



FREQUENTLY ASKED QUESTIONS (BLU)

1. What is BLU?

Kairak's latest advancement in refrigeration, BLU is a liquid cooled technology that performs on close proximity cooling. Food pan sits very close and even in contact to the divider bar while cooled liquid flows through the divider bar and absorbs the heat from the food. Using this concept and the technique of precise control of the liquid temperature, BLU can exceed NSF standards of 41°F and in some cases 39°F using suggested pans (see Performance Fit section).

2. What inefficiencies does BLU address?

This new system does not include any electrical components or wiring within the food well, therefore reducing the chances of contamination or damage to the components and reducing the cost of maintenance and downtime.

BLU helps reduce: Damaged electrical components, overworked compressor, risk of leaks, harm to the environment, clogged drain lines and froze drain lines/coils.

BLU entirely eliminates: Temperature inconsistencies, frost build-up, defrost cycles, damaged fans and related electrical components, condensate heaters and time clock adjustments.

3. Why was BLU developed?

BLU derived from a focus group consisting of key end-users and design consultants, they wanted something that was bullet proof that addressed challenges with current designs available in the market. i.e. defrost, timers and ice build-up, this is what drove the introduction of this new technology.

4. Who is BLU intended for?

BLU is intended for high-volume operations who are looking for the next level of performance and want to eliminate operation complexities. We continue to follow through with our customers' demands as we did more than a decade ago with the invention of our Patented Pan Chiller system. At that time our customers came to us to design a product that would help solve their ongoing challenges with maintaining safe food temperatures. We've done it again, but have taken it a step further with the introduction of BLU.

5. Will BLU replace Kairak's current design?

Not at this time. BLU was specifically designed focusing on our existing high-volume chains looking to upgrade to a more sophisticated, simplified and reliable refrigeration product. Our current patented design still exceeds the performance of other refrigeration products available in the market place today. We will continue to evaluate and improve our product offering as we move forward and will make a decision then.

6. What Kairak products will incorporate BLU technology?

BLU Technology will be offered in Prep Tables, Drop-in Pan Chillers, Equipment stands (remote only) and our Remote Rack Systems.

7. Does your No Frost, No Defrost, No Fans marketing message mean that there are no fans in the storage base?

No. The innovation in BLU is in the unique cooling process within the pan chiller/chiller plates, meaning a fan is no longer needed to enhance the cooling onto the pans. The storage compartment still requires fans to refrigerate.

8. What is Performance Fit?

Divider Bars can be custom designed to fit close to condiment pans for optimized cooling performance (39°). This option is ideal for customers who continuously experience challenges with food holding temperatures and are looking to invest in an infallible pan chiller design customized to their pan of choice.