



STADIUMS & ARENAS

The Ticket to Reliable Refrigeration



CUSTOMIZED REFRIGERATION & FREEZER SOLUTIONS

Commercial Walk-Ins

Integrated Blast Chillers & Shock Freezers

Food and beverage is one of the biggest profit drivers in stadiums and arenas. Whether it's opening day or the summer's hottest concert, foodservice directors must meet the challenges of serving large volumes of customers in short periods to maximize profits. 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

The demands on stadium and arena foodservice directors are different than other types of operations. Each type of event comes with its own set of challenges, so it's helpful to understand existing trends and the solutions for making them profitable.

- Staffing and labor shortages
- Speed of service
- Safety and Sanitation
- Food waste
- Aging equipment

BLAST CHILLERS & SHOCK FREEZERS

High Volume Meet High Quality



SPEED UP THE GAME

When it comes to cold food storage, time is just as critical in the walk-in as it is on the field. Blast Chillers and Shock Freezers effectively reduce temperatures in high-volume situations faster than conventional refrigeration systems, enhancing the chances of winning over new customers with sealed-in flavors and aromas. Blast Chillers and Shock Freezers can also help stadium foodservice operators call time out on expensive food waste.



STANDALONE
Roll-in Units



MULTI-COMPARTMENT
Roll-in Units



INTEGRATED
Roll-in Units

STANDARDS WITH BENEFITS

Blast Chillers and Shock Freezers are manufactured to the highest standards and include some of the most versatile features in the industry. Not only will operators achieve fast and consistent storage temperatures, with Thermo-Kool, roll-in and modular units are available to fit just about any stadium or arena configuration. Thermo-Kool also manufactured the only multiple-cavity blast chiller, with up to four options in a single unit.

BLAST CHILLER BENEFITS



Save time,
money, and
labor



Reduce
expensive food
waste



Perform multiple
functions at
once



Preserve overall
quality and
freshness



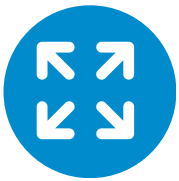
Reach
temperature
goals quicker

COMMERCIAL WALK-INS

Sealing in Freshness

BENEFITS COME STANDARD

Though walk-in refrigerators and freezers aren't always used every day in stadium and arena settings, they must meet the demands of higher volumes in potentially challenging locations. With Thermo-Kool, operators get the benefits of quality construction practices and a 10-year warranty that can meet these demands. Because no two spaces are alike, Thermo-Kool's interchangeable panels can be customized to fit any space.



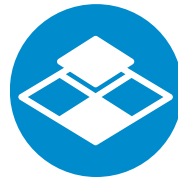
Flexibility

Walk-ins where you want them



Doors

Stands up to day-to-day use



Flooring

Where durability meets safety



Panels

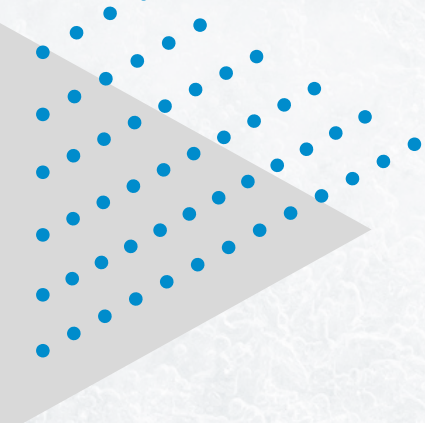
Custom configurations



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 stadium 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, just make sure it's a button that's easy to understand.





Have any questions?

Let our refrigeration experts lead the way!



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For additional product info, visit our website

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