

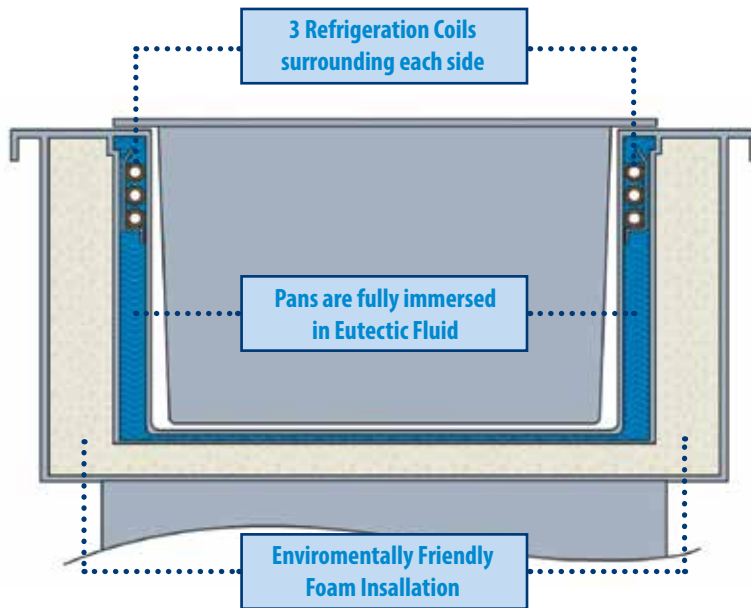
**Consistently cool,
fresh, safe food.**



LiquiTec® Cold pans

How LiquiTec® Works

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.



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

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

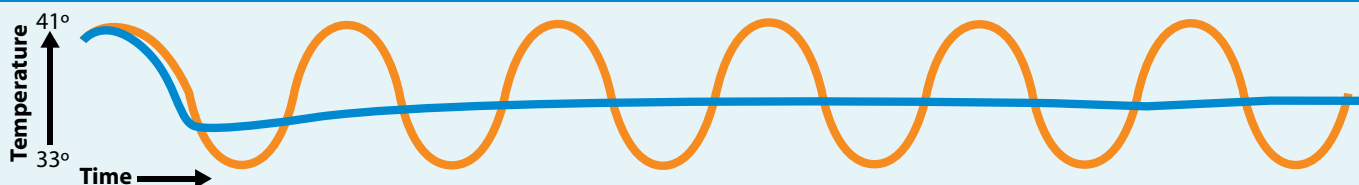
Actual contact area cooled: 1.59 sq. ft.

Why is LiquiTec so Effective?

LiquiTec has less compressor cycles and very even cooling, thanks to the cooling medium.

LiquiTec - VS - Traditional Cold Pan Wrap

You can see how LiquiTec stays at a constant smooth temperature longer, without the peaks and valleys of traditional pans. Allowing LiquiTec to save energy and keep your products at their freshest.



Look at the traditional wrapped cold pan temperatures as the compressor cycles on and off, as soon as the compressor kicks off the temperature rises quickly. Traditional wrapped systems lack the ability to maintain proper cooling when the compressor is not running, causing frequent cycles and fluctuating temperature.

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

Ergonomics are improved with pans mounted flush to the work surface. 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.



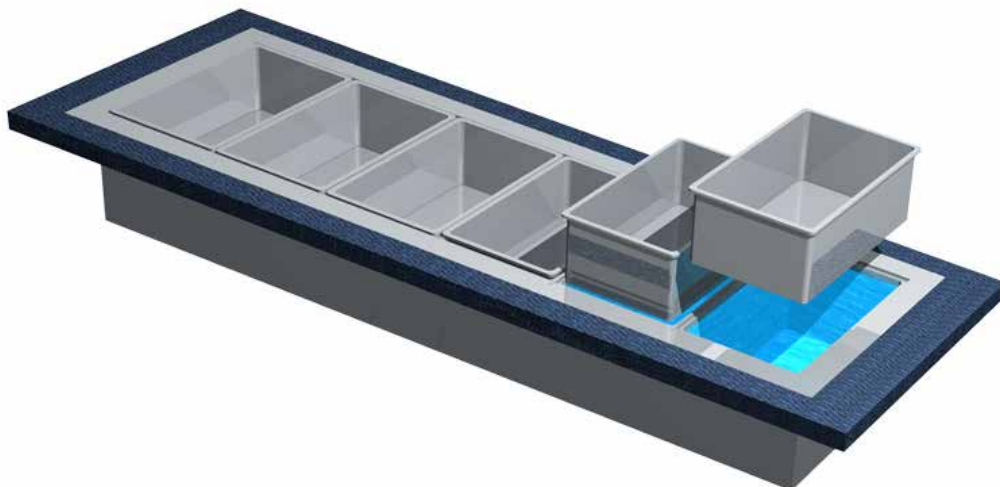
Safe Food

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 Efficiency

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



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

LiquiTec® is available in

Drop-in Units	Pizza Prep Tables	Sandwich Prep Tables	Component Crafted Production Centers
			
<p>Standard sizes stocked and ready for installation into your counter.</p>	<p>Standard and custom sizes available. A heavy duty complete pizza prep center.</p>	<p>Standard and custom sizes available. Prepare sandwiches and salads quickly and safely.</p>	<p>Incorporate LiquiTec into many types of custom counter/production centers customized to meet your exact needs.</p>

We build and service foodservice kitchens by understanding the foodservice business from the ground up. We feed our customers' business with operational insights, global foodservice trends, culinary expertise, outstanding aftermarket service and innovative ideas to keep their business healthy. Our unmatched portfolio of leading brands delivers state-of-the-art equipment and full kitchen systems built on operational understanding. This knowledge is why Manitowoc Foodservice is the only foodservice equipment company that can say we are **Fluent in Foodservice.**

Our best in class brands include: Cleveland, Convothertm,® Dean,® Delfield,® Frymaster,® Garland,® Kolpak,® Koolaire,® Lincoln, Manitowoc® Beverage Systems, Manitowoc® Ice, Merco,® Merrychef,® Multiplex,® RDI Systems, Servend,® U.S. Range & Welbilt®