



**“WE’RE NOW ABLE TO KEEP PRODUCTS COLD
AT ALL STAGES OF PREPARATION.”**

Chef Paul Kahan, Chef Partner
The Publican, Chicago, IL

FX Series

Incorporating Adande® Technology

CHEF INSPIRED SOLUTIONS. Chef Paul’s vision was for a table that could act as a one-stop shop for safe preparation. “The goal was to take out opportunities for food to spoil,” explains Kahan. “We’re now able to keep products cold at all stages of preparation.”

The Randell custom-crafted butchering table is equipped with two FX drawers which allows me the flexibility to set precise temps for each drawer between -5°F and 40°F as needed and the surface of the table is refrigerated to keep ingredients cold during preparation. The top drawer is set to a very low temp where sausage meats are first frozen to ensure a clean grind, and then after stuffing, immediately placed back into the bottom drawer which is set at a refrigerated temp to maintain food safety. Says Kahan, “It’s all part of looking for ways to improve productivity, safety and sustainability.”

FOR MORE INFORMATION ON THIS AND OTHER CREATIVE CHEF-INSPIRED SOLUTIONS, VISIT UNIFIEDBRANDS.NET/TESTIMONIALS OR CALL 888.994.7636