

FISH AND SEAFOOD

The use of the patented Irinox technology to prepare and store fish and seafood means you can triple the life of cooked product, if **blast chilled** down to 37°F, as soon as it is cooked, or keep for months by **shock freezing** the product down to 0°F.

Almost every kind of fish or seafood can be shock frozen raw, including raw oysters and clams, without any loss of quality while preserving all of its characteristics. Shock freezing fish to 0°F at the core and then transferring it to a holding freezer at the proper temperature will allow the product to be held for several months. When the fish is going to be used, it should be transferred from the holding freezer to a holding refrigerator for thawing prior to its use. It is very important to understand that the shock-frozen product does not lose any of its qualities or appearance and it's just like fresh. This allows the operator to purchase larger quantities when the product is in season and less expensive, and then utilize it when prices have increased and supplies are limited, increasing the operation's profit margins while pleasing the customers. The key to the Irinox system is the temperature in which we shock freeze product (-30°F to -40°F). Freezing at these temperatures does not change the structure of the fish and prevents "bleed-out" when the fish is thawed.

Blast chilling fish in the Irinox unit assures that you are serving a fresh, safe product at all times that has been handled properly and will retain its natural characteristics. While icing down fish is standard practice for great seafood restaurants, over-icing will cause the fish to freeze slowly, damaging the fish and drawing critical moisture away, while under-icing will allow the ice to melt, creating too much water that will dilute the flavor and natural characteristics of the fish.

Irinox units are used in over 40 countries all over the world, including Japan, where the freshness of fish is critical to serving Sushi, or other raw fish and seafood dishes, and quality is vital and cannot be disguised. Irinox is the standard for sushi restaurants in Japan and is a well kept secret among sushi restaurant operators there and here in the United States.

BLAST CHILLING FRESHLY COOKED | SHOCK FREEZING RAW**BENEFITS AND APPLICATIONS:****Planned Purchases:**

Purchasing larger quantities when prices are low!

Minimize Waste and Increase Profits.

Focus on Price & Quality.

Purchasing larger quantities decreases food costs.

Buy when in-season at lower prices and preserve the freshness for months by shock freezing.

Streamline labor management.

BENEFITS AND APPLICATIONS (continued):**Top Quality & Safety:**

With Irinox system, all product characteristics are retained and the product will last up to 5-6 days refrigerated, which is impossible by using the traditional methods.

Cooked product: Blast Chilled to 37°F.

Raw product: Blast Chilled to 37°F, or Shock Frozen to 0°F.

Quality Shelf Life:

Cooked product (at 70 – 80%) that is blast chilled will last minimum 5-6 days in the refrigerator. This also applies to soups, chowders, etc.

Preparing in Advance:

Better organized kitchen and production, especially for banquets, and larger parties/groups.

Prepare larger batches less often reducing labor costs.

Fast Service:

When your guests are ready, simply finish baking/cooking for a few minutes and then serve.

Consistent quality over time!