



Plascon™

# MINI-CHILL SYSTEM

## FOR FOODSERVICE OPERATIONS WITH MINIMAL FLOOR SPACE

The Mini-Chill System from Plascon 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:

- Chills ten, 1-gallon bags in under two 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



EFFECTIVE BAG CHILLING IN TIGHT SPACES  
AVAILABLE IN 32 GALLON & 44 GALLON SIZES  
REQUIRES ONLY 4 SQUARE FEET OF FLOOR SPACE  
MADE IN THE USA

### COMPLETE INSTRUCTIONS

*based on 32 Gallon model*

1. Fill chiller 1/3 full with 10 gallons cold water
2. Add up to ten, 1-gallon filled bags
3. Add 90 lbs of ice
4. Plug in circulation pump
5. Monitor product temperature
6. Unplug pump when product reaches 40°F
7. Remove 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

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