



Commercial Refrigerators

Commercial refrigeration is vital to food service for several reasons. The first and most important one is the preservation of food. All businesses involved in serving food and beverage products need to hold and preserve their ingredients. They also need to refrigerate finished food and beverage products inside of refrigerators or freezers in order to ensure freshness. That freshness translates into better tasting meals and drinks that customer's will appreciate. The preservation of food products is also one very important way that food borne illnesses can be avoided. Many restaurant owners do precisely this by having refrigerators or freezers as well as walk in refrigerators and freezers. Although those are the more common types, if space is a concern, many opt for chest freezers or under counter refrigerators and freezers.

Refrigerated food merchandisers as well as refrigerated display cases combine the showcasing of food and beverage products with refrigerated temperatures. At your local coffee shop it is very common to see open and/or closed merchandisers. At convenience stores it is common to see a variety of bottled drinks inside of reach in merchandisers. At supermarkets, seafood stores, deli's and butcher stores it is refrigerated display merchandisers that showcase fresh meats and cold cuts for customers to buy.

Blast chillers and freezers are not ice cream specific and are used by food operators across the board for various reasons. In the ice cream business however, they are used to quickly freeze ice cream that is prepared on site. These either come as non-display with solid flat tops or as display models with glass doors that allow customers to see the tubs or pans of ice cream. Some ice cream stores service their customers frozen yogurts, soft serve ice cream and custards through soft serve ice cream dispensers that keep the ice cream at a specific temperature that preserves their taste and texture.

Some of the main advantages of ice cream display freezers include:

1. Optimal viewing-they provide a clear unobstructed view of the ice cream
2. Versatility in space- save a lot of storage space
3. Easy maintenance-the freezer is well built, durable and easy to maintain .It also includes self-defrosting mechanisms.

Advantages of commercial freezers include :

1.The Display fridge can be placed anywhere. While some of them come with a counter top that are compact in size and offer great product visibility. They are installed and fitted into your counter and are immobile. If you do not have much space then you can opt for this alternative. They are the right equipment that can be easily placed in any visible area of the restaurant or shopping store.

2.They come with versatile application and uses. Commercial display fridges can be used to showcase various dishes, products, food, cakes and others. Bakeries have been constantly using these fridges to display their items. Not only do they help to display the products and range but also keep the products fresh and chilled until they are ready to be served.

3.They are engineered with advanced technologies. Some of these commercial display fridges come with a variable temperature range of as low as 2 to 8 degrees and as high as 32 degrees Celsius. The digital display along with temperature control feature provides high accuracy. These fridges have low noise capability and also automatic defrost function. The double glazed glass window is strong and prevents condensation.

4.They are great marketing tool that can be placed anywhere to catch customer attention and eyes. They are aesthetically appealing empowering the viewers and customers to the contents and products placed within. The illuminated base and shield provide beautiful presentation of product.

5.All these features make commercial display fridges great choices. They are ideal for catering industry, bakeries, stores, malls, food stores, as well as for keeping food and dairy product fresh and safe.