



FX Series



Incorporating Adande® Technology

FX Iceless Seafood Storage vs. Refrigerated Storage With Ice



Model FX-2CS, cook-top with double drawer shown

Addressing the Challenges of Safe, Cost-Effective Seafood Storage in Today's Foodservice Industry

Ice is universally used for the storage of fresh seafood because of its ability to hold a constant 32°F temperature. When ice remains at that constant temperature, cold will transfer to the items around it — chilling most efficiently when it melts in direct contact with the seafood itself. Unfortunately, ice is costly to produce. It is also expensive to transport, handle and clean up. Despite owners and operators constantly looking for ways to maximize efficiency, ice has remained a costly but necessary reality due to the lack of viable storage alternatives. The need for proper seafood storage, however, is undisputed — both in preserving quality and freshness, as well as preventing waste. In fact, the single greatest threat to fresh seafood is improper holding temperature.

SANITATION CHALLENGES WITH ICE

Ice does pose some sanitation challenges for seafood. Recent studies have shown that bacterial, viral, coliform and mold contaminations have been found in restaurant icemakers throughout the U.S. and the world. While ice provides an efficient source of cooling for seafood, it has the potential to contaminate seafood and even cause food poisoning under unsanitary conditions.*



With **NO ICE, NO SIGNIFICANT TEMPERATURE FLUCTUATION & NO WASTED ENERGY OR FOOD**, the FX Series solves the challenges created by traditional ice refrigerated drawer systems. It gives today's operators the flexibility to store what they want, when they want, all while feeling confident that they are serving the freshest seafood available.

*Government of Western Australian — Department of Fisheries. "Guidelines for Seafood Retailers." February 2012. <http://seafoodacademy.org/Documents/SeafoodRetailersGuidelines.pdf>. Date of access: September 2015.

DRAWER SYSTEMS

When storing seafood on ice, drawer systems hold a set of pans in each drawer — one perforated and one solid — to collect the melted ice. This method requires significant ice maintenance as well as thorough, frequent cleaning. Failure to properly clean and maintain these drawers can result in accumulating bacteria, unpleasant odors and food waste.

With FX you are not using ice, so your cleanup time is reduced. With the removable tub your steps will be top spray clean and then wipe with sanitizing cleaner and you are ready to refill your tub with product....that simple and easy.

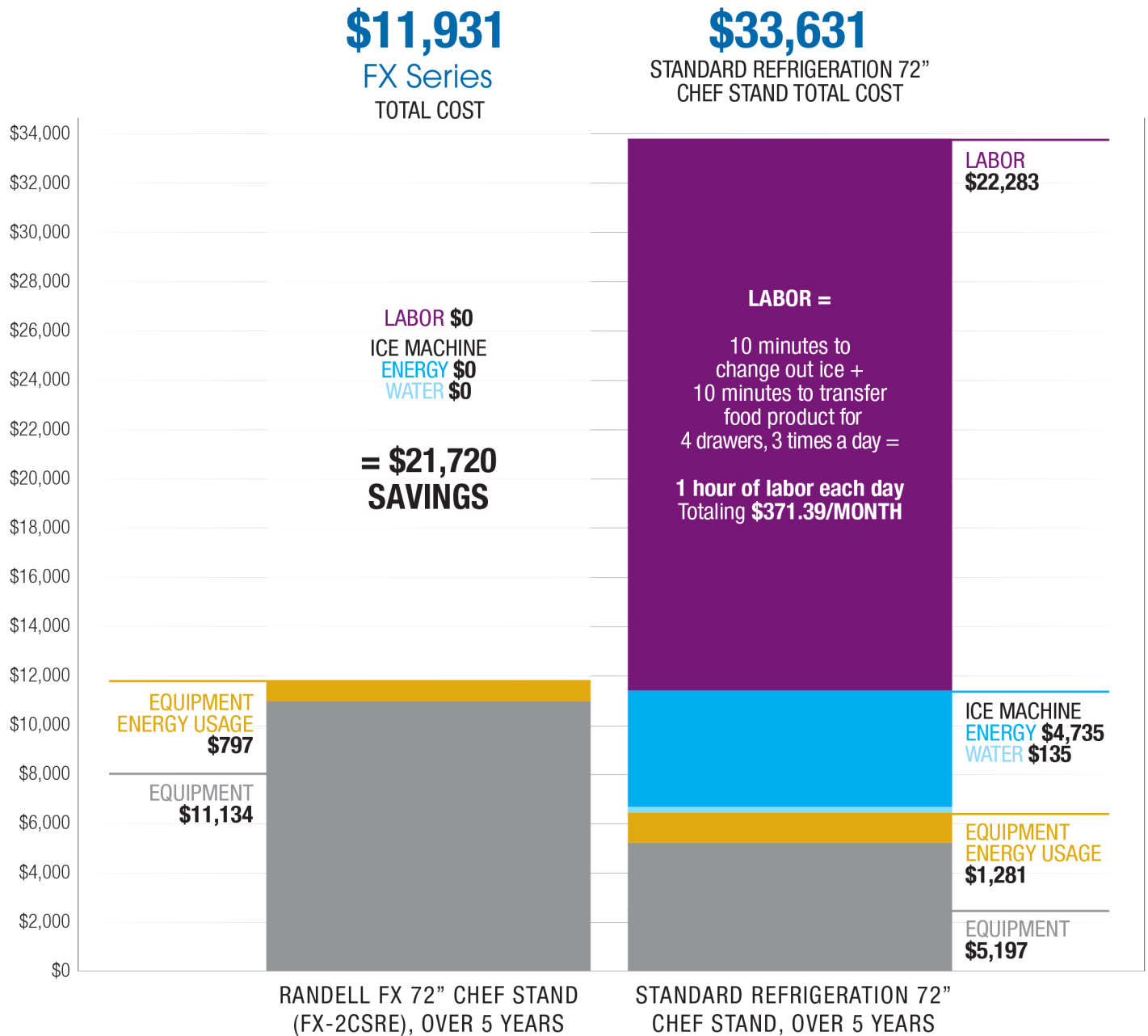


Overhead photo of open drawer with tub

LIFECYCLE COST

FX ICELESS SEAFOOD STORAGE VS. STANDARD REFRIGERATION PRACTICES

ROI OF 294%, WITH A PAYBACK PERIOD OF 1.14 YEARS



Information based on: Randell FX-2CSRE comparison, the use of (8) 12"x20"x4" hotel pans, 1/2 filled pans with ice, changing out ice and wrapping product 3 times daily (opening/mid-day/before close), 2016 US Labor Cost Average used (\$12.21/hour), annual costs on energy for unit and ice machine.