

EDUCATIONAL

Refrigeration that Makes the Grade



MONITORING SYSTEM

Food safety is a top priority, and the wrong cold storage unit can cause concern. With advanced features like temperature monitoring, alarms, motion detection, door status alerts, and HACCP recording, Thermo-Kool's TK4700 system ensures you're always covered.





SAFETY FEATURES

Safety is paramount for both staff and students That's why Thermo-Kool walk-ins are equipped with features to ensure staff's wellbeing in the kitchen, including NSF-certifled ramps, emergency door handle releases, and air lock relief valleys.

THERMO-KOOL KNOWS K12

SERVICE DOORS

Thermo-Kool's service doors offer convenient access to students' favorite chilled items during lunch. Keep cold items, like milk, easily accessible without removing them from the cooler, preventing them from growing warm and spoiling.





AFTER HOURS DELIVERY

We understand your time is limited, and deliveries don't always happen when you're available. That's why Thermo-Kool manufactures a separate cavity that allows vendors to deliver products directly into your walk-in without requiring your presence.





SAFETY

protection for both staff and food integrity. From release knobs and pressure relief valves on walk-in doors to antimicrobial metal finishes, we go the extra mile to ensure the safety of you and your students.



24/7 SUPPORT

Cold storage issues often arise outside of business hours. That's why Thermo-Kool provides 24/7 customer support, giving you peace of mind knowing help is just a call away—day or night.



DURABLE

Thermo-Kool's durable panel construction incorporates Class I Urethane and interlocking mechanisms that self-align and self-center, ensuring a light long-lasting and Artificinally, our hydrograp kits enable our walk-ing



WARRANTY

Every Thermo-Kool walk-in is backed by a 10-year panel warranty and a 5-year compressor warranty, setting the industry standard for quality.



QUALITY ASSURANCE

Thermo-Kooli's exclusive preassembly process ensures every walk-in is fully assembled and quality-inspected before leaving our facility. This guarantees a seamless and efficient installation at the jobsite.

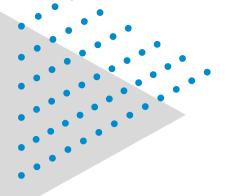










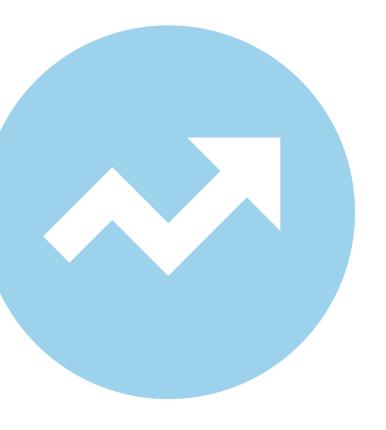


CUSTOMIZED REFRIGERATION& FREEZER SOLUTIONS

Commercial Walk-Ins Integrated Blast Chillers & Shock Freezers

School nutrition directors face some of the toughest challenges in all of foodservice. From staffing challenges to nutrition standards to shrinking budgets, the work they do to put our nation's children first is nothing short of remarkable. Cold food storage should not be one of those challenges. It should be a durable and reliable solution, and that's what Thermo-Kool provides.





CHALLENGES/TRENDS

Because successful school nutrition service involves overcoming more challenges than most other types of foodservice delivery, it's important to understand those demands, the trends that cause them, and ultimately the solutions to solve them.

- Staffing and labor shortages
- Tightening budgets
- Aging equipment
- School nutrition standards
- Safety and sanitation
- Food waste
- Student participation

BLAST CHILLERS & SHOCK FREEZERS

Revolutionizing School Nutrition



BATCH COOKING MADE EASY

Blast Chillers and Shock Freezers are a culinary revolution in any commercial kitchen. When temperatures are reduced at rates faster than conventional refrigeration systems, flavors and aromas are sealed in, preventing moisture loss and retaining texture. Blast Chillers and Shock Freezers go beyond the conventional and are revolutionizing how directors deliver school nutrition services.



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



Reach temperature goals quicker



Save time, money, and labor



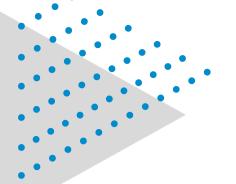
Preserve overall quality and freshness



Reduce expensive food waste



Perform multiple functions at once



COMMERCIAL WALK-INS

Sealing in Freshness

BENEFITS COME STANDARD

Standing up to the day-to-day rigors of school foodservice is the main goal of any walk-in cooler configuration, and with Thermo-Kool, school nutrition directors get the benefits of quality construction practices and a 10-year warranty. Because no two spaces are alike, Thermo-Kool's interchangeable panels can be customized to fit any space.





Flexibility

Walk-ins where you want them



Doors

Stands up to dayto-day use



Where durability meets safety



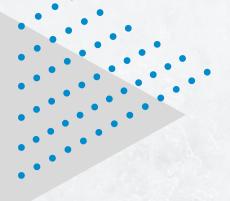
Panels

Custom configurations



PRESERVATION MADE EASY

Refrigeration controls have long been considered cumbersome and challenging to operate. In an industry facing persistent labor challenges, simplifying processes for staff is crucial. Recognizing this demand, Thermo-Kool proudly offers its advanced controllers, representing a pinnacle of user-friendly technology. With our cutting-edge control systems, cold food storage management is effortlessly achieved at the press of a button, providing unparalleled ease and efficiency for your team.



Have any questions?

Let our K-12 refrigeration experts lead the way!



Thermo-Kool

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For additional product info, visit our website **www.thermokool.com**

