## Commercial vs. Residential Refrigeration

If you're in the market for refrigeration, you may be tempted to use Residential quality refrigeration. Residential equipment pieces may be tempting to buy, but unless you're planning on putting it in your office, do not buy a residential refrigerator for commercial use. Not only will you likely pay countless dollars in repair bills, but you may have to pay fines to your local health department. Save yourself the trouble in the long run by investing in a quality commercial refrigerator from One Stop Food-service.

## Reach-In Refrigerators and Freezers

Reach-In refrigerators and freezers are the work horses of the food service industry. They come in a wide range of different options, and choosing the correct options for your operation can pay dividends in saved time and reduced operating cost.

### Door Options:

**Solid Door:** Solid doors can either be stainless steel or aluminum. They are the easiest to clean, and are ideal for back of the house applications where refrigerator use is organized. \*LINK\*

**Glass Door:** Glass doors are great for merchandising usage in the front of the house, or for quick and easy storage near a wait station. \*LINK\*

**Half Glass, Half Solid Door:** Get the best of both worlds, using a half door setup. One glass, one stainless. Any shared-use refrigerator can be split up to optimize usage for all parties involved. \*LINK\*

You can also optimize how the door opens!

**Swing Door:** These doors swing open to 90 or 120 degrees. This makes loading and unloading much easier, as any door can be open at any time. This can create a block in high-traffic areas.

**Sliding Door:** These doors are only available on refrigerators, and are ideal for use in areas where space is a premium. Only one door can be open at a time, however.

## Bar Refrigeration

Optimizing your bar refrigeration can make or break your drink operation. Back bar coolers and keg dispensers are highly visible items, so be sure to pick the piece that fits best in your specific bar.

### Finish:

The most common finishes for back bar bottle and beer coolers is either black vinyl, or stainless steel.

**Black Vinyl:** Fades into the background of the decor. Does not require polishing to maintain its appearance. \*LINK\*

**Stainless Steel:** For a more modern, shiny look, choose stainless steel. Can accent the right set up with a unique flair. Requires polish to maintain its luster. \*LINK\*

### Horizontal or Vertical Doors:

**Horizontal Doors:** A sliding door on the top of the unit can save time for your employees, and can save them the trouble of constantly bending down to reach into the refrigerator. This translates directly to better service for consumers at your bar. The downside is twofold: You must allow for room above them, losing some potential storage space, and they are more difficult to service because all the bottles must be removed first. Horizontal doors can only be sliding. \*LINK\*

**Vertical Doors:** Coolers with doors that open on the front are convenient because they can be slid under counters and other forms of storage, but can prove to be inconvenient to access during peak hours. Vertical doors can be sliding glass doors, swinging glass doors, or swinging solid doors. \*LINK\*

### Glass or Solid Doors:

Glass doors can help both market your product, and help your employees find their bottles faster. They must be cleaned more frequently, and must be organized to remain appealing. Solid doors, on the other hand, conceal clutter.

## Blast Chillers

Blast chillers have powerful compressors and fans that blow high velocity chilled air onto the food for the fastest freezing possible. A blast chiller brings the core temperature of food items out of the danger zone faster than a regular freezer to prevent rapid bacterial growth.

### Why use a Blast Chiller over a regular Freezer:

* Blast Chillers freeze food quickly so that ice crystals do not form, resulting in a higher quality frozen product.
* Rapid freezing prevents deterioration of color, moisture, flavor, and vitamins in food products.
* Food less likely to be contaminated because it is chilled faster, preserving more servings.
* Can chill large batches at once, reducing waste and labor costs

Merchandisers Move More Product

Properly utilizing glass door merchandisers can help your operation sell more items faster. There are a wide range of merchandisers designed to help sell specific products, with a wide range of customizable options.

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