



Thermo-Kool®

HOTELS & RESORTS

Successful Service Starts with Refrigeration

Thermo-Kool



CHECKING IN?

Hotels and resorts trust Thermo-Kool walk-ins because they know that delivering a 5-star experience begins with 5-star foodservice equipment.



#ExperienceKool #HotelDay #ResortDay

CREATING AN EXPERIENCE STARTS WITH THE MENU

THERMO-KOOL KNOWS HOTELS/RESORTS



A HIGH-END EXPERIENCE CALLS FOR HIGH-END EQUIPMENT

Hotels and resorts strive to create memorable experiences for guests, whether through large events or personal getaways. Food is key to these experiences, requiring careful inventory management, freshness, and waste reduction. That's where Thermo-Kool comes in!



PRODUCE SHELF LIFE

Fruit plays a key role in elevating your guests' tropical experience. Whether as a dessert topping, a plate garnish, or a cocktail ingredient, the demand for fruit is always high. However, its short shelf life makes it challenging to buy in bulk, leaving you with limited supply and at risk of running out.

So, how can you preserve freshness for longer?



BLUEZONE

BlueZone's revolutionary ultraviolet-enhanced oxidation technology kills or converts chemical and biological impurities, like ethylene gas and the mold causing bacteria, botrytis, so that the air circulating through BlueZone comes out clean and fresh, which helps your produce last twice as long.



LARGE EVENTS

Hotels and resorts host a wide range of events. From weddings and conferences to concerts, your establishment can serve thousands of guests in a single day. This requires preparing and cooking a significant amount of food, but having enough staff on hand isn't always possible.

So, how do you serve everyone when you're short on staff?



INTEGRATED BLAST CHILLERS

An integrated blast chiller is a simple and effective way to enhance the value of your existing or new walk-in cooler or freezer. In addition to promoting food safety and extending shelf life, blast chillers are essential for batch cooking. They allow meals to be prepared up to 90% the day before, then chilled for retherming and finishing on the day of service. This reduces last-minute rushes and minimizes labor demands.



FRESH SEAFOOD

For most resorts, seafood is a must-have on the menu. Being close to the water often gives guests a craving for fresh seafood. Due to seafood's delicate nature, it's essential to keep it chilled from the moment it comes off the boat until it enters the kitchen. To achieve this, you'll need reliable cold storage.

So, what's the most reliable cold storage solution?



WALK-IN COOLER

Thermo-Kool walk-in coolers are custom-made to fit any size, shape, or angle you need. Built with high-density urethane panel perimeters, our walk-ins maintain a superior seal to ensure constant and consistent temperatures you can rely on. Our advanced temperature control system monitors your walk-in's temperature and alerts you if any issues arise, ensuring your products stay safe with Thermo-Kool.



BEVERAGES

The life of any hotel or resort party is the bar. Whether it's a seaside hut or a rooftop lounge, guests savor the crisp flavor of their favorite ale or the fruity tang of a cocktail. Regardless of their beverage of choice, everyone agrees that the most important part of any alcoholic drink is its temperature.

So, what's the best way to keep your beer perfectly chilled from keg to glass?



BEER COOLER

With 65 years of expertise in high-end customization, Thermo-Kool specializes in unique cut-outs designed to accommodate glass windows, doors, or beer tap systems. Paired with our superior seal for consistent temperature control, Thermo-Kool walk-in coolers are the perfect addition to any oceanfront or skyscraper bar.





CUSTOMIZED REFRIGERATION & FREEZER SOLUTIONS

Commercial Walk-Ins

Integrated Blast Chillers & Shock Freezers

Service is often described as a function provided to a guest. Hospitality, on the other hand, is how you make a guest feel by conducting that service. For hotel & resort operators looking to make a great impression with food and beverage, it helps to know when those ingredients are stored in durable and reliable refrigerators and freezers, and that's what Thermo-Kool provides.



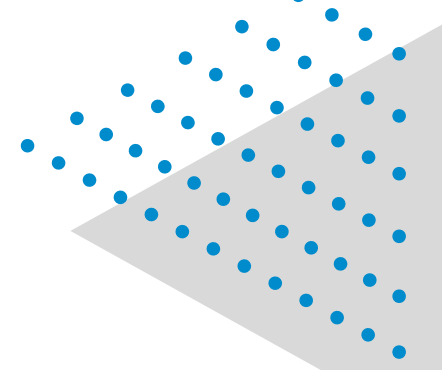
CHALLENGES/TRENDS

Successful hospitality results from a team of staff dedicated to solving a wide range of challenges. In today's hotel environment, this means being aware of fast-changing trends driven by guest demands and the global changes we've experienced in the hospitality sector.

- Staffing and labor shortages
- Safety and sanitation
- Food waste
- Guest demands
- Tightening budgets
- Aging equipment

BLAST CHILLERS & SHOCK FREEZERS

Benefits for Hotels and Resorts



GO BEYOND CONVENTIONAL

Blast Chillers and Shock Freezers are revolutionizing hospitality foodservice by reducing food waste, maximizing labor, and achieving temperature goals faster than traditional refrigeration systems. They also seal in flavors and aromas, preventing moisture loss and retaining desirable food textures. Blast Chillers and Shock Freezers go beyond the conventional and change how hotel food directors serve their guests.



STANDALONE
Roll-in Units



MULTI-COMPARTMENT
Roll-in Units



INTEGRATED
Roll-in Units

STANDARDS WITH BENEFITS

Thermo-Kool's Blast Chillers and Shock Freezers, manufactured to the highest standards, boast some of the most versatile features in the industry. Operators can achieve fast and consistent storage temperatures with ease, thanks to the convenience of roll-in and modular units. Furthermore, Thermo-Kool sets itself apart with the industry's only multiple-cavity blast chiller, offering up to four options within a single unit for unparalleled flexibility and efficiency.

BLAST CHILLER BENEFITS



Save time, money, and labor



Reduce expensive food waste



Preserve overall quality and freshness



Reach temperature goals quicker



Perform multiple functions at once

COMMERCIAL WALK-INS

Sealing in Freshness

BENEFITS COME STANDARD

Hotel & resort foodservice operations are often around-the-clock, high-volume operations that must meet the demands of a customer base used to quality. With Thermo-Kool, great service begins in the back of the house with the benefits of best construction practices and a 10-year warranty, and because no two spaces are identical, Thermo-Kool's interchangeable panels are customizable to fit any space.



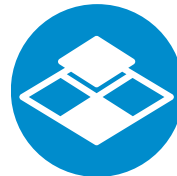
Flexibility

Walk-ins where you want them



Doors

Stands up to day-to-day use



Flooring

Where durability meets safety



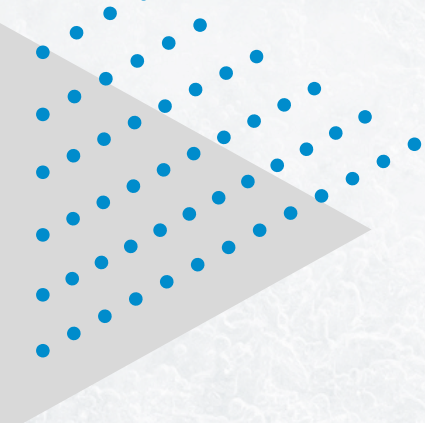
Panels

Custom configurations

PRESERVATION MADE EASY

Refrigeration controls can be cumbersome and hard to operate. In a foodservice landscape of labor challenges, it's important to make processes as easy as possible for staff, and that's exactly what Thermo-Kool's new state-of-the-art controllers will do. Manage your cold food storage at the press of a button.





Have any questions?

Let our refrigeration experts lead the way!



Thermo-Kool

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For additional product info, visit our website

www.thermokool.com



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