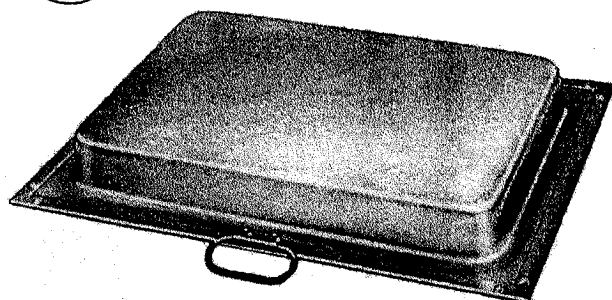


KOLD KEEPERS

Models: K-1218, K-14; Re-usable Refrigerants



CRES COR Model K-1218

K-1218 *Kold Keepers* are made to approximately one-half the area of a standard 18" x 26" pan. Two will fit into the same space as one pan.

CRES COR Kold Keepers are non-mechanical, non-electric, refrigerant "cold storage batteries" designed to be used in place of ice to keep appetizers, beverages, salads or desserts cool while awaiting service.

Kold Keepers are sealed, Hi-Tensile aluminum containers, filled with a special chemical, which when frozen, acts as a refrigerant, absorbing heat and cooling the surrounding area. **They can be re-frozen and re-used as often as required.**

Kold Keepers are adaptable to most cooling applications. They are sanitary, will not chip or peel, and do not absorb or give off odors.

The *Kold Keepers* are designed to slide into the corrugations, or rest on the angle ledges, of various **CRES COR** cabinets. Adequate air space around the pans of food is necessary for efficient operation; therefore, it is recommended that only **CRES COR** cabinets having front and back pan spacers be used with the **CRES COR Kold Keepers**.

MODELS AVAILABLE:

Require storage at 10° F. or lower to freeze.

MODEL K-1218

Size: 17-7/8" W x 12-7/8" D x 2-1/8" H

Weight: 16 lbs. Actual

Order K-1218 for 12" x 20" size cabinets and 18" x 26" size cabinets.

MODEL K-14

Size: 17-29/32" W x 14-1/8" D x 2-1/8" H

Weight: 17 lbs. Actual

Order K-14 for narrow-opening unit for 14" x 18" sizes.

We recommend that (4) **CRES COR Kold Keepers** be used in Cold Cabinets, Series 102 and 103, for best cooling results. Place (2) at approximately 3" from the top and (2) about 1/3 the distance down from the top.

HOW TO INSTALL HANDLE

(for K-1218 Model):

1. Screw handle to **wide** end for use in 18" wide cabinet bodies.
2. Screw handle to **narrow** end for use in 13" wide cabinet bodies.

KOLD KEEPERS

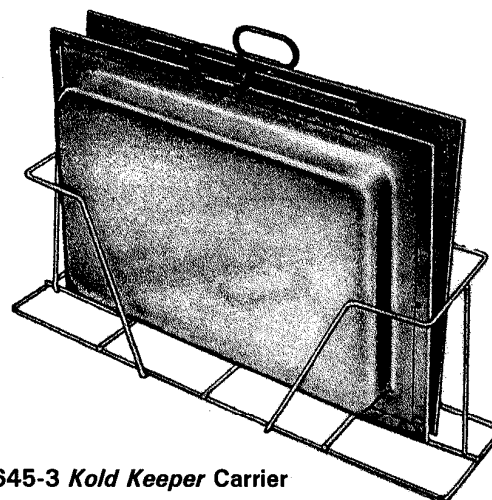
Models: K-1218, K-14; Re-usable Refrigerants

INSTRUCTIONS FOR USE

1. Place the *Kold Keepers* in a deep freeze unit for at least 8 hours or overnight and freeze them at 10° F. or lower.
2. After the *Kold Keepers* are frozen, they should be placed in the cabinets as follows:
 - A. For cabinets carrying 18" x 26" pans or two 14" x 18" pans per shelf, place (2) *Kold Keepers* approximately 3" from top and (2) at about 1/3 the distance down from the top.
 - B. For cabinets carrying one pan per shelf of 12" x 20" pans, 14" x 18" pans, 15" x 20" pans or 16" x 22" pans, place one *Kold Keeper* near top of cabinet and one near center of cabinet.
 - C. Place trays or pans of pre-chilled salads or desserts into the cabinet. The cold air from the *Kold Keepers* will move down and around the trays to keep the food at the proper temperature until served. (40° to 50° F. is the correct temperature for protecting perishables that cannot be frozen.)

NOTE: If the cold cabinets are used in an excessively warm area, additional *Kold Keepers* may be required to obtain the temperature desired.

Standard mobile **CRES COR** utility racks are also designed to hold **CRES COR** *Kold Keepers* and are ideally suited for use in walk-in coolers or freezers while the *Kold Keepers* are being re-charged.



CMP-645-3 Kold Keeper Carrier

CRES COR Kold Keeper Carriers

CMP-645-3

Dimensions: 21-1/4" W x 5-3/4" D x 12-7/8" H
Capacity: Model K-1218 *Kold Keepers*
Finish: Chrome-Plated
Used in food service cabinets for plate service

CMP-645-6 *Kold Keeper* Carrier is used in food service cabinets for tray service.
Carries K-15 and K-16 *Kold Keepers*

CMP-645-9 Kold Keeper Carrier

Dimensions: 16-7/8" W x 5-3/4" D x 18-3/4" H
Capacity: Carries K-14 and K-1218 *Kold Keepers*
Note how Kold Keepers can be handled easily and quickly. Can be left in carrier and moved to freezer for "recharging."