

# Safe Temperatures, Fast Blast Chillers/Shock Freezers



Powerful products designed to rapidly chill and shock freeze ingredients and prepared food down to safe temperatures quickly, ensuring food safety guidelines are met and exceeded.



## Exceeding Expectations

These products reach 194°F to 37°F in 90 minutes with blast chilling, and 194°F to 0°F in 270 minutes with shock freezing, effectively halting the bacterial growth process far exceeding the current US established HACCP guidelines.



## Food Preservation

Extend shelf life by preserving fresh ingredients like meats, fruits and vegetables, cool down desserts rapidly to serve, thaw frozen ingredients in a fraction of the time or hold food at safe temperatures.



## Advanced Control System

Cycles include blast chill, shock freeze, thaw, holding and a unique custom recipe mode where you can program your own recipes for tailored results.



## Increase Profitability

Allow chefs and kitchen staff to quickly chill or freeze large quantities of food to optimize your kitchen's productivity. Reduce food waste and minimize preparation times -improving production efficiency and profitability in any kitchen.

**FOLLETT**<sup>®</sup>

Visit [follettice.com](http://follettice.com) for details on all Follett blast chillers

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