

Why chefs pick and stick with ChillSafe:

Freedom from coolroom mould, food waste, and the stress of surprise inspections.



Across Australia, hundreds of hospitality venues—including top-tier restaurants, hotels, and breweries—trust ChillSafe to continually defeat coolroom mould. Especially in environments with beer kegs or high humidity, ChillSafe provides a simple, proven solution that works around the clock.

By actively reducing mould, odours and contamination risks, ChillSafe helps chefs exceed the KPIs that matter most:

- Longer-lasting produce
- A cleaner, fresher coolroom
- Fewer unpleasant odours

Meet some of our Hygiene Heroes



Damien
Hilton Hotel, Melbourne



Amy
Knox Club



Peter
d'Arry's Verandah Restaurant



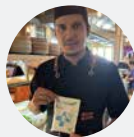
Liz
ALH Links Hotel



Ian
Ellis Butchers McLaren Vale



Daryl
Bakehouse on Magill



Sam
Espy



Kurtys
Belgium Beer Cafe



Joe
Seacliff Hotel



Richard
Abbotts and Kinney



Frank
Adelaide Fresh Morphett Vale



Zaine
D'Arrenberg, Singapore Circus



Syl
Pancakes at the Port



Simon
Semaphore Palais Bar



Tom
Jack and Jill's Bar and Restaurant



Oscar
Little Bang Brewing

What chefs say after 6+ months of using ChillSafe

"I have less wastage and my stock is holding longer."

"Longer shelf-life on almost everything. During slower trade, we had less waste than normal."

"A lot less dehydration of our vegetables—they don't go wrinkly!"

"Lettuce stays drier and doesn't go slimy."

"Parsley lasts at least an extra 3 days."

"Lemons, limes, tomatoes are lasting longer."

"A definite reduction of mould on shelving!"

"A lot less white chalky mould."

"Definitely less odours."

Key metrics ChillSafe delivers for chefs

In 2019, we conducted a four-month study across six venues from one of Australia's largest hotel groups. Working closely with head chefs, sous chefs, and venue managers, we collected detailed performance data to validate the impact of ChillSafe.

The results convinced national executives—and ChillSafe is now installed in over 80 of their venues.

Overall ROI

4:1

For every dollar spent on ChillSafe, venues gained four in measurable value—delivering strong commercial returns alongside hygiene improvements.

Average monthly reduction in food waste

\$600

ChillSafe helped reduce spoilage significantly, saving hundreds per month that would otherwise be lost to expired or damaged stock.

Strike rate of improvements in fresh produce life

100%

Every venue reported noticeable gains in the shelf-life of key ingredients—providing chefs with more flexibility, consistency, and less waste.

Improved hygiene with no viable mould or odour

67%

Two-thirds of sites recorded a complete elimination of mould and odour, giving chefs confidence during inspections and peace of mind daily.

About ChillSafe

ChillSafe releases Ultra-Low Dose Hydrogen Peroxide (ULD-HPV) into the air of coolrooms. This creates a cleaner environment by reducing airborne and surface contaminants, along with repressing ethylene.

Request a Hygiene Professional

ChillSafe is supported nationally by Hygiene Professionals who provide you with the support needed to enhance hygiene and increase the performance of your coolroom.

Please connect with us, to request on onsite assessment.

Email: sales@coolsan.com.au

Phone: 1300 390 811

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