

TOUCH FREE CHILLER

TOUCH FREE CHILLER

Provide your customers with the confidence to safely use beverage dispensers again!



TOUCH FREE

Prevents contact contamination.

Dispenses without touching any buttons.

SAFE

Exceeds NSF20 Standards. Keeps dairy at a constant 41°F or below.

FLEXIBLE

Choose between refillable plastic containers or plastic cartons from your existing dairy supplier. Can also be connected to any espresso machine with a frothing nozzle and milk adapter.

FAST & EASY TO USE

Easy to use and refillable in a snap. Customizable to any self-serve beverage.

ECONOMICAL

Saves thousands on wasted milk or individual creamers. Pays for itself in no time.











The NEW Touch Free Chiller is the perfect way to dispense all dairy and non-dairy products.

ITEM #	DESCRIPTION	HEIGHT	WIDTH	DEPTH	WEIGHT
0606	Touch Free Chiller	13.5"	8"	13.5"	7.1 lb

frieling







Your average customer will take 7 single creamers, but only use 3 or 4











walk away

→ Don't let your profits





The average coffee shop throws out over 3 gallons of unused milk every week





Don't pour profits down the drain

SPECS

- NSF certified
- ½ gallon capacity
- LCD display: 7 dairy choices & 3 languages
- Output: 12V/7.5A/90W

- Power: 100-240V/50-60Hz/1.5A
- 1 year warranty
- Patented



TOUCH FREE CHILLER PARTS

■ Parts work with the Touch Free Chiller as well as previous MILKchiller™ models

ITEM#	DESCRIPTION				
0704	Refillable Containers, 58 fl. oz. (3/cs)				
0735	Espresso Machine Connection Package				
0760	Disposable Plugs for Carton (120/cs)				
0761	L Disposable Plugs for Refillable Container (120/cs)				
0762	Disposable Tubes, short with adapter (120/cs)				
0763	Disposable Tubes, long for Carton (120/cs)				
0764	Disposable Tubes, long for Refillable Container (120/cs)				
0767	Reusable Dispensing Set for Carton (120/cs)				
0768	Reusable Dispensing Set for Refillable Container (120/cs)				
0769	Disposable Dispensing Set for Carton (120/cs)				
0770	Disposable Dispensing Set for Refillable Container (120/cs)				

^{*} Compared to using individual creamers; depending on individual set-up and volume.