The Mini-Chill System from Plascon Food Solutions is the perfect solution for chilling Cook Chill Bags in foodservice operations with minimal floor space. Provides small volume chilling with minimal investment. A great addition to a Cook Chill Starter Set to provide everything needed to start using the Cook Chill process. Container is certified to NSF standards #2 and #21.

**The Mini-Chill System:**
- Effectively Chills (10) 1-gallon bags in under 2 hours
- Provides chilled water recirculation with submersible pump system
- On dolly for maximum mobility
- Requires only 4 square feet of floor space
- Can be easily drained into a sink or floor drain
- Includes lid
- Plugs into standard 115 volt outlet

**Complete Instructions:** (based on 32 gallon model)
1. Fill Chiller With 10 Gallons Cold Water (1/3 Full)
2. Add up to (10) 1-Gallon Bags Filled with Product
3. Add 90 lbs of Ice
4. Plug in Circulation Pump
5. Monitor Product Temperature
6. Unplug Pump When Product Temperature Reaches 40°F
7. Remove Bagged Product and Transfer to Cold Storage
8. Attach Drain Hose to Push-to-Connect Fitting
9. Place Other End in Appropriate On Site Drain
10. Plug in Pump to Drain Cooling Water

**Note:** Heat dissipation is product dependent. Drain water and add ice as needed to reach desired temperature.