

FOR IMMEDIATE RELEASE

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**ENERGY EFFICIENT CARLISLE COLDMASTER®
FEATURING OUR ICE CREAM SERVER**



February 2009, Oklahoma City, OK—Energy- efficient Coldmaster® Crock and Servers keep food cold for up to 8 hours without electricity or ice.

The secret is in our patented Coldmaster® technology. The non-toxic refrigerant gel holds temperatures longer than any other similar product. If you're serving ice cream, you need the Coldmaster® Ice Cream Server from Carlisle Foodservice Products. It's the easy way to keep your ice cream at the perfect serving consistency. With one overnight (8-hour) charge in the freezer, the Coldmaster® Ice Cream Server will keep your ice cream at or below 32°F for up to 6 to 10 hours. The gel is surrounded with extra insulation for maximum cold retention. The server is made from strong, high-impact ABS plastic and is dishwasher-safe.

It's easily portable, so the new Coldmaster® Ice Cream Server gives you ultimate flexibility in serving ice cream – on buffet lines, outdoors, in classrooms...just about anywhere. It fits the standard 3-gallon ice cream container, and accepts standard ice cream lids.

Coldmaster technology can also be found in a variety of products including food pans, batter bowls, creamers, and crocks. Additional accessories such as lids, pumps, and organizers provide even more function to the line. For more information, call 1-800-654-8210, or visit our website at www.carlislefsp.com.

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