



CHAIN ACCOUNTS

A Higher Class of Commercial Refrigeration



IN THIS CASE, THE CHICKEN CAME FIRST, BUT WE BUILD ALL OF THEIR WALK-INS.



WE'RE A LITTLE COUNTRY OURSELVES, THAT'S WHY WE ALWAYS CHILL TOGETHER

Thermo-Kool.

EXPERIENCE KOOL PARTNERSHIP

Become one of our kool chain account partners and take advantage of our extensive turnkey service for full installation of your walk-in cooler/freezer.

LET'S TALK

#ExperienceKool #ChainsDay #ThermoKool



A PASTASHIP SO GOOD, YOU COULD SAY IT'S NEVERENDING.



THEIR FAMOUS SAUCE LIKES TO SPICE THINGS UP, WHILE WE KEEP THINGS KOOLED DOWN

CHICKEN

Chicken is the go-to food for children and picky eaters, making it a priority in most dine-in or carry-out restaurants worldwide. However, it also carries the risk of deadly bacteria like salmonella if not stored properly. Your chain restaurant's most popular menu item deserves the best cold storage—and that's where Thermo-Kool comes in.



BREAD STICKS

Bread is a staple in any Italian restaurant, and the best bread is freshly baked. To meet the demand for a full day of hungry customers, late-night and early-morning prep is essential. Integrated blast chillers can quickly chill dough before storing it in a walk-in cooler for safe storage.



THERMO-KOOL KNOWS CHAINS



WAFFLE FRIES

While many may have "French" in their name, fries are a staple in American fast food. What you might not know is that, in addition to providing superior protection from spoilage and flavor loss, cold storage plays a crucial role in fry preparation. Between the first and second dip in the oil, fries need to cool, and to serve your customers quickly, you need a reliable walk-in cooler.



HAMBURGERS

The American hamburger is a complex creation of everything that makes America great. This also means each ingredient has its own shelf life and best practices for storage. Food like lettuce and tomatoes wilt and spoil more quickly than pickles or cheese. That's why Thermo-Kool has partnered with BlueZone to extend produce shelf life, effectively doubling its original lifespan.

BECOME A THERMO-KOOL CHAIN ACCOUNT PARTNER

and experience the ease and convenience of our turnkey service.



LET US HANDLE

EVERYTHING

MANUFACTURE

With 65 years of experience manufacturing quality, we confidently create the perfect cold storage solution for any restaurant, school, or hospitality establishment. Count on us to get it right the first time.

SHIPPING

Across the continental U.S., we partner with dedicated shippers to ensure the safe delivery of your walk-in cooler/freezer from our facility to your destination. We go the extra mile!

INSTALLATION

Our frequent in-factory training ensures Thermo-Kool has access to hundreds of qualified installers across every state, ready to expertly lock each panel in place.

ELECTRICAL/ REFRIGERATION

Thermo-Kool coordinates with qualified electrical and refrigeration technicians to complete the full setup of your walk-in.

CUSTOMER SERVICE

Not all problems happen during business hours, which is why our customer service team is available 24/7 to address any issues. We're here whenever you need us.





CUSTOMIZED REFRIGERATION & FREEZER SOLUTIONS

Commercial Walk-Ins

Integrated Blast Chillers & Shock Freezers

Service is what you provide; hospitality is how it makes customers feel. For restaurants aiming to impress with food and beverage, reliable refrigeration is key. Thermo-Kool delivers durable systems and a comprehensive turnkey service—from manufacturing to installation, setup, and exceptional support.



CHALLENGES/TRENDS

Running a restaurant chain requires each location to operate independently while supporting overall success. Thermo-Kool's end-to-end solutions provide reliable cold storage to boost efficiency, ensure quality, and enhance customer satisfaction—so you can focus on delivering exceptional dining experiences.

- Quality and diverse menus
- Enjoyable experiences
- Fast and speedy service
- Staffing and labor shortages
- Aging equipment
- Safety and sanitation
- Food waste



BLAST CHILLERS & SHOCK FREEZERS

Healthy Options for Every Customer



BATCH COOKING MADE EASY

Delivering consistently delicious and nutritious food across multiple locations is no small feat for chain restaurants. Blast Chillers and Shock Freezers rapidly reduce food temperatures, locking in flavors, aromas, and nutrients. By allowing staff to prepare and store ingredients in large batches, these systems boost efficiency, minimize waste, and ensure consistent quality across every location.



STANDALONE
Roll-in Units



MULTI-COMPARTMENT
Roll-in Units



INTEGRATED
Roll-in Units

STANDARDS WITH BENEFITS

Thermo-Kool's Blast Chillers and Shock Freezers, manufactured to the highest standards, boast some of the most versatile features in the industry. Operators can achieve fast and consistent storage temperatures with ease, thanks to the convenience of roll-in and modular units. Furthermore, Thermo-Kool sets itself apart with the industry's only multiple-cavity blast chiller, offering up to four options within a single unit for unparalleled flexibility and efficiency.

BLAST CHILLER BENEFITS



Prep and store large volumes of food at once



Preserve overall quality and freshness



Reduce expensive food waste



Save time, money, and labor



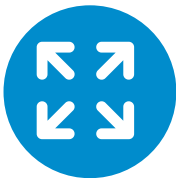
Perform multiple functions at once

COMMERCIAL WALK-INS

Sealing in Freshness

BENEFITS COME STANDARD

Running a chain restaurant is a year-round commitment. With Thermo-Kool, operators can rely on walk-in coolers and freezers built to last, backed by quality construction and a 10-year warranty. Customizable, interchangeable panels ensure a perfect fit for any concept or space, down to the inch.



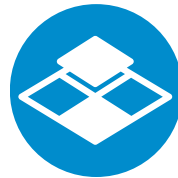
Flexibility

Walk-ins where you want them



Doors

Stands up to day-to-day use



Flooring

Where durability meets safety



Panels

Custom configurations

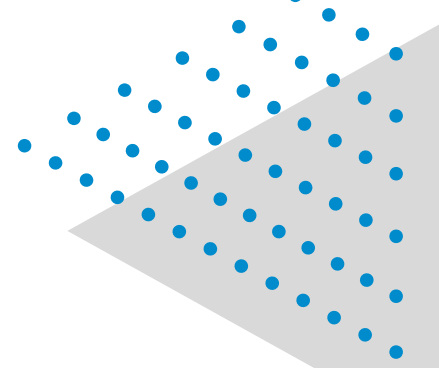
PRESERVATION MADE EASY

Refrigeration controls can be cumbersome and hard to operate. In a foodservice landscape of labor challenges, it's important to make processes as easy as possible for staff, and that's exactly what Thermo-Kool's new state-of-the-art controllers will do. Manage your cold food storage at the press of a button.



BlueZone by Middleby

Extending Produce Shelf Life

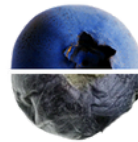
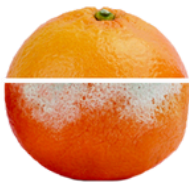


ADVANCED AIR PURIFICATION

BlueZone® technology transforms your walk-in by eliminating airborne contaminants, including bacteria, mold, and ethylene gas, to extend food freshness and improve air quality. Unlike traditional air purification methods, BlueZone actively removes harmful particles without using chemicals or filters that need frequent replacement. By integrating this cutting-edge solution, Thermo-Kool walk-ins help reduce food waste, enhance food safety, and create a cleaner storage environment—ensuring your ingredients stay fresher, longer.

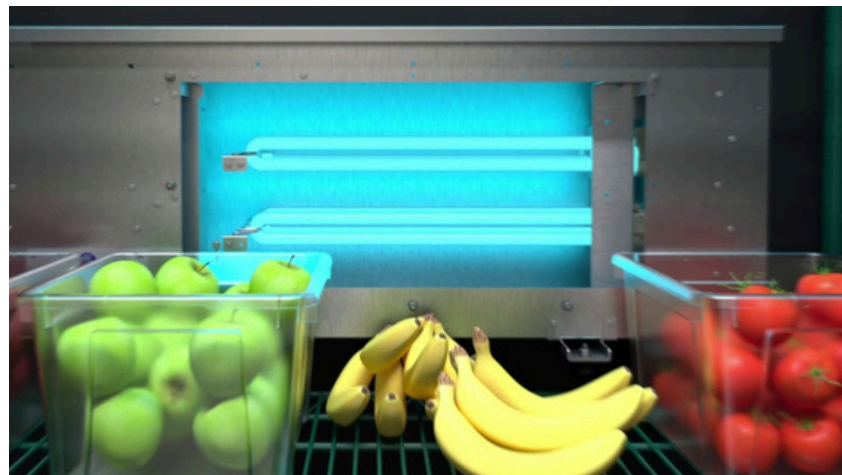
Thermo-Kool
with BlueZone

Other
Walk-Ins



TAKE THE TWO-WEEK CHALLENGE

See the difference just two weeks with BlueZone® can make! By eliminating ethylene gas, mold, and bacteria, BlueZone helps fruits and vegetables stay fresher, longer, reducing waste and preserving quality. For chain restaurants, this means the ability to purchase fresh ingredients in bulk without worrying about spoilage, lowering food costs while ensuring customers enjoy consistently fresh, high-quality meals. Try it and experience the impact firsthand!



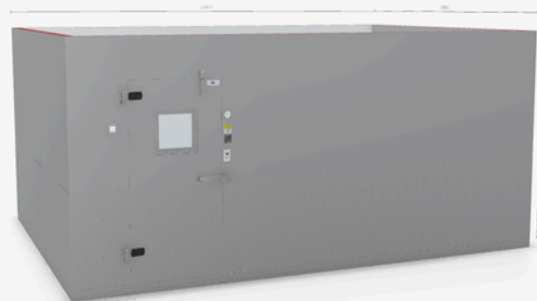


DESIGN. CREATE. VISUALIZE.

Ensure your walk-in is the perfect fit for your commercial kitchen! With the power of augmented reality, Thermo-Kool's 3D Configurator lets you visualize your walk-in cooler or freezer directly in your space—before it's even built. See your design come to life and perfect every detail.



Ready to bring your vision to reality? **Scan the QR code** to start creating your innovative cold storage solution today!



The NAFEM Show **25**
FEBRUARY 26-28 • ATLANTA
GEORGIA WORLD CONGRESS CENTER
Vet's BOOTH #824



Have any questions?

Let our refrigeration experts lead the way!



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For additional product info, visit our website

www.thermokool.com



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