



Stock Chiller

Counter-Top rapid soup and stock chiller

Can You Afford to Compromise Your Food Safety?

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

Unsafe Methods of Chilling are Not.



Quickly chill your sauces, soups, and stocks in minutes.

Counter-Top version reduces the space and cost of chilling your sauces, soups, and stocks compared to bath/tumble chillers, blast chillers, and cook-chill kettles.

More sanitary and safer than using the ice paddles/wands or placing in an ice-water bath.

Chill from 190°F/88°C to a SAFE 40°F/5°C

in 8 minutes in our 5 gallon container

in 6 minutes in our 2 gallon container

Two convenient sizes based on the amount you need to chill per day

Use our 2 gallon container system if you are chilling 10 gallons or less

Use our 5 gallon container system if you are chilling 40 gallons or less



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Easy to Use

Fill your hot sauce, soup, or stock into our specially designed stainless steel container and then place it into the unit.

Place the ice bin on top of the unit and add ice.

Start the unit.



Specifications

SC03 (2 Gallon Unit)

58 lb (26.3 kg)

D 17" (43.2cm), W 19" (48.3cm), H 13" (33.0cm)

with ice bin H 21" (53.3cm)

120VAC, 3.5 Amps 3.5, 420 Watts

2 Gallon Container (7.5 L):

4.5 lbs (2.0 kg) H 14.5" (36.2 cm) Diameter 7.1" (18.0 cm)

SC02 (5 Gallon Unit)

80 lb (36.3 kg)

D 17.5" (44.5cm), W 22.5" (57.2cm), H 15" (38.1cm)

with ice bin H 26.8" (68.1cm)

120VAC, 5.0 Amps 5.0, 600 Watts

5 Gallon Container (18.7 L)

8.1 lbs (3.5 kg) H 17.0" (43.1 cm) Diameter 10" (25.5 cm)



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