

**Hillphoenix.**

**Specialty  
Products**

**Coolgenix® 2.0**

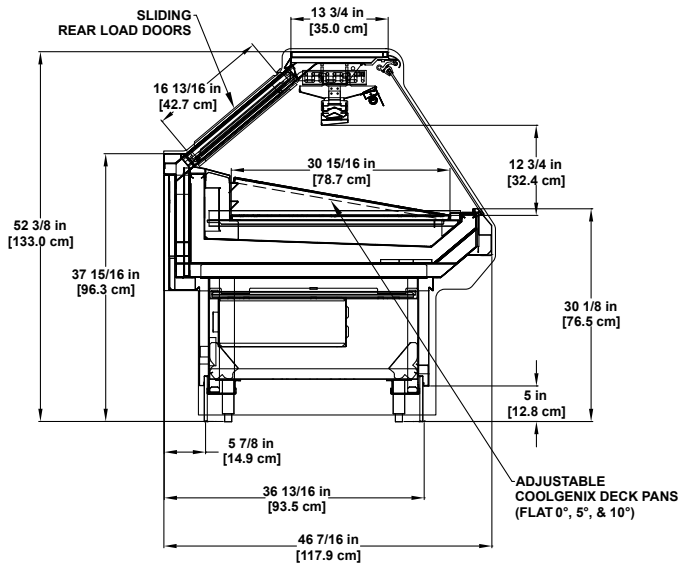
Conductive cooling technology for meat and seafood..



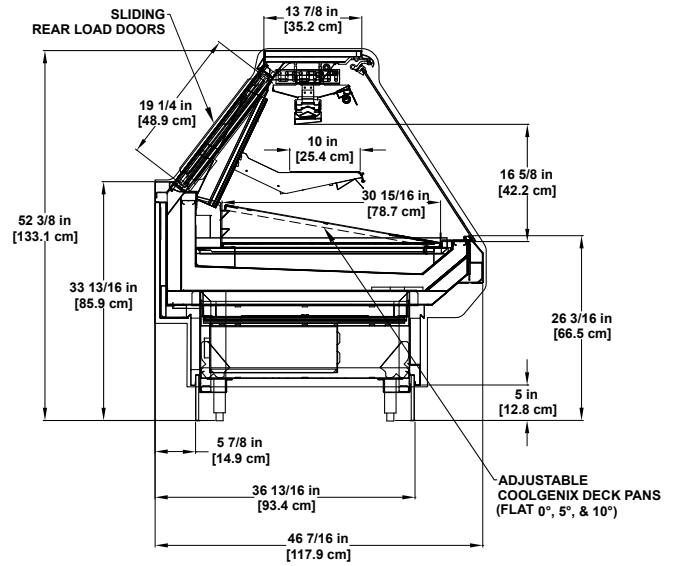
Photo may depict options not included in standard models.



# Service MEAT & SEAFOOD

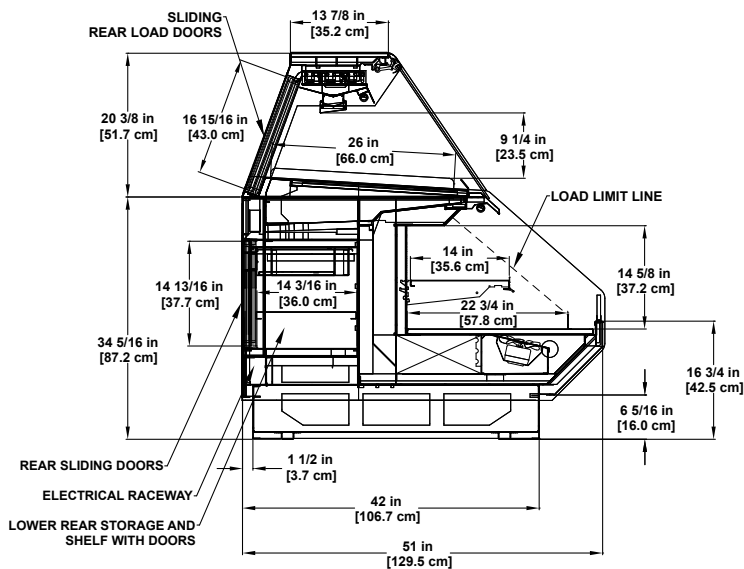


**SSGC** Refrigerated Single-deck Display



\*Shown with optional shelving.

**S2SGC** Refrigerated Multi-deck Display



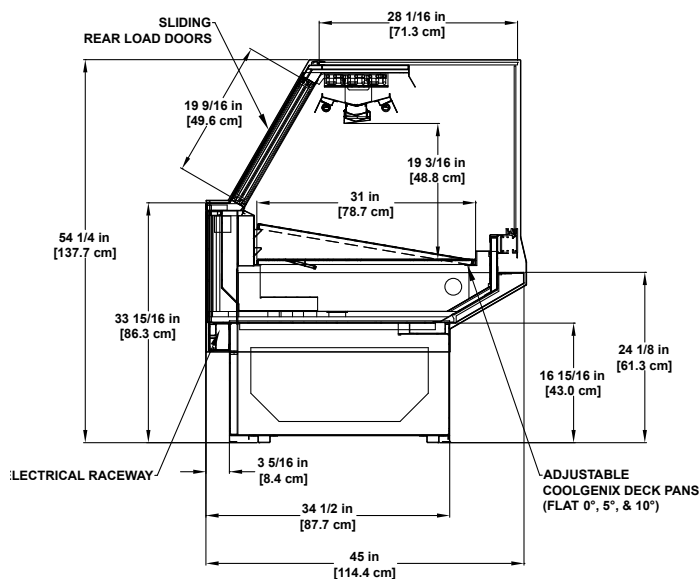
**PTD-RGC** Refrigerated Combo Display Available in Vertical Glass Option



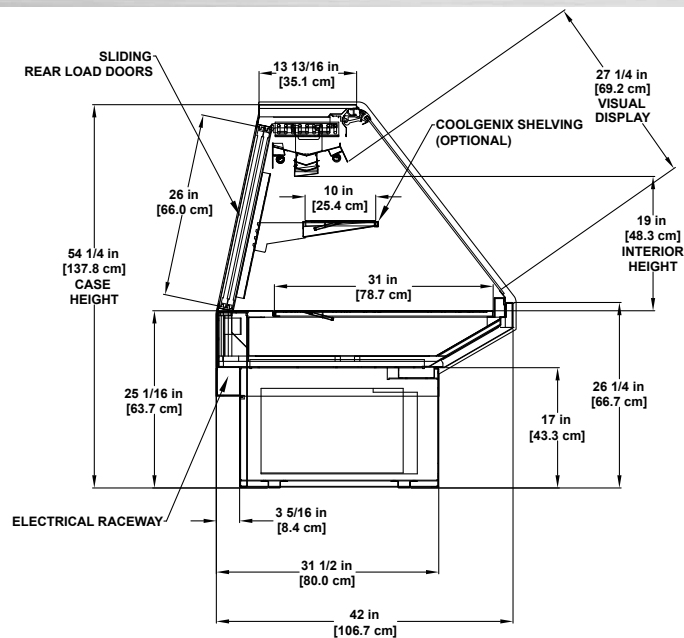
Please consult Hillphoenix Engineering Reference Manual for dimensions, plan views and technical specifications. Specifications are subject to change without notice.

Designed for optimal performance in store environments where temperatures and humidity do not exceed 75°F and 55% R.H.





**GMD-RGC** | Refrigerated Multi-deck Display

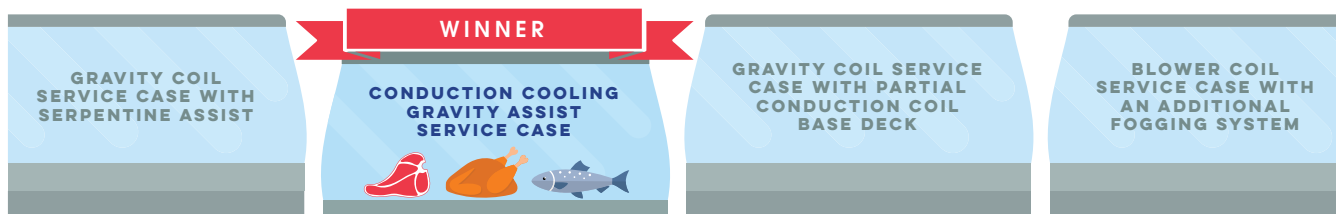


**SMD-RGC** | Refrigerated Multi-deck Display Available in Vertical Glass Option

## There Is a Difference

AN INDEPENDENT STUDY ON COOLING TECHNOLOGIES

Not all fresh meat, poultry, and seafood refrigerated service cases are created equal — knowing that can make all the difference in your bottom line. Keeping product at the proper temperature and moisture levels can affect everything from shelf life and product integrity to the very safety of the food itself.



### THE RESULTS

1

**Lowest internal product tissue temperature.** Keeps the product cooler by nearly 3°F against its closest competitor.

2

**1.1% less shrinkage (product weight loss)** then its closest competitor.

Product tissue temperature is the most profound contributing factor to the loss of product integrity while relative humidity plays an important role as well. The growth rate of microorganisms (e.g., bacteria) on the product's surface can change dramatically with very small changes in temperature. This "microbial load" affects everything from product tissue discoloration to the rate of product spoilage.

As for the humidity, the lurking enemy to intended profit is "shrink," where moisture losses in the product over the period it is in the display case rob the product of weight, deflating the sale price (dollars per lb.).

Employing the right equipment that offers a favorable climate for the product integrity and product safety of meat products is crucial in gaining profit.

***Hillphoenix***<sup>®</sup>

2016 Gees Mill Road  
Conyers, GA 30013  
770-285-3264  
[www.hillphoenix.com](http://www.hillphoenix.com)