

THE CHILLER

Few are the occasions to present a really new product, in fact with the incredible progress that has been made over the last 50 years, you'd be forgiven for thinking that everything exists, that all had been done.

Think again! *Chiller Concept* v.s. recently put on the market a brand new concept in cooling - "The ***Chiller*** " - the answer to your cooling needs; whether they be professional - Hotels, bars, bottle shops, in the office or at home.

What exactly is "The ***Chiller*** " ?

To describe it in just a few words : it's simplest, most economical and most efficient way to cool wines and other drinks quickly without effecting the taste or qualities of even the finest wines. To chill means to cool, to refresh ; but make no mistake "The ***Chiller*** " is not a fridge nor an ice machine; even if "The ***Chiller*** " can change water to ice in just twelve minutes !!

It fits easily into any decor, as it's aesthetic features are very flattering. "The ***Chiller*** finds it's place just about anywhere as it measures just 45x45x85cms and can be moved around at leisure. It's the ultimate answer to your immediate chilling needs.

How does it work?

"The ***Chiller***" has a cooling liquid maintained at a constant temperature of -35° celsius, completely insulated and without any contact whatsoever with the beverages it refreshes. The cryogenic membrane acts as a barrier between the recipients it chills and the liquid, and stays supple even at very low temperatures-your guarantee of dry chilling !

The specially designed compartments are suitable for all types of recipients : Bottles, carafes, cans, glasses, even magnums... A turn of the dial to select the appropriate timing, it's simple as that !

It doesn't replace a refrigerator, designed to keep food cold nor freezers reserved for frozen food but "The ***Chiller*** " is complimentary and combines both the coolness of a fridge and the iciness of the freezer - a new link in the cooling chain. It gives you the flexibility you're missing to answer any request. All that in record time !

Every professional knows how quickly a fridge goes up in temperature when it is open.

For example : For a room temperature of 20°

3 bottles of champagne is at the right temperature in 6 minutes

6 cans are ready to drink in 3 minutes

3 bottles of white wine is at the right temperature in 4 minutes

To save time
To benefit from better organization
To stand out by offering a better and more practical method of chilling
Because you can't always anticipate everything

"The *Chiller* " is without a doubt an exceptional product.

Performance, increased profit, saved time

"The *Chiller* " is the easy, no fuss no mess way to satisfy your chilling needs in a matter of minutes

How much electricity does it consume , 104 W... !

Chiller Concept v.s.

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