

Refrigeration Buying Guide



Why buy commercial refrigeration?

If you have thought of purchasing a residential refrigerator instead of a commercial refrigerator, you may want to reconsider. Though it may seem like a money saving decision, in the long run commercial refrigeration is a better buy for several reasons.

- Strong compressors are designed to stay cold in a warm environment by having better insulation and greater cool air dispersal.
- Easier to clean than a household refrigerator.
- NSF approval meets local health codes
- Many newer commercial models electronically record temperatures, offering easy to access proof for inspectors.
- Commercial refrigerators are designed to handle the daily rigors of commercial kitchens with ease.
- Solid construction and NSF approval will let you focus on your operation without the worry of food spoilage.

Reach-in Refrigerators and Freezers

Reach-in refrigerators and freezers are the backbone to any restaurant kitchen and there are many options to choose from and there is good reason to choose one option over the other based on the needs of your business.



Solid Door

Can be stainless steel or aluminum. Much easier to keep clean than glass doors. Good for use in a kitchen where the refrigerated units are more likely to be organized.



Glass Door

Great for front of the house merchandising or storage near wait stations. It is easy to see what is inside without opening the doors and letting cold air escape.



Mixed Door

If you have a very mixed use kitchen you might benefit from a mixed door configuration. Get the best of both worlds with a half glass/half solid door for great organization and a clear view.



Swing Door
 Loading and unloading is much easier and doors have a 90° or 120° stay open feature. Door swing has the potential to block pathways and hinder traffic.



Slide Door
 Only available on refrigerators. Good for uses in areas where space is limited, however, only one door can be open at a time.



Sections	Approximate Storage Space
Single Section	19-24 cubic feet of storage
Two sections	24-35 cubic feet of storage
Three sections	72 cubic feet of storage
Full Height Door More storage space but less energy efficient	
Half Height Door Less storage space but more energy efficient.	

Bar Equipment: Appearance is Everything

Back bar beer and bottle coolers are one of the most visible pieces of refrigeration in a bar or restaurant, so looks are important. There are many different options to choose from when considering purchasing a unit. The following are several variables to consider:

Exterior Finish

The two most common finishes are black vinyl on steel and stainless steel. Black will blend into your undercounter space more than stainless steel, which is a sleek finish with a modern feel.



Stainless Steel



Black Vinyl



Sliding Doors

A sliding door on the top of your cooler makes access to beverages easy and saves your employees the trouble of constantly bending over. While they are more convenient for service, they can be difficult to clean and service since the bottles must all be removed beforehand.



Swing Doors

Coolers with doors that swing open on the front are ideal for use under bar counters but can be a little more inconvenient for employees to access during peak hours.

Door Type

Glass doors are a great way to showcase your products, but they must remain uncluttered and organized to be appealing. To conceal clutter, opt for a solid front door.



Glass Front



Solid Front

Blast Chilling Basics

Blast chillers have very powerful refrigeration equipment that blows high velocity chilled air into the refrigerator for maximum cooling at high speed. A blast chiller brings the core temperature of food items down through the danger zone much more quickly than a regular freezer so rapid bacterial growth is not an issue.

Why not use a freezer?

- The blast chilling process does not allow ice crystals to form, resulting in a higher quality frozen product
- The rapid freezing prevents the deterioration of food aspects such as color, moisture, flavor and vitamins
- Food is much less likely to get contaminated since it is in the danger zone for less time
- Large batch chilling will keep longer, reducing waste and saving on labor costs
- Food is frozen so quickly, it is less likely to be spoiled in the process producing more edible servings

Food Safety and Refrigeration

Food contamination is a serious concern in any restaurant. In fact, food not cooled fast enough or not thawed properly are some of the leading causes of food borne illnesses. Refrigeration in your kitchen can help combat the spread of bacteria. What is the Danger Zone?

The "Danger Zone" is an important term in food safety and it refers to the temperature range in which bacteria grow much faster. The range is between 40°F-140°F. In between these temperatures bacteria can double up to 12 times faster than food above or below this range.



Safe Food Temperatures

Whole Turkey	180°F
Poultry Breasts	170°F
Casseroles	165°F
Fresh Pork	165°F
Fresh Beef	160°F

Sell More with a Merchandiser

Merchandisers are designed with selling in mind and come with a variety of customizable options. Choices can include exterior color, interior lighting, mirrored walls and rotating shelves.

- Designed to be attractive and eye-catching to customers to increase sales
- Less expensive than glass door refrigerators
- Compressor is bottom mounted and is shorter for easy customer access from top to bottom
- Generally not NSF approved for open container items

**Wine Merchandiser**

Shelving in a wine merchandiser is specially designed to hold wine at a slight angle to best showcase each bottle. A holding temperature between 33°F and 38°F keeps wine appropriately chilled while the elegant display helps spur sales.

**Floral Merchandiser**

The refrigeration system maintains a constant 35° F and has a special baffled air-flow system that keeps flowers from wilting and keeps the proper humidity level within the cabinet. It also uses a special "Agro" lighting system that prevents browning and premature discoloration of the petals. The large glass doors allow beautiful arrangements to shine.

**Open Air Merchandiser**

What sets this unit apart from traditional merchandisers is its lack of doors and the more powerful, freezer-style refrigeration unit. They keep merchandise cool by using a constant cascading curtain of cold air. The lack of a door provides better access to items for both customers and employees but the constant need for steady, additional chilling can increase your energy bills.

**Countertop Merchandiser**

Smaller size makes it simple to set on top of a table or counter. Ideal for small capacities of food such as prepackaged salads, sandwiches, drinks or desserts.



Horizontal Display

Horizontal merchandisers are perfect for attractively displaying frozen treats and can significantly encourage impulse sales.