



TURTLE TRACKS



Thermo-Kool®

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Our mission is to be the leading walk-in and blast chiller/shock freezer manufacturer by providing superior products and services that exceed the expectations of our customers.

BLAST CHILLING & SHOCK FREEZING: *your solution to* FOOD SAFETY AND EFFICIENCY

Thermo-Kool has the solution for your catering needs, meal kits, food safety, efficiency and productivity! Cooling food too slowly is the main cause of food-borne illnesses and poor food quality. Thermo-Kool blast chillers reduce the core temperature of cooked foods from 165° to 37° within two hours and Thermo-Kool shock freezers lower the core temperature from 165° to 0° within four hours — which is faster than conventional freezers and exceeds HACCP regulations. In addition to food safety, Thermo-Kool blast chillers and shock freezers make batch cooking more practical, enabling you to maximize the productivity of your kitchen staff and reduce the labor costs without compromising

quality. After blast chilling, food can be safely preserved for up to five days and for months after shock freezing to safely increase the shelf life of the food, which can be a significant cost savings over time. With Thermo-Kool's extensive line up of self-contained reach-in blast chillers/shock freezers and stand alone or integrated roll-in blast chillers/shock freezers there is a solution to fit your exact needs. To learn more about how Thermo-Kool's blast chillers/shock freezers can be a life-saver for your restaurant or foodservice facility call your Thermo-Kool Customer Account Representative at 800-647-7074 or visit the Thermo-Kool website at www.thermokool.com.



ROLL-IN UNITS

- ▶ Constructed of 4" foamed-in-place DURATHANE panels
- ▶ Heavy duty reinforced steel u-channel door frame with adjustable hinges
- ▶ Units are assembled on-site and can fit through any existing doorway
- ▶ Stand alone uniframe modular chiller system fully assembled for a quick and easy installation
- ▶ Can be seamlessly integrated into the walk-in cooler or freezer



REACH-IN UNITS

- ▶ Self-contained, air-cooled units and controllers located above the cavity
- ▶ Back step for enhanced condensing unit ventilation
- ▶ Operates on single phase at either 115v or 208v



MULTI-CAVITY REACH-IN UNITS

- ▶ Available with 2, 3 or 4 cavities integrated into one unit
- ▶ Each cavity operates independently with its own controller and condensing unit
- ▶ Allows for continuous flow of product from ovens to blast chiller
- ▶ Remarkable versatility and efficiency in the kitchen



MULTI-CABINET REACH-IN UNITS

- ▶ Each cabinet operates independently with its own controller and condensing unit
- ▶ Combinations are endless - a number of chilling, freezing or thawing cycles that process various types and quantities of foods all at once
- ▶ Allows for continuous flow of product from ovens to blast chiller

BLAST CHILLERS / SHOCK FREEZERS

- 304 Stainless steel interior and exterior
- Energy efficient composite evaporator fans
- Custom-designed easy to operate controllers
- Exceeds HACCP/FDA Food Code and NSF 7 guidelines
- Standard with one food probe and one air probe
- Operates in manual or fully automatic mode

THE BENEFITS OF BLAST CHILLING & SHOCK FREEZING

FOOD SAFETY • Cooling food too slowly is the main cause of food-borne illnesses. Blast chillers and shock freezers keep your food safe by accelerating food through the danger zone between 140°F and 40°F—the ideal temperature range for bacteria reproduction.

FOOD QUALITY • Blast chilling preserves your food's flavor and aroma characteristics by preventing loss of aroma and moisture. Compared to conventional freezing, shock freezing produces micro-crystals that do not damage tissue structure. This allows your food to maintain a desirable texture even after thawing.

INCREASED SHELF LIFE • After blast chilling, food can be safely preserved at a temperature of 37°F to 39°F for up to five days. With shock freezing, food can be preserved at 0°F for months to safely increase the shelf life of the food.

REDUCTION OF PRODUCT WEIGHT LOSS • Thermo-Kool blast chillers and shock freezers can prevent cooked products from losing as much as 8% of their weight during cooling. For cooked liquids, up to 15% of evaporation losses can be prevented.

EFFICIENCY AND PRODUCTIVITY • Blast chillers and shock freezers make batch cooking more practical, enabling you to maximize the productivity of your kitchen staff and reduce labor costs without compromising quality.

REDUCED FOOD COSTS • Food can be kept fresh for longer periods of time to permit refrigeration of items that would normally be thrown out. These savings can be very significant over time.

MORE MENU CHOICES • Blast chillers allow you to prepare more dishes in advance to keep them held at a safe temperature and then finish them on demand.



STAY COOL UNDER PRESSURE.



In challenging times like these, Thermo-Kool can help you realign your kitchen operations with your customers' needs. Our blast chillers/shock freezers lower cooked food temperatures in as little as two hours. It's the safest way to chill food in advance for catering options or meal kits, maximizing your efficiency without sacrificing quality. Learn more about our full line at thermokool.com.

Thermo-Kool®
The Commercial Refrigeration Specialist

HOLIDAY NOTICE

Thermo-Kool's offices
and factory will be closed
Friday, July 3, for the
Independence Day
Holiday.

SNA Annual National Conference 2020

See the
POSSIBILITIES
Nashville TN | July 12-14 | Booth #275



— To learn more about Thermo-Kool —
**WALK-IN COOLERS, FREEZERS, AND
BLAST CHILLERS / SHOCK FREEZERS**
visit the website at www.thermokool.com

Where some Thermo-Kool Walk-Ins and Blast Chillers/Shock Freezers have shipped lately

ALABAMA: Southeast Alabama Medical Center, Dothan; Cajun Roux, Hoover;

ARKANSAS: The Learning Center at Redbird, Bentonville; Arkansas Heart Hospital, Bryant; Harmony Grove Cafeteria, Camden; Bentonville Junior High School, Centerton; Cutter Morning Star High School, Hot Springs; Sheridan Middle School, Sheridan.

CALIFORNIA: Callexico Culinary Arts, Callexico; Covina High School-Covina ISD, Covina; Memorial Medical Center, Modesto; Chick-fil-A, Rancho Cucamonga and San Clemente; Kaiser South Sac Cafeteria Renovation, Sacramento; Holiday Inn, San Jose; Chick-fil-A, Torrance.

COLORADO: RLC Aspen Trail, Colorado Springs; Global Int. Academy 4-8 and Inn at Cherry Creek, Denver; Chick-fil-A, Loveland.

CONNECTICUT: RLC Evergreen Crossing, South Windsor.

FLORIDA: Valencia Pointe, Boynton Beach; Floriday's Bar & Grill, Bradenton; Liberty High School, Bristol; Davenport Elementary School, Davenport; St. John the Divine, Twin Lake Middle School #253, and Westside High School #241, Jacksonville; Cue Note Billiards, Palm Coast; McAlister's Deli, Pembroke Pines; Copper Shaker, Hotel Haya, and Santo Stefano Restaurant, Tampa; Wesley Chapel Sports Park Complex, Wesley Chapel; Horizon West Medical Center, Winter Park.

GEORGIA: Delta Concourse B Commissary Kitchen, Atlanta; Chick-fil-A, Byron, Hapeville, and Thomaston; Textron Main Café, Augusta; Crisp County Middle School, Cordele; Hammond Creek Middle School, Dalton; HCA Fairview Park Hospital, Dublin; Bibb County Elementary School, Macon; Hoots Righteous Wings, Peachtree Corners; King Springs Elementary School, Smyrna.

ILLINOIS: Convene 233 Willis Tower, Convene 333 North Greene, Giordanos Logan's Square, and Q Center, Chicago; Ferrell Memorial Hospital, Eldorado; Tru Foods, Lemont.

INDIANA: Chick-fil-A, Evansville; BJ's Brewhouse, Merrillville; Purdue Memorial Union Club Hotel, West Lafayette.

IOWA: Clarke Community School, Osceola; Veld's

Meat Market, Pella.

KANSAS: Kansas State University - Hale Library, Manhattan.

LOUISIANA: Trios, Ruston.

MICHIGAN: Grand River Health, Mattawan.

MISSISSIPPI: Amory West Elementary School, Amory; Oxford Elementary School, Oxford; Warren County High Culinary School, Vicksburg.

NEVADA: Southeast Cancer & Technical Academy, Las Vegas.

NEW JERSEY: Chick-fil-A, Cherry Hill and Egg Harbor Township; Brand Aromatics, Lakewood.

NEW YORK: PS43, Bronx; PS/IS 667K, Brooklyn.

NORTH CAROLINA: Chick-fil-A, Asheville, Cornelius, Shelby, and Wilmington.

OHIO: Le Soupe, Cincinnati; Big Walnut Elementary School, Sunbury.

OKLAHOMA: The Clubhouse Ardmore's Way To Play, Ardmore; Bixby West High School, Bixby; Crescent Public Schools Multipurpose Building, Crescent; Great Plains Technology Center and Lawton Public Schools Warehouse, Lawton; Chick-fil-A, Midwest City, Sand Springs, and Tulsa; Summit Club/Salt Food Group, Tulsa.

SOUTH CAROLINA: Chick-fil-A, Anderson and Greenville; Palmetto Bluff-Buffalos, Bluffton; RLC Okatie Pines, Hardeeville.

TENNESSEE: East Hamilton Middle School, Apison; Chick-fil-A, Kudzu Compound-Redbird, and Paula Deen Family Kitchen, Nashville; North Middle School, Winchester.

TEXAS: Abilene ISD Taylor Elementary School and Austin Elementary School Abilene ISD, Abilene; Chick-fil-A, Dallas, Huntsville, Lubbock, and Rockwall; Dallas ISD Citylab High School and Lake Highlands High School, Dallas; Elgin ISD Child Nutrition Warehouse, Elgin; Prosper ISD New High School #2, Frisco; Waller County Criminal Justice Center, Hempstead; Alief ISD Warehouse, Houston; Bess Brannen Elementary School, Lake Jackson; Camp Allen Campsite 4 & Dining Hall, Navasota; Hilton Canopy Hotel, Northside ISD Dr. Caroline Wernli Elementary School, and San Antonio ISD Davis Middle School, San Antonio; McAlister's Deli, Spring; Tomball ISD K-4 Elementary School, Tomball.

EMPLOYEE OF THE MONTH



**Morgan
Morris**

**Customer
Service
Specialist,
Customer
Service
Department**

Morgan Morris was selected Employee of the Month for March, 2020. Morris was nominated by **Thermo-Kool** Customer Service Supervisor, **Larry Gandy** who commented, "Morgan trained and learned a new refrigeration controller so extensively that she was able to teach the sales team and others how to operate it. Her positive attitude excels when providing technical assistance to technicians in the field and to her coworkers." **Thermo-Kool** Vice President and Sales/Marketing Manager, **Teri Brewer**, added, "Morgan is a great asset to the **Thermo-Kool** team. She is always willing to do whatever is necessary to help train other team members. She tries to learn as much as possible to increase her technical knowledge and ability to troubleshoot so that she can adequately help technicians in the field." Morris has been with **Thermo-Kool** since January, 2019.

UTAH: Delta Sky Club, Salt Lake City.

VIRGINIA: Bob & Ediths Diner, Arlington; Baskerville Correctional Center, Baskerville; The Olde Farm Golf Club, Bristol; Chick-fil-A, Chesapeake, Mechanicsville, Newport News, Richmond, and Winchester; Augusta Correctional Center, Craigsville; Buckingham Correctional Center, Dillwyn; Silverbrook Elementary School, Fairfax County; Mountain View Elementary School, Haymarket; Appalachian Detention Center, Honaker; M2 Capital One, McLean; Paisano's, Richmond; Princess Anne Middle School, Virginia Beach.

WASHINGTON: Chick-fil-A, Marysville; Sea Wyne at Seatac Airport, Seattle.

WYOMING: Carey Junior High School, Cheyenne.