

Soft Chill cycle is used for delicate items such as vegetables or fish. This cycle protects these sensitive foods using a gentle chilling mode.

Shock Freeze cycle utilizes extremely cold air temperature to pull the food product down to 0°F as quickly as possible. Shock freezing prevents formation of large ice crystals; preserving the texture & quality of food and allows for long term storage.

An optional thaw feature can be used to safely thaw items while the cabinet alternates between gentle heat and refrigeration.

HACCP reports can be viewed on screen or retrieved via an optional USB or Wi-Fi interface.



Hard Chill cycle is used for heartier proteins, soups or sauces. A more aggressive chilling cycle brings product temperature down quickly.

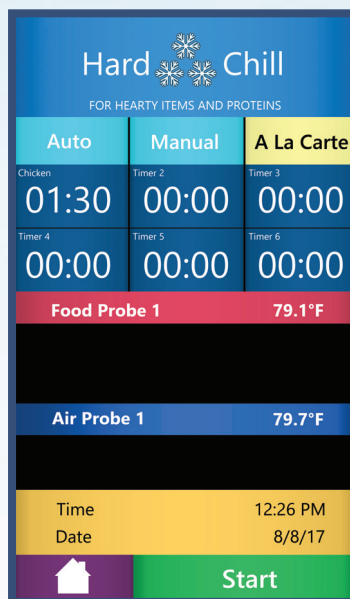
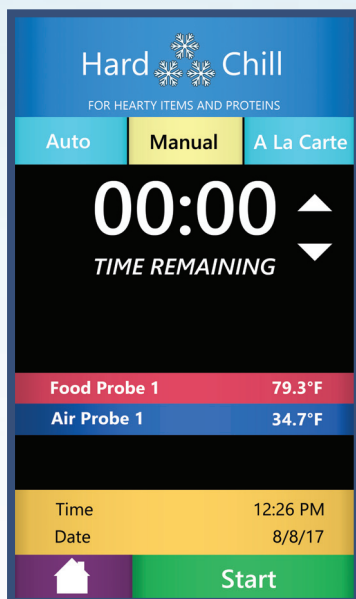
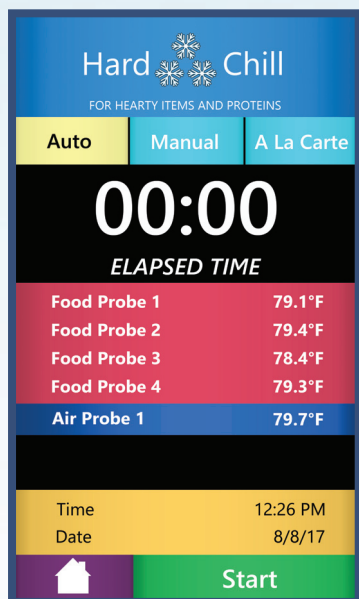
A fully programmable Quick Start button can be set for any of the three cycles in automatic, manual or a la carte mode. A single touch of the screen begins the chosen cycle.

On demand coil defrost or overnight automatic defrost keeps the evaporator coil ice free.

All cycles and modes of operation are customizable via the settings menu.

Applies heat to the probe to allow removal at the end of a shock freeze cycle.

The automated sanitation cycle and odor control system uses a UV light to generate photo plasma to keep the cabinet fresh and free of contamination.



HACCP Reporting Options



USB HACCP Interface



Wi-Fi Connectivity

Automatic mode runs the chosen cycle based on input from the food probe. The timer shows elapsed time.

Manual mode runs the cycle strictly based on time. An adjustable timer controls the duration of the cycle.

A La Carte mode utilizes six timers for management of multiple batches throughout the chilling process.