

PRIME MEATS STAY AT THEIR PEAK.  
DELICATE SEAFOOD REMAINS PRISTINE.  
**QUALITY IS ENHANCED.**  
FRESHNESS IS ENSURED.

WASTE IS  
**RADICALLY**  
REDUCED.



# HEAT **BLAZING** AND STILL HOLDING TEMP. NO SWEAT.

The FX Series by Randell. A fundamentally new level of control to enhance freshness, flavor, and shelf life. With temperature variance reduced by over 90%, your product is held at any temp you set between -5° and 40°F no matter how hot your kitchen is. Spoilage shouldn't have to be a cost of doing business — find out how much you can save at [randellfx.com](http://randellfx.com).

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