

the Piper Focus

Quality Food Brings Quality Profits

See and taste the benefits of a Piper Blast Chiller.



29 New
models added
and prices slashed!

AQ AutoQuotes

Our complete offering of Blast Chillers, now including 29 additional models, ranges from countertop to full-size 3-Rack Roll-In. They have a durable monoblock construction with 3.5" sealed insulation. Options include Ultra-Violet Ozone Sterilization, Glycol Coolant, HACCP Time and Temperature Printer, and Software for monitoring systems. Remote compressor options are available for select units. All models include a Heated Core Probe with a timed heater device for perfect probe extraction every time after freezing. Learn more about our Blast Chillers, available accessories, and other Food-Focused Equipment at www.piperproducts.com or access new spec sheets and pricing with AutoQuotes.

Enhanced Food Quality

- Rapid chilling/freezing preserves the original aroma, taste, texture and appearance
- Stopping the cooking process realizes greater nutritional retention
- Lengthy hot holding periods can be eliminated

Performance

- Indirect air flow promotes rapid chilling
- Soft and Hard chilling for light and dense products
- Shock freezing with air as low as -40°F

Improved Food Safety

- Prevents bacteria proliferation by rapidly moving food through the danger zone (140°F to 40°F)
- Full compliance with the FoodSafe practices of HACCP
- Increased sanitation is achieved by rapid cooling, cold storage, and rethermalization just prior to service
- PC Compatible NAFEM date protocol compliant option

PIPER

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