

Why do you need a Blast Chiller?



Peace of Mind

Properly chill your hot food through the danger zone and ensure full compliance with the FoodSafe practices of HACCP.

Food Quality

Don't destroy your masterpiece dish by not chilling it properly. Blast chilling maintains food texture, flavor and appearance.

Wider Menu/Greater Choices

Expand your offerings by adding menu items that have been prepared during slow times, chilled and ready to be finished.

Less Shrinkage

Retain the moisture within your dish by utilizing American Panel's indirect high velocity air flow.

Less Waste

Finish only the number of entrees actually ordered and don't throw out good (profitable) product because of cancellations.

Time & Labor Savings

Prepare foods when you want to and when staffing is most economical. Cook now, blast chill and finish later.

Improved Shelf Life

Capture that seasonal/special bulk buy opportunity & blast chill for a few extra days or shock freeze to stock up for the winter.

Modular and Single-Piece Units Available The Largest Lineup with Over 50 Models Blast Chilling & True Shock Freezing Intuitive Touch Screen Control Wi-Fi Communication

Contact us at (866) AVENDRA or FFEpromos@avendra.com

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