



QUICK FACTS

- With one overnight “charge” in your freezer, each Coldmaster keeps food at or below the ServSafe®* guidelines of 41°F for up to eight hours
- Coldmaster system eliminates the inconvenience and mess of ice, as well as reduces the potential for food- and ice-borne illness
- Helps chefs and managers eliminate the guessing game on proper food temperature



KITCHEN TIPS FROM THE CHEF

- **FREEZE IT.** Units MUST be placed in a freezer not a cooler.
- **CHARGE IT OVERNIGHT.** Leave the unit in the freezer for a minimum of 8 hours. The unit will turn blue before fully frozen.
- **HANDLE BY THE RIM.** The heat from your hands will cause the unit to change color.
- **WATCH YOUR BACK.** Place large units on a transport cart before filling. Once filled, the units can be quite heavy.
- **FILL IT UP.** Do not fill the CoolCheck unit above the rim. Anything above the rim will not be kept cold.
- **HAVE A BACK UP.** Always have one unit in the freezer while the other is in use. This will ensure you always have a safe way to transport your food or drinks. For example, if you have five meal delivery carts, you will need five units for breakfast and lunch service and an additional five units for dinner service – a total of 10 units.
- **CLEAN IT UP.** CoolCheck is dishwasher safe. After using, run through the machine and return to the freezer. For safety and convenience, CoolCheck should always be stored in the freezer.

*ServSafe is a registered trademark of the National Restaurant Association

For more information please contact your local sales representative