Thermo-Kool_®

K-12 **EDUCATIONAL** Refrigeration that Makes the Grade



MONITORING SYSTEM

Food safety is a top priority, and the wrong cold storage unit can cause concern. With advanced features like temperature monitoring, alarms, motion detection, door status alerts, and HACCP recording, Thermo-Kool's TK4700 system ensures you're always covered



THERMO-



SAFETY FEATURES

Safety is paramount for both staff and students. That's why Thermo-Kool walk-ins are equipped with features to ensure staff's wellbeing in the kitchen, including NSF-certified ramps, emergency door handle releases, and air lock relief valves.

KNOWS K12

spoiling

Thermo-Kool's service doors offer convenient ccess to students' favorite chilled items during lunch. Keep cold items, like milk, easily accessible without removing them from the cooler, preventing them from growing warm and

SERVICE DOORS





AFTER HOURS DELIVERY

We understand your time is limited, and deliveries don't always happen when you're available. That's why Thermo-Kool manufactures a separate cavity that allows vendors to deliver products directly into your walk-in without requiring your presence.











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SAFETY

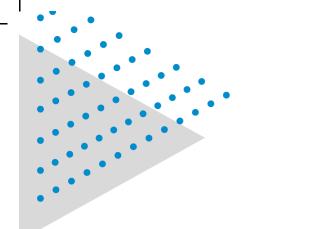
WARRANTY

QUALITY ASSURANCE Thermo-Kool's exclusive preassembly process ensures every walk-in is fully assembled and quality-inspected before leaving our facility. This quarantees a seamless and efficient installation at the jobsite.



Thermo-Kool integrates a variety of safety features to provide exce protection for both staff and food integrity. From release knobs and pressure relief valves on walk-in doors to antimicrobial metal finishing to the extra mile to ensure the safety of you and your students.

24/7 SUPPORT

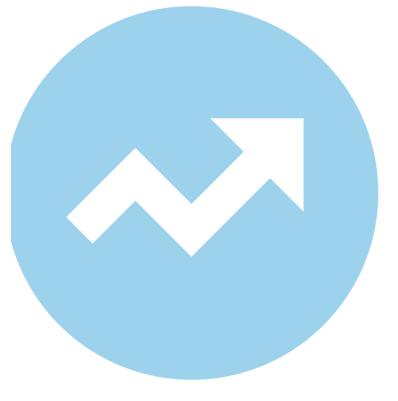


CUSTOMIZED REFRIGERATION & FREEZER SOLUTIONS

Commercial Walk-Ins Integrated Blast Chillers & Shock Freezers

School nutrition directors face some of the toughest challenges in all of foodservice. From staffing challenges to nutrition standards to shrinking budgets, the work they do to put our nation's children first is nothing short of remarkable. Cold food storage should not be one of those challenges. It should be a durable and reliable solution, and that's what Thermo-Kool provides.





CHALLENGES/TRENDS

Because successful school nutrition service involves overcoming more challenges than most other types of foodservice delivery, it's important to understand those demands, the trends that cause them, and ultimately the solutions to solve them.

- Staffing and labor shortages
- Tightening budgets
- Aging equipment
- School nutrition standards
- Safety and sanitation
- Food waste
- Student participation

BLAST CHILLERS & SHOCK FREEZERS

Revolutionizing School Nutrition

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BATCH COOKING MADE EASY

Blast Chillers and Shock Freezers are a culinary revolution in any commercial kitchen. When temperatures are reduced at rates faster than conventional refrigeration systems, flavors and aromas are sealed in, preventing moisture loss and retaining texture. Blast Chillers and Shock Freezers go beyond the conventional and are revolutionizing how directors deliver school nutrition services.



STANDALONE Roll-in Units



MULTI-COMPARTMENT Roll-in Units



INTEGRATED Roll-in Units

STANDARDS WITH BENEFITS

Thermo-Kool's Blast Chillers and Shock Freezers, manufactured to the highest standards, boast some of the most versatile features in the industry. Operators can achieve fast and consistent storage temperatures with ease, thanks to the convenience of roll-in and modular units. Furthermore, Thermo-Kool sets itself apart with the industry's only multiplecavity blast chiller, offering up to four options within a single unit for unparalleled flexibility and efficiency.

BLAST CHILLER BENEFITS



COMMERCIAL WALK-INS

Sealing in Freshness

BENEFITS COME STANDARD

Standing up to the day-to-day rigors of school foodservice is the main goal of any walk-in cooler configuration, and with Thermo-Kool, school nutrition directors get the benefits of quality construction practices and a 10-year warranty. Because no two spaces are alike, Thermo-Kool's interchangeable panels can be customized to fit any space.













PRESERVATION MADE EASY

Refrigeration controls have long been considered cumbersome and challenging to operate. In an industry facing persistent labor challenges, simplifying processes for staff is crucial. Recognizing this demand, Thermo-Kool proudly offers its advanced controllers, representing a pinnacle of user-friendly technology. With our cutting-edge control systems, cold food storage management is effortlessly achieved at the press of a button, providing unparalleled ease and efficiency for your team.

BlueZone by Middleby

Extending Produce Shelf Life



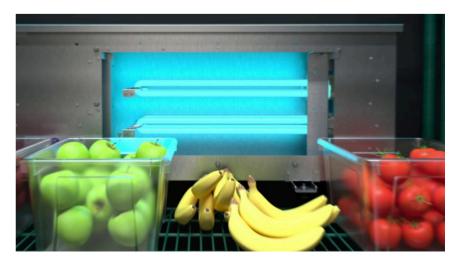
ADVANCED AIR PURIFICATION

BlueZone® technology transforms your walk-in by eliminating airborne contaminants, including bacteria, mold, and ethylene gas, to extend food freshness and improve air quality. Unlike traditional air purification methods, BlueZone actively removes harmful particles without using chemicals or filters that need frequent replacement. By integrating this cutting-edge solution, Thermo-Kool walk-ins help reduce food waste, enhance food safety, and create a cleaner storage environment—ensuring your ingredients stay fresher, longer.



TAKE THE TWO-WEEK CHALLENGE

See the difference just two weeks with BlueZone® can make! By eliminating ethylene gas, mold, and bacteria, BlueZone helps fruits and vegetables stay fresher, longer, reducing waste and preserving quality. For school foodservice directors, this means the ability to buy in bulk without worrying about spoilage, stretching budgets further while ensuring students have access to nutritious, high-quality produce for longer—all while saving money. Try it and experience the impact firsthand!





DESIGN. CREATE. VISUALIZE.

Ensure your walk-in is the perfect fit for your commercial kitchen! With the power of augmented reality, Thermo-Kool's 3D Configurator lets you visualize your walk-in cooler or freezer directly in your space—before it's even built. See your design come to life and perfect every detail.



Ready to bring your vision to reality? **Scan the QR code** to start creating your innovative cold storage solution today!





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Have any questions?

Let our K-12 refrigeration experts lead the way!



Thermo-Kool

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For additional product info, visit our website **www.thermokool.com**

