

Top Reasons for choosing a Alto-Shaam QuickChiller™

- 1. The Complete Cook/chill system** — Quickchillers, Combitherm ovens, and heated companion holding cabinets utilize matching pan and cart sizes for a seamless cook/chill production system.
- 2. Extended holding life** — Quick chilling extends refrigerated product shelf life in your walk-in refrigeration to 5 days without jeopardizing food quality, freshness and safety.
- 3. Safe food handling** — Dramatically reduce the time food temperature remains in the “danger zone”, limiting harmful bacteria growth. An improved HACCP option tracks and records the chilling cycle through the food “danger zone”. The temperatures and times can be downloaded to any USB device for food safety management record keeping.
- 4. Production efficiency** — Alleviate the stress of high-volume cook-to-order schedules. Allows chefs to move from their daily schedule and reschedule for only twice a week. Time allows flavors of spices and other ingredients to blend and become well-incorporated, improving food quality.
- 5. Less waste** — Never throw away food due to overproduction. Quick chill overruns for serving later in the week as an ala carte offering.
- 6. Chilling versatility** — Modes include a Quick-Freeze mode, Soft-Chill mode for less dense items, Hard-Chill mode for more dense items, Holding mode for chilled or frozen items, and automatic defrost. Chill by time, internal temperature, or one of the 20 pre-programmed category selections.



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ALTO-SHAAM®



**Ecologically Smart.
Economically Smart.**