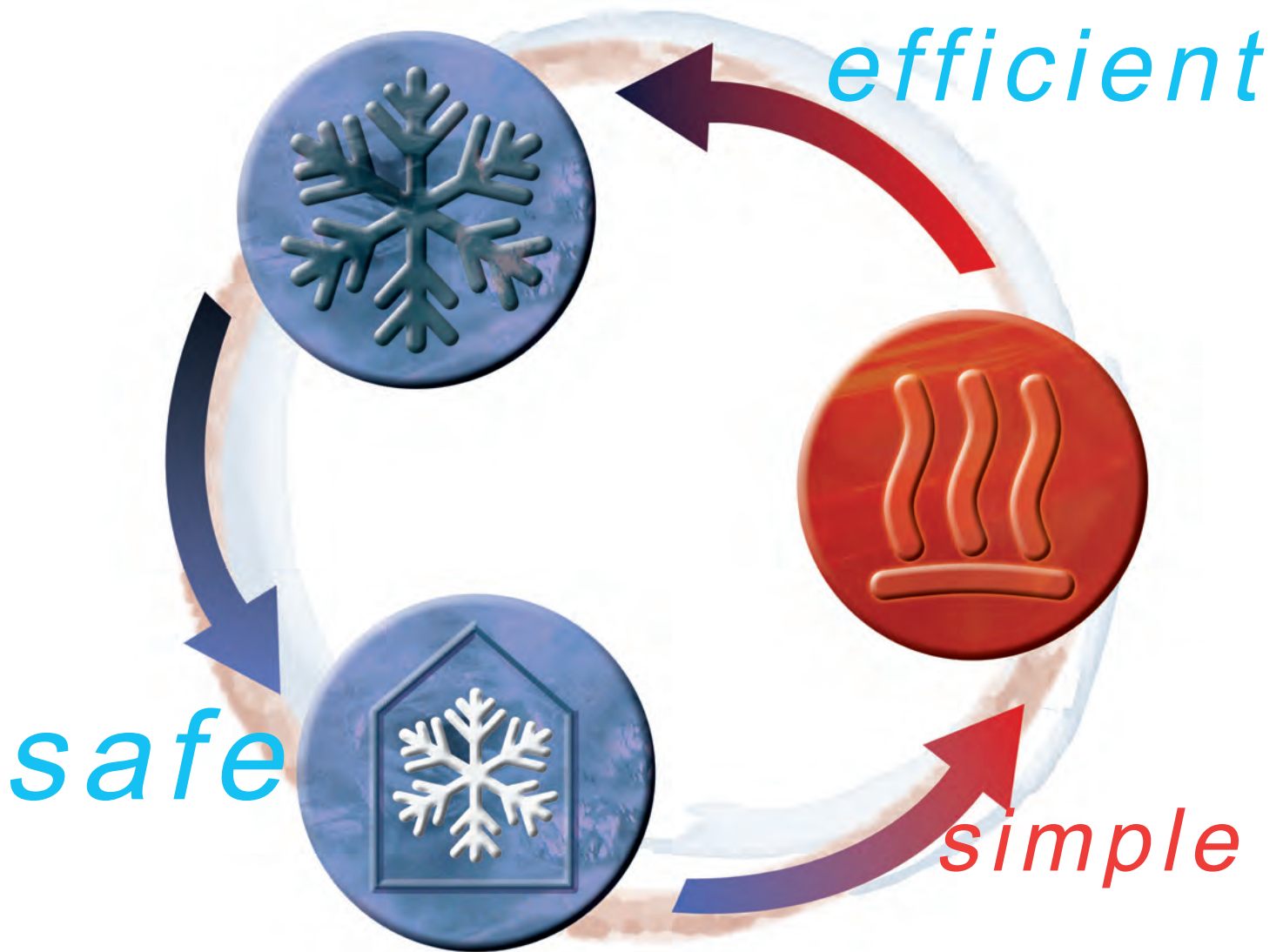


Cook-Chill

a simple guide



... for any size operation

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What is Cook-Chill?

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Cook-Chill is a simple, controlled system of advanced food preparation designed to provide more flexibility and ensure food safety in foodservice. The technique involves the preparation and cooking of food, followed by rapid chilling and storage at controlled temperatures (for up to five days). When required, the food (if to be served hot) must be regenerated before service. The production system itself is simple to operate if well managed, and completely safe provided the HACCP Guidelines/EU Legislation on temperature / time controls are followed.

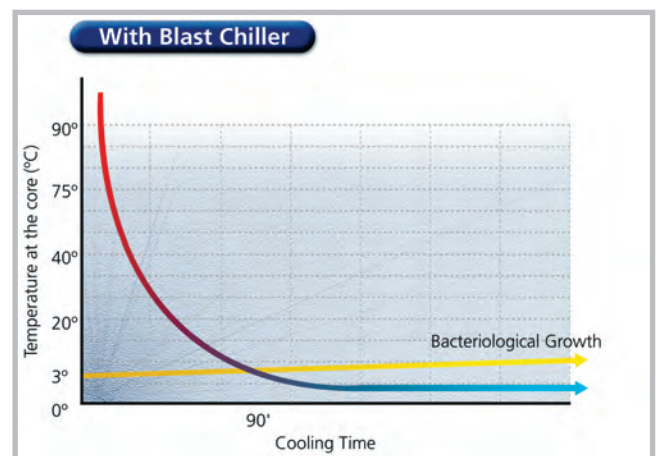
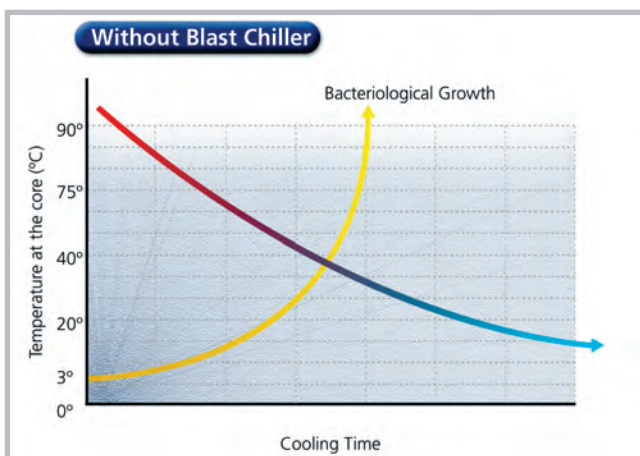
Cook-Chill / Cook-Freeze Systems not only ensure food safety but have the added benefit of not reducing food quality, nutritional value, flavour or appearance. Installing a Cook-Chill / Freeze System also offers the caterer added flexibility and management control – and of course profitability.

Why Cook-Chill?

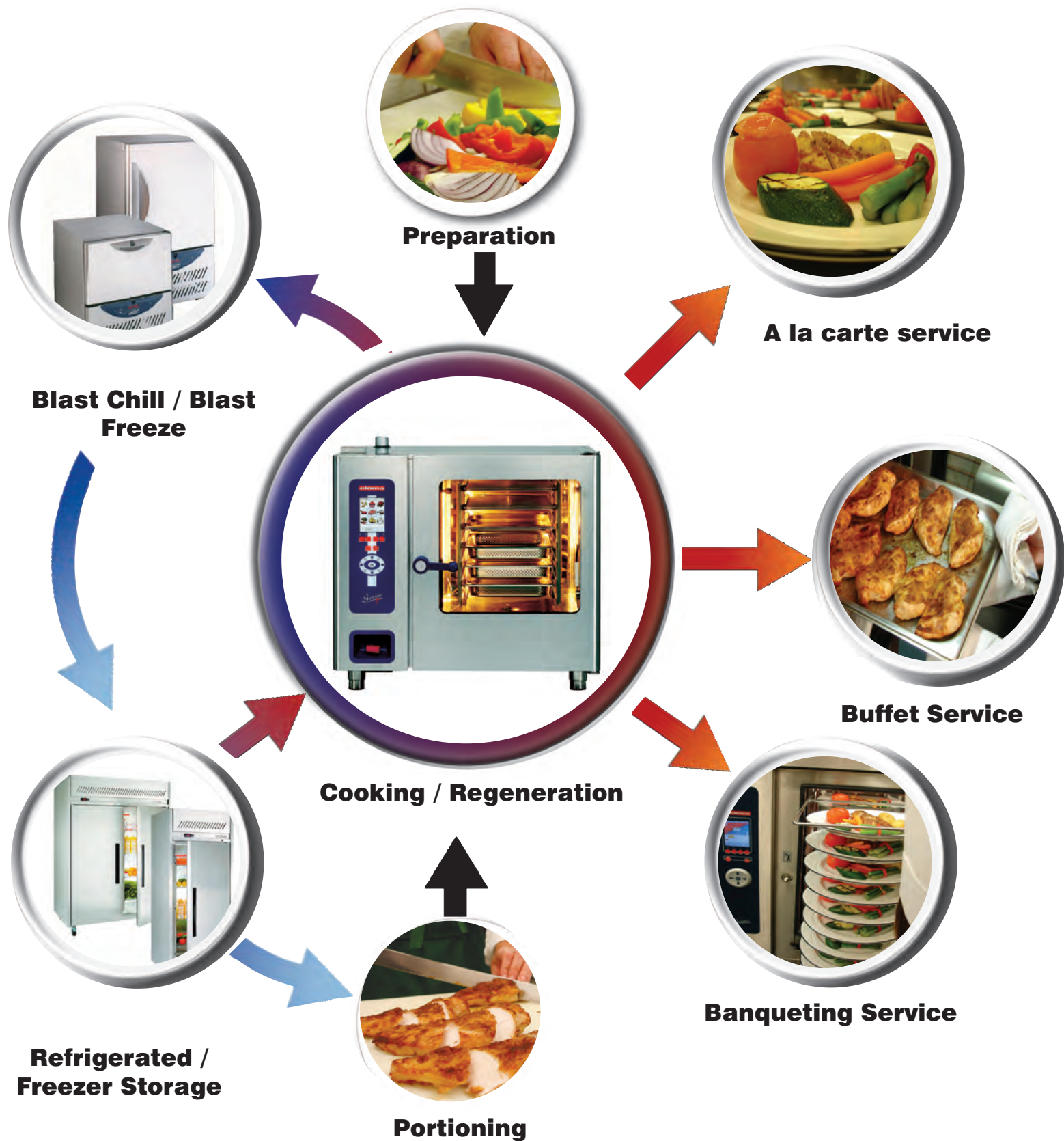
While Cook-Chill is commonly associated with institutional catering, no catering operation is too small to benefit from a Cook-Chill system. Implementing a Cook-Chill system not only also ensures you meet the latest European HACCP and Food Safety Legislation by reducing the risk of food poisoning but also offers a number of benefits to the chef and operator as well as the diner. The chef will benefit from being able to plan and manage his kitchen more effectively resulting in greater efficiencies and productivity with the net results of increased profitability for the operator.

Diners are guaranteed food quality time after time.

Cooking food kills bacteria, while keeping food below certain temperatures limits their growth so a proper Cook-Chill/Freeze System with Eloma Combi Ovens and Williams Blast Chillers and Chiller Freezers you can take the risk out of your operation.



Cook-Chill Process



Cook-Chill KNOW-HOW

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Putting the Cook in Cook-Chill

The award winning combination ovens from Eloma provide a wide range of solutions for all types of foodservice organisation from the smallest pubs, hotels and restaurants to banqueting and institutional catering. With features such as the Multi-eco system - reducing energy consumption and water use, easy to use programmable controllers, the combis not only add to your efficiency and menu flexibility but also to the profitability of your company. From the unique two-third size Compact Series through to the 40-grid model Eloma offers the complete cooking and regeneration solution.



Food is cooked to perfection in the Combi oven



The cooked food is now ready to be transferred to a blast chiller



Up to 5 days later the food is regenerated prior to service

williams

Putting the Chill in Cook-Chill

Williams extensive range of powerful blast chillers and freezers are designed to meet the needs of any caterer large or small, with capacities from 10kg Reach-in cabinets to 320kg Modular Roll-ins. Designed to meet the latest HACCP and Food Safety legislation blast chilling from +90°C to +3°C in 90 minutes and blast freezing from +90°C to -18°C in 240 minutes. Complemented by our extensive range of refrigerated storage solutions from gastronorm cabinets and counters to modular coldrooms and freezer rooms.



The fresh raw ingredients are properly stored



Food is now blast chilled or frozen from +90°C to +3° in 90 minutes



The chilled/ frozen food is now transferred to suitable storage



Cook-Chill KNOW-HOW

Cook Chill Know How

Eloma and Williams Refrigeration are renowned market leaders in their respective areas of manufacturing and supplying of combination ovens and blast chillers and freezers as well as storage refrigerators and freezers. Offering foodservice operations the complete Cook-Chill/Cook-Freeze solution - the perfect partnership between hot and cold.

The only equipment you will require for a small to medium sized Cook-Chill operation is a suitable Eloma Combi Oven such as the Joker or 6/11 and Williams Blast Chiller or Chiller Freezer such as the WBC10 or WBC20. You will also need suitable storage such as a gastronorm refrigerator or coldroom (1°/4°C) for storing the finished product for up to 5 days or freezer (-18°/-22°C) for frozen products to be used over several months.

Not only does the implementation of a Cook-Chill system ensure that Food Safety and HACCP legislation is met but it is also possible for organisations to improve their productivity through increased efficiency, reduced wastage, expanded menu options and higher meal turnover. As a direct result businesses can enjoy greater profitability - in many cases **up to 30%** and quicker recovery of capital investment.

A Cook-Chill system, as with any cooking operation, requires care to ensure quality and food safety. Staff should therefore be given specific training on the Cook-Chill operation in addition to basic Food Safety - Eloma and Williams are able to help you with this.

The combination of innovation, performance and quality management are the driving forces behind Eloma and Williams, resulting in superior Cook-Chill *KNOW HOW*.



1. Cook



2. Chill



3. Store









4. Regeneration & Service



Equipment Guide

To make it easy for you to get started we have detailed the most popular equipment for Cook-Chill along with a suggested covers each solution is capable of. Please note the ovens will need to undergo a number of cycles to serve all covers.

Number of Covers	Eloma Combi Ovens	Williams Blast Chillers /Chiller Freezers	Williams Storage	Trolley System
 <30	Joker /6-11 18 plates	WBC/F10 3 rack	1 x Gastronorm Refrigerator/Freezer	
 30-50	10-11 32 plates	WBC/F20 or 30 6 or 10 rack	1 x Gastronorm Refrigerator/Freezer	
 50-100	20-11 / 12-21 62-77 plates	WBC/F50 13 rack	1 x Gastronorm Refrigerator/Freezer	
 100-300	20-21 120 plates	WMBC90 2/1GN or Combi	Modular Coldroom or Gastronorm Ruby	2/1GN or Combi
 300-500	20-21 + 20-11 120 + 62 plates	WMBC120 2/1GN or Combi	Modular Coldroom or Gastronorm Ruby	2/1GN or Combi
 500-700	2 x 20-21 240 plates	WMBC160 2/1GN or Combi	Modular Coldroom or Gastronorm Ruby	2/1GN or Combi
 700-1000	3 x 20-21 360 plates	WMBC200 2/1GN or Combi	Modular Coldroom or Gastronorm Ruby	2/1GN or Combi

Please note these are approximate numbers - for detailed information on Cook-Chill products for your operation please contact your local Eloma or Williams dealer.

In Summary - Using a Cook-Chill system will save you and your organisation time, money and make your operations more effective and efficient. .



Can be used by any foodservice operation, large or small.



Saves time, enables menu expansion and increases efficiencies.



Makes compliance with latest HACCP and Food Safety Legislation simple.



Reduces food wastage – increases profitability.



Cook-Chill is simple to implement and operate.



Quite simply – will improve your business and profitability.

For more information on how Eloma and Williams Cook-Chill *KNOW-HOW* can help your business, call now or visit our websites.



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