

SANITARY, FAST, & SAFE

THE MOST SANITARY, FASTEST, AND SAFEST WAY TO CHILL your soups and stocks to prevent bacterial growth and contamination.

Soups and stocks are safely kept in specially designed air-tight stainless steel containers.

- NO cross-contamination with other foods while being stored in the refrigerator
- Entire container and lid are easily and sanitarily cleaned in your dishwasher

Container Features:

- Durable #304 stainless steel construction
- 2 gallons (7.5 L) and 5 gallons (18.7 L) sizes to meet your volume needs
- Stack and store system
- Easy to use handle
- Easy to open and close

Chill Out of the "Danger Zone" from hot 190°F/88°C to a chilled and safe 40°F/5°C in one easy step.

- Prevents any chance for bacteria growth in the Temperature Danger Zone
- DOES NOT ALTER ANY FOOD PROPERTIES like taste or composition

Chill:

2 gallons (7.5 L) in 4 minutes—90 times faster than HACCP guidelines

5 gallons (18.7 L) in 6 minutes—60 times faster than HACCP guidelines

Stock Chiller Unit Features:

- All stainless steel construction for durability and safety
- Easy to load ice chute and water drain for fast clean up
- Wheels for portability
- Easy to use and train new staff in its operation

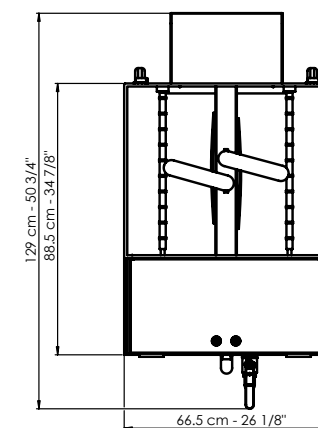
With the Stock Chiller you can now SAFELY prepare larger batches of soup and stock for:

- Maintaining consistency
- Increased shelf life
- Reduced time and labor related to preparing soup and stock
- Cost efficiencies in preparing larger volumes for use by other locations
- Reduced risk of soup and stock related food borne outbreaks

Stock Chiller - Model SC01

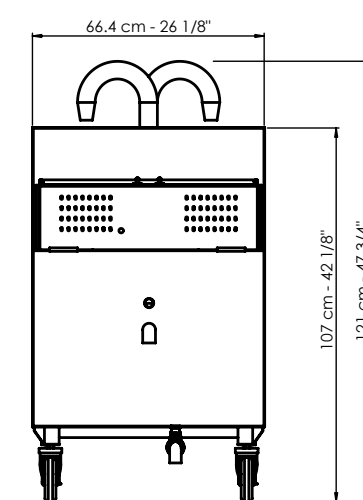
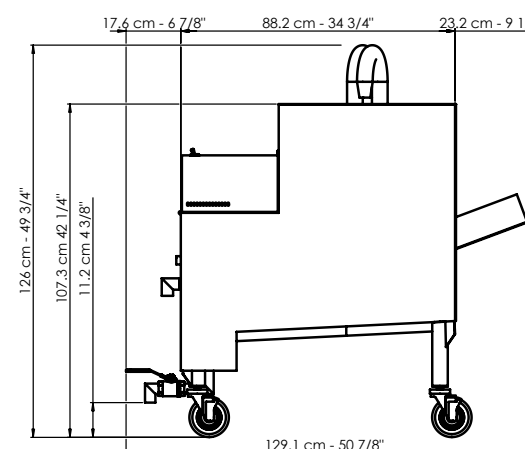
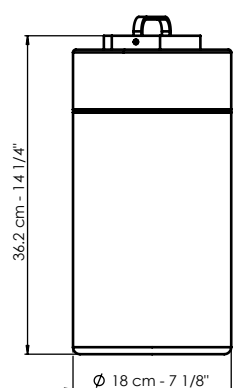
Product Specifications:

1 year warranty for labor, 2 year warranty for parts
Unit weight 175 lbs / 79.4 kgs
Ship weight 265 lbs / 120.2kgs
Ship size 41 in / 104.1 cm L, 30 in / 76.2 cm W, 44 in / 111.8 cm H
Electrical 120 V, 60hz, 20A



Containers Specifications:

1 year limited warranty
2 Gallons (7.5 L): Unit Weight 4.5 lbs / 2.0 Kg



Accessories

Opening and Closing Tools
Labels
Gaskets and O-rings



US Patent Nos. 5,505,054; 6,662,574. Other US and international patents pending.



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Can You Afford to Compromise Your Food Safety?

Contamination



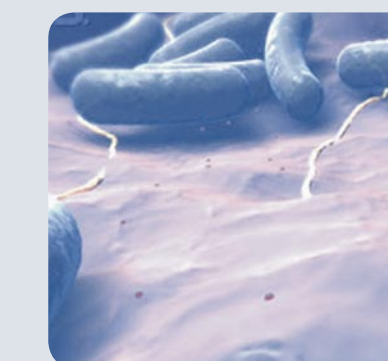
Bacterial Growth



Food Spoilage



Liability



Safe Soup and Stock Preparation is Vital to Your Kitchen's Success.

Unsafe Methods of Chilling are Not.



www.StockChiller.com



Prevents Contamination
Containers are immediately sealed
air and water tight.
No risk of cross-contamination.

**Fresher Foods,
Longer Shelf Life**

Refrigerators are meant to
maintain the temperature of
already chilled foods, and not
make hot foods cold.

Chilling rapidly will prevent food
spoilage and increase shelf life.



**Decrease Your
Liability and
Increase Your
Bottom Line**

- Reduce the chances of devastating and financially crippling food borne outbreaks
- Produce larger quantities for greater efficiencies and economies of scale
- Save time and labor

Fast Chill Times Inhibit Bacterial Growth

- Chill 2 gallons (7.5 L) of soup or stock in 4 minutes from 190°F/88°C to 40°F/5°C 90 times faster than Hazard Analysis Critical Control Point (HACCP) guidelines
- Chill 5 gallons (18.7 L) of soup or stock in 6 minutes from 190°F/88°C to 40°F/5°C 60 times faster than HACCP guidelines



HOW THE PROCESS WORKS



Step 1: Preparing the Stock Chiller

- Add enough ice and water to the unit.
- Close the drain valve and plug in to an appropriate outlet.



Step 2: Prepare the Containers

- Carefully pour your hot soup or stock to the top of the stainless steel containers.
- Close the containers tightly.



Step 3: Chill the Stock

- Carefully place the hot container onto the chill bay roller.
- Turn on the Stock Chiller and set the timer.
 - 2 gallons (7.5 L) - chill for 4 minutes
 - 5 gallons (18.7 L) - chill for 6 minutes
- The Stock Chiller rotates the container while spraying it with a jet of ice cold water. This process will rapidly chill the soup or stock inside the container significantly faster than current methods.



Step 4: Label and Store

- Once the chilling cycle has stopped, remove the chilled container and label it with the container's contents and date.
- Store the easily stackable chilled container in the refrigerator for future use.

