



Blast Chillers & Shock Freezers

# Rapid Thaw Cycle Optional Versatility

HURRICHiLL blast chillers & shock freezers are more versatile than ever with the optional **Food Thaw Cycle**. Now you can safely thaw frozen products in the same unit you can quickly freeze them in.

## Rapid Food Thawing?

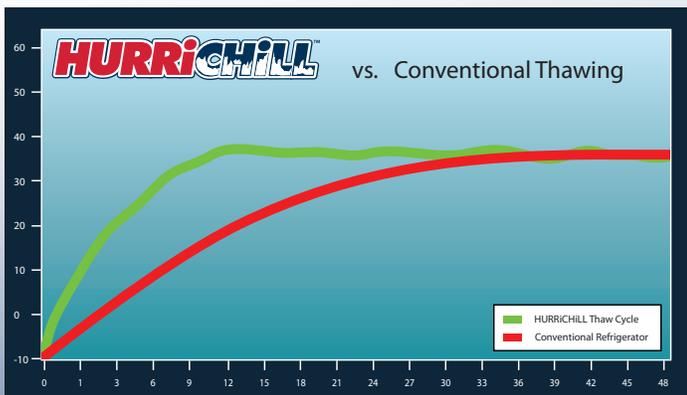
Considerable advance planning is required when food products are thawed in a conventional reach-in refrigerator. With the HURRICHiLL rapid Food Thaw feature, frozen products are quickly returned to a safe holding temperature by using alternating cycles of gentle heat and refrigeration; an efficient use of valuable daily processing time, at a low initial cost.

## What are the benefits?

Food safety and productivity are the primary benefits of rapid food thawing. Food products never reach unsafe elevated temperatures and achieve their desired holding temperature in a fraction of the time required by conventional thawing. All HURRICHiLL units are fully HACCP compliant, including recording the Food Thaw cycle.

## Why HURRICHiLL?

Blast chill, shock freeze and now thaw; with 26 different models ranging from 3-pan up to 120-pan, HURRICHiLL has a unit for any application. **Three unique functions – one great product!**



## HURRICHiLL vs. Conventional Thawing?

A conventional refrigerator operating at a fairly constant 38°F may require days to adequately thaw a frozen product. Using alternating cycles of gentle heat and refrigeration the HURRICHiLL Rapid Food Thaw Cycle can raise the core temperature of the food product from 0°F to 38°F in as little as 7 hours.

Contact us today for more info!