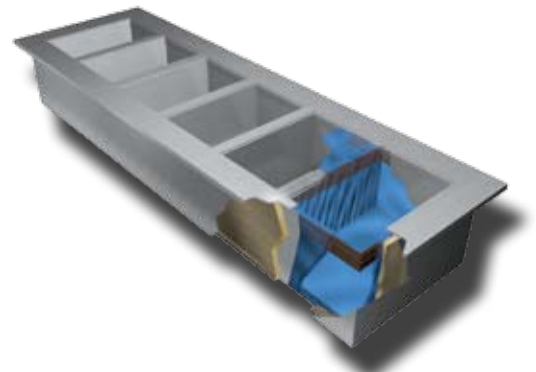


LiquiTec®

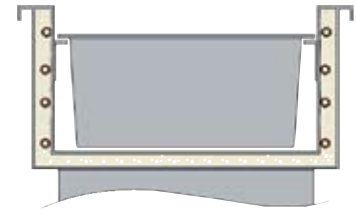
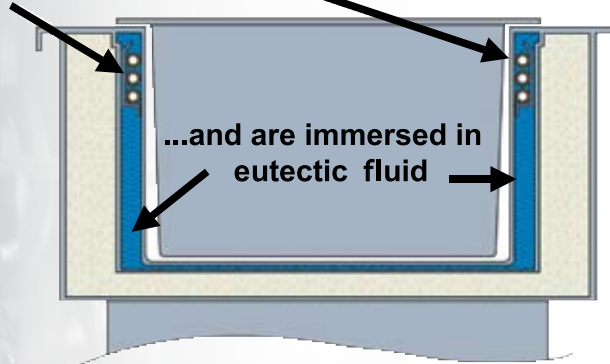
Cold pans

Providing high quality fresh food
consistently and safely.



How LiquiTec® Works

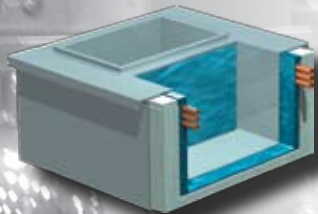
Three refrigeration coils surround sides...



With traditional designs you will get only a small contact point between the refrigerant line and the pan, making for a very inefficient design.

Patented LiquiTec uses eutectic fluid permanently sealed in a jacket surrounding the pan opening as the cooling medium. Refrigerant lines cool the eutectic fluid, which in turn, cools the pan. This fluid remains a liquid at extremely cold temperatures, providing consistent, even cooling, keeping food fresh and safe.

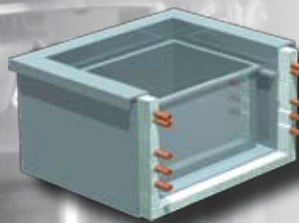
Compare Pan Cooling Methods:



LiquiTec Pan

Pan location: flush with top

Actual contact area cooled: 12.99 sq. ft.



Traditional Pan

Pan location: 2"-3" recessed

Actual contact area cooled: 1.59 sq. ft.

Surface Area Coverage



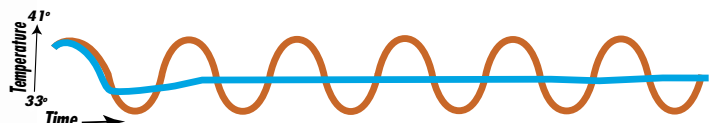
Eutectic fluid surrounds the sides and bottom of the pan providing **100%** surface coverage.

Traditional Cold Pan Wrap VS LiquiTec

Why is LiquiTec so effective?

Look at the traditional wrapped cold pan temperatures as the compressor cycles on and off, as soon as the compressor kicks off the temperatures rise quickly. LiquiTec has less compressor cycles and very even temperatures thanks to the cooling medium.

Traditional wrapped systems lack the ability to maintain temperature when the compressor is off, causing frequent cycles and fluctuating temperatures.



LiquiTec stays at a constant smooth temperature longer without the peaks and valleys of traditional pans, saving energy and keeping your product fresher.

Do you need to keep your food fresh, at safe proper temperatures, with easy convenient access, at operating costs that will not eat into your profits?

You need **LiquiTec®**.



Merchandising – Pans are mounted flush allowing excellent merchandising of the product. This is ideal for use in operations where customers view the preparation.



Labor Efficiency – Pans are mounted flush with the work surface for improved ergonomics. Also, because the pan covers the entire opening, it reduces frost build-up on the liner which means less time defrosting. Clean-up can be done with the swipe of a rag. Also having 6" deep pans means less frequent replenishment.



Fresh Food – Consistent temperatures are maintained below 41°F. Keep food fresh and appealing, enhancing your revenue opportunities and minimizing waste.



Safe Food – LiquiTec performance meets strict NSF7 standards. Food can be held in open pans at less than 41°F for 4 hours. This helps you maintain safe food handling practices in your operation.

Energy Savings

	Kilowatts Per Hour	Cost Per day*	Cost Per Year
LiquiTec®	0.045	\$0.64	\$233.60
Traditional Cold Wall Wrap	0.063	\$0.94	\$343.10

See the Difference

Energy savings for one year when comparing LiquiTec six-pan unit with traditional cold wall wrapped six-pan unit:

\$109.50

Energy Efficiency – LiquiTec uses a highly efficient eutectic fluid as the cooling medium. It stays colder longer, which reduces compressor run frequency.

* Chart based on \$.10/kwh

* Chart based on internal Delfield testing in NSF and UL certified test chambers

 **Delfield**

LiquiTec® is available in:

Drop-in Units



Standard sizes stocked and ready for installation into your counter.

Pizza Prep Tables



Standard and custom sizes available. A heavy duty complete pizza prep center.

Sandwich Prep Tables



Standard and custom sizes available. Prepare sandwiches and salads quickly and safely.

Component Crafted Production Centers



Incorporate LiquiTec into many types of custom counter/production centers customized to meet your exact needs.

Patented LiquiTec cold pans are a part of a large family of drop-in products from Delfield.

- Ice Cream Freezers
- Water Stations
- Sinks
- Ice Cooled Cold Pans
- Mechanically Cooled Cold Pans
- Forced Air Cold Pans
- Frost Tops
- Hot Food Wells
- Refrigerated Display Cases

Designed to perform, Built to Last

Delfield's broad drop-in product offering can meet your needs. Most models are in stock and ready to ship.



SOLUTIONS

Delfield provides many of the operational solutions from Manitowoc Foodservice, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits and efficiency.



SERVICE

Delfield products are backed nationwide by STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global web site at www.manitowocfs.com then find the regional or local resources available to you.

