Rapi-Kool® Plus instruction sheet



Thank you for purchasing Rapi-Kool® Plus. The new design of the original cold paddle makes fast-chilling of foods safer and easier than ever! Now you have more options in how you use Rapi-Kool® to help quickly and effectively chill foods through the temperature danger zone.

DIRECTIONS FOR USE

Rapi-Kool® Plus can be used with the traditional freezing method or can be used effectively by filling with ice and water at the time of use. Choose the method that works best for your operation.



FREEZER METHOD

Fill Rapi-Kool® with water, freeze overnight, then use to stir hot foods to quickly and safely cool to safe temperatures.

- 1. Wash, rinse and sanitize Rapi-Kool® bottle and handle-cap before each use.
- 2. Fill Rapi-Kool® with tap water; for best results, fill to recommended fill line.
- 3. Screw on handle-cap securely.
- 4. Place in freezer on clean surface either wrapped in film/foil or hang on wire shelving for safe, sanitary storage during freezing.
- 5. To use, remove from freezer and if wrapped, remove wrap before using.
- 6. Insert into food, stirring occasionally.
- 7. Leave Rapi-Kool® in food and place pot in refrigerator, stirring occasionally.
- 8. After food reaches 41°F (5°C), remove Rapi-Kool®, wash, rinse, sanitize and refreeze for next use.



ICE CUBE METHOD

The wide-mouth design of Rapi-Kool® Plus allows filling with *ice cubes and cold water* as an alternative to using a frozen unit. A freezer is no longer required to experience the fast-chilling effectiveness of a Rapi-Kool® Cold Paddle.

- 1. Wash, rinse and sanitize Rapi-Kool® bottle and handle-cap before each use.
- 2. Fill Rapi-Kool® with ice to the top of the Bottle, then add cold tap water. Water should just fill voids in ice for best results.
- 3. Screw on handle-cap securely.
- 4. Insert into food, stirring occasionally.
- 5. Leave Rapi-Kool® in food and place pot in refrigerator, stirring occasionally.
- 6. After food reaches 41°F (5°C), remove Rapi-Kool®, wash, rinse, sanitize and store safely for next use.

OVERFILL PREVENTION



Rapi-Kool® Plus was designed to eliminate the stress caused when ice expands when a cold paddle is overfilled. This design ensures that ice always has room to expand up into the handle-cap during freezing – providing durable long-life of your Rapi-Kool® Plus cold paddles.



SANITARY STORAGE



The Hanging Hook allows Rapi-Kool® Plus to be safely stored on wire shelving or hooks either during freezing or ready for use after dishwashing.

CLEANING AND SANITIZING



To ensure Food Safety, Rapi-Kool® Plus should be washed, rinsed, sanitized and refilled before each use.





- Wash and sanitize in dishwasher* or 3-compartment sink using standard warewashing procedures.
- Ensure black rubber gasket is clean and seated tightly in handle-cap.
- For safest results, ensure interior of both the bottle and handle-cap components are dry before joining together and storing on shelving between uses or freezing.

*NOTE:With a wider opening, the potential for food to get into the bottle cavity increases. A dishwasher may not be able to remove all food residue.



Item Number	Description	Case Pack	Case Weight
RCU64V2	Rapi-Kool® Plus - 64 oz (1.9 L)	6	7 lbs (3.17 kgs)
RCU128V2	Rapi-Kool® Plus - 128 oz (3.8 L)	6	11 lbs (5 kgs)
RCU64	Original Rapi-Kool® - 64 oz (1.9 L)	6	5.2 lbs (2.4 kgs)
RCU128	Original Rapi-Kool® - 128 oz (3.8 L)	6	8.2 lbs (3.7 kgs)
RCU256	Original Rapi-Kool® - 256 oz (7.6 L)	6	8.9 lbs (4 kgs)
RCUCAPPAK	Original Rapi-Kool® Replacement Caps (4 ea) Ipk	0.1 lb (0.045kgs)
RCUWLCT	Rapi-Kool® Smart Chart		0.1 lb (0.045 kgs)
RCUBRKT	Hanging Brackets (2 per pack)	lpk	0.1 lb (0.045 kgs)
X200124	Replacement gasket	2pk	n/a

US Patent #5,058,396 and D550,724; Canadian patent #107664; EPO patent 202148.0004; Mexico patent 21637; other patents pending.



To learn more about Rapi-Kool® Plus and San Jamar's Safe Food Prep System, visit www.sanjamar.com/safefoodprep

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