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THE WORLD'S PREMIER
CULINARY COLLEGE

November 10, 2011

Greg Loibl
Revolutionary Cooling Systems, Inc.
821 Violet Avenue
Hyde Park, NY 12538

Dear Greg,

I would like to share my personal experience with our recently acquired Counter Top Stock Chiller.

One of our greatest challenges we have in our operation has to do with the production of stocks. In our environment, we produce stocks regularly in batches that would yield 12 gallons of finish product.

The challenge that we have in our operation is space as would most kitchen operations, space is at a premium. In the past, we would cool all of our stocks in sinks that were transformed into ice baths. What that resulted in was that we would have numerous stinks taken out of operation, chilling stocks. This also tied up the use of the pots.

In addition to that, I went through approximately 50 to 60 pounds of ice, to chill a pot of stock. During the summer months, that quantity would increase. On the normal chilling cycle, we would use upwards of 150 lbs. of ice. The total time of this process would take approximately 3 to 3 ½ hours.

I implemented the SC-02 model that has a five gallon capacity. I was very impressed with the simplicity of the system. Its ease of use is a plus. The system has very minimal amounts of parts, low maintenance, and ease of clean up.

The end result of utilizing this system allowed me to reduce the cool down and clean up of our stocks in approximately 35 to 40 minutes. This is a tremendous time savings and labor savings. The greatest advantage was our ability to free up space, very valuable space during the cooling process, as well as minimizing the needed space to cool stocks.

We are now able to chill our stocks in the time that it takes to clean up the steam kettle and the work space. We have also reduced our ice consumption to a fraction of our normal uses.

Adding the Stock Chiller into my operation has been a welcome addition, one that saves valuable time and space.

Sincerely,

Thomas B.H. Wong, CFC, CHE