

# Randell Chef-Inspired Solutions at GW Fins, New Orleans, LA



*"My challenge to the Randell team was: design me a system that keeps my most delicate fish at the exact temperature during prep – ensuring peak freshness from fin to fillet without ice."*

*Maintaining the chain of temperature from the time seafood is harvested until it is cooked is the single most important factor in determining quality, freshness and palatability.*

*Temperature abuse can happen anywhere along the line. That's why I purchase whole fish and once I find great product, my 30°-31°F (-1°C) walk-in cooler keeps it that way for days. However, when the fish is being prepped for the line, it's a challenge. For every 10 degrees over 32F (0°C) usable shelf life is cut in half. It comes down to 1 day lost for every 2 degrees the temperature rises.*

*With the Randell Iceless fish cutting station, I can absolutely maintain temperature throughout the entire process. First, the FX drawers hold whole fish and sides at a precise temperature. Next, the refrigerated work surface eliminates heat gain while we cut the fish. Finally, I store the finished product in the chilled rail so I can always serve the best possible product to my guests."*

**Chef Tenney Flynn**  
Chef/Partner, GW Fins  
New Orleans, LA  
[www.gwfins.com](http://www.gwfins.com)

2008 "Best US  
Seafood Restaurant"  
Forbestravler Magazine &  
2009 "Top Seafood  
Restaurant" Zagat New  
Orleans Guide



## The Randell Iceless Fish Cutting Station providing FX precise temperature capabilities.

### FX Series Incorporating Adande® Technology

- (2) FX precise temperature controlled drawers
- (2) 110V power 15amp
- All stainless construction
- Elevated cold wall raised rail
- Chilled work surface with interchangeable color coded cutting boards
- Wash down drain trough with scrap sink insert
- Flat sink cover for non-refrigerated use
- Recoiling sprayer hose
- Hand wash sink



For more information on this and other creative chef-inspired solutions, visit [unifiedbrands.net/testimonials](http://unifiedbrands.net/testimonials)  
**888.994.7636**

