



A Better Way To Defrost & Chill

Save Water | Save Money | Save Time | Save Quality

CNSRVDC:02 ()

NSF Listed | 24v 600w | 16x15x17"

- Defrosts in less than half the time as the running faucet method.
- Uses 98% less water than the running faucet method.
- Saves thousands of dollars on water bills, ROI in as little as two months of usage.
- Ensures an even and efficient thaw while better maintaining food quality and safety.



“CNSRV’s Defroster has been an excellent addition to our kitchens- signi cantly saving us time and water. Most importantly, it has safely improved the quality of our seafood compared to traditional cold water defrosting.”
-Bluewater Grill- Executive Chef

Faucet Method

35 lbs. Turkey	4.5 hours 1,000 gal \$47 water/sewer
30 lbs. Tuna	2 hours 840 gal \$21 water/sewer
50 lbs. Shrimp	45 minutes 315 gal \$8 water/sewer

DC:02 ()

35 lbs. Turkey	2 hours 10 gal \$0.25 water/sewer
30 lbs. Tuna	45 minutes 10 gal \$0.25 water/sewer
50 lbs. Shrimp	45 minutes 10 gal \$0.25 water/sewer

Potential Annual Savings with DC:02 ()	Savings Per Year Water + Sewage Bill	Gallons of Water Saved Per Year	Hours Spent Defrosting Saved Each Year
	\$15,042.00	652,0880	1,092
	\$0.025 Water + Sewage Cost per Gallon (Based on Los Angeles Water/Sewer Rate)	7 Hours Spent Defrosting Daily Multiplied per # of sinks used at the same time	6 Defrosting Days per Week