



The Problem: Traditional fish stations use a pipe leg table with ice to keep the fish cold during the butchering process. The cook responsible for the butchering is also responsible for receiving the daily deliveries of product. More often than not, while in the process of preparing the fish, the cook is interrupted with daily managerial tasks. While all of this occurs, the fish that the cook was preparing rises in temperature and the shelf life of the product is cut. After much research, on-site measurements and chef interviews, a conceptual design was developed to resolve the traditional issues. Locations were shadowed to confirm the quantity of fish that needed to be held, approximately 100 lbs, and review the current processes of what is required by the cook.

The Results: Randell has revolutionized fish prep by creating an iceless fish station that maintains temperature throughout the entire process. A refrigerated work surface keeps the fish at a lower temperature during the butchering process. And cutting boards with $\frac{3}{4}$ " holes in it allow for transfer of the cold air to penetrate the fish. Here's how the process works:

- Whole fish are stored in a FX Series precise temperature controlled drawer. They are then removed and put onto the work surface for cutting into sides and for cleaning the fish.
- Once the whole fish are cut into sides they are immediately placed into a second FX drawer until all fish have been cleaned and cut.
- The sides are put onto the refrigerated work surface for a second time so that bones can be removed and sized into filets. Filets are immediately put into the top refrigerated rail until they can be moved into the walk-in for dinner service holding.
- The cook is able to sanitize between each step to minimize any bacteria transfer.