

## SANITARY, FAST, & SAFE

THE MOST SANITARY, FASTEST, AND SAFEST WAY TO CHILL your soups and stocks to prevent bacterial growth and contamination.

Soups and stocks are safely kept in specially designed air-tight stainless steel containers.

- NO cross-contamination with other foods while being stored in the refrigerator
- Entire container and lid are easily and sanitarily cleaned in your dishwasher

### Container Features:

- Durable #304 stainless steel construction
- 2 gallons (7.5 L) and 5 gallons (18.7 L) sizes to meet your volume needs
- Stack and store system
- Easy to use handle
- Easy to open and close

Chill Out of the "Danger Zone" from hot 190°F/88°C to a chilled and safe 40°F/5°C in one easy step.

- Prevents any chance for bacteria growth in the Temperature Danger Zone
- DOES NOT ALTER ANY FOOD PROPERTIES like taste or composition

### Chill:

**2 gallons (7.5 L) in 4 minutes—90 times faster than HACCP guidelines**

**5 gallons (18.7 L) in 6 minutes—60 times faster than HACCP guidelines**

### Stock Chiller Unit Features:

- All stainless steel construction for durability and safety
- Easy to load ice chute and water drain for fast clean up
- Wheels for portability
- Easy to use and train new staff in its operation

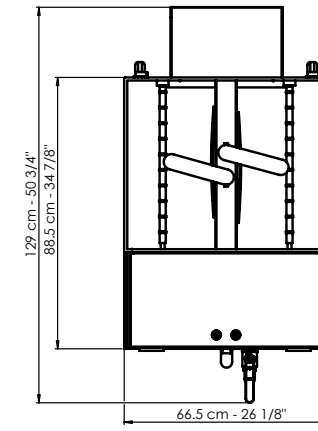
With the Stock Chiller you can now SAFELY prepare larger batches of soup and stock for:

- Maintaining consistency
- Increased shelf life
- Reduced time and labor related to preparing soup and stock
- Cost efficiencies in preparing larger volumes for use by other locations
- Reduced risk of soup and stock related food borne outbreaks

### Stock Chiller - Model SC01

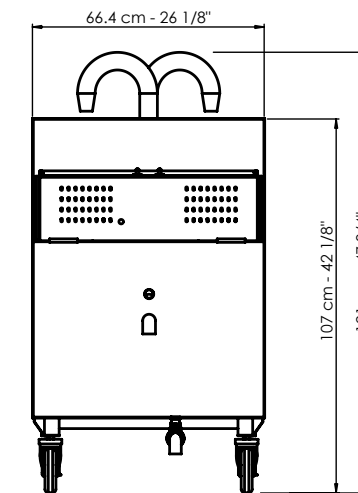
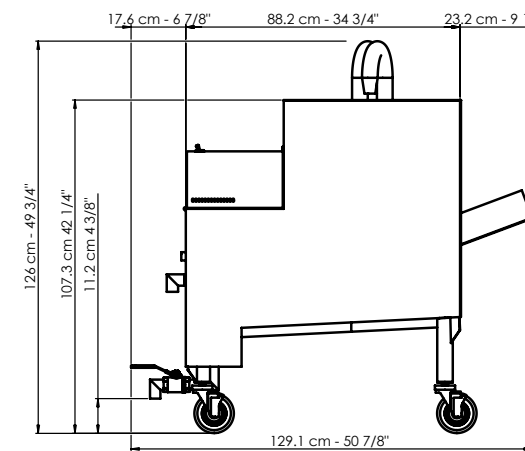
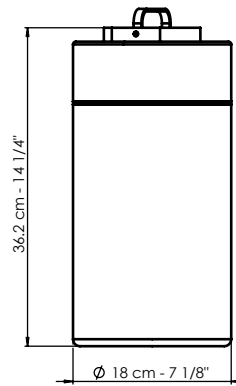
#### Product Specifications:

1 year warranty for labor, 2 year warranty for parts  
Unit weight 175 lbs / 79.4 kgs  
Ship weight 265 lbs / 120.2 kgs  
Ship size 41 in / 104.1 cm L, 30 in / 76.2 cm W, 44 in / 111.8 cm H  
Electrical 120 V, 60hz, 20A



#### Container Specifications:

1 year limited warranty  
2 Gallons (7.5 L): Unit Weight 4.5 lbs / 2.0 Kgs



#### Accessories

Opening and Closing Tools  
Labels  
Gaskets and O-rings



Revolutionary Cooling Systems  
821 Violet Ave  
Hyde Park, NY 12538  
Tel 845-229-4101  
www.StockChiller.com  
info@coopercooler.com



Introducing a NEW alternative ...  
**Stock Chiller**

US Patent Nos. 5,505,054; 6,662,574. Other US and international patents pending.

## Can You Afford to Compromise Your Food Safety?

### Contamination



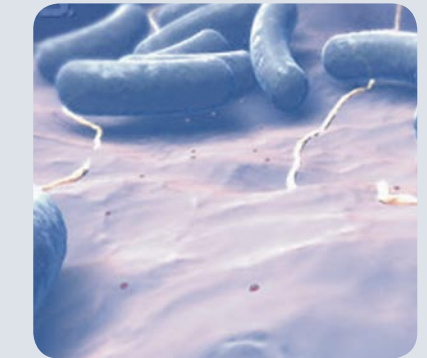
### Bacterial Growth



### Food Spoilage



### Liability



Safe Soup and Stock Preparation is Vital to Your Kitchen's Success.

Unsafe Methods of Chilling are Not.



Introducing a NEW alternative ...  
**Stock Chiller**

www.StockChiller.com



**Prevents Contamination**  
Containers are immediately sealed  
air and water tight.  
No risk of cross-contamination.

**Fresher Foods,  
Longer Shelf Life**

Refrigerators are meant to  
maintain the temperature of  
already chilled foods, and not  
make hot foods cold.

Chilling rapidly will prevent food  
spoilage and increase shelf life.



**Decrease Your  
Liability and  
Increase Your  
Bottom Line**

- Reduce the chances of devastating and financially crippling food borne outbreaks
- Produce larger quantities for greater efficiencies and economies of scale
- Save time and labor

**Fast Chill Times Inhibit Bacterial Growth**

- Chill 2 gallons (7.5 L) of soup or stock in 4 minutes from 190°F/88°C to 40°F/5°C 90 times faster than Hazard Analysis Critical Control Point (HACCP) guidelines
- Chill 5 gallons (18.7 L) of soup or stock in 6 minutes from 190°F/88°C to 40°F/5°C 60 times faster than HACCP guidelines



**Step 1: Preparing the Stock Chiller**

- Add enough ice and water to the unit.
- Close the drain valve and plug in to an appropriate outlet.

**Step 2: Prepare the Containers**

- Carefully pour your hot soup or stock to the top of the stainless steel containers.
- Close the containers tightly.



**Step 3: Chill the Stock**

- Carefully place the hot container onto the chill bay roller.
- Turn on the Stock Chiller and set the timer.
  - 2 gallons (7.5 L) - chill for 4 minutes
  - 5 gallons (18.7 L) - chill for 6 minutes
- The Stock Chiller rotates the container while spraying it with a jet of ice cold water. This process will rapidly chill the soup or stock inside the container significantly faster than current methods.



**Step 4: Label and Store**

- Once the chilling cycle has stopped, remove the chilled container and label it with the container's contents and date.
- Store the easily stackable chilled container in the refrigerator for future use.

