

	Good	Better	Best
North Star Product Line	Standard Stainless Steel	Stainless Steel Plus	Elite Stainless Steel and Ultra Stainless Steel
Freezing Surface	Solid stainless steel	Solid stainless steel	Solid stainless steel
Recommended Applications	Initial cooling, top icing, and transport of whole perishable products.	Initial cooling, top icing, and transport of whole or cut perishable products.	Ice is used as an ingredient and blended into a food mixture.
Seafood Processing & Fishing	✓	✓	
Produce	✓	✓	
Poultry		✓	✓
Meat - Processed Products & Sausage		✓	✓
Bakery			✓
Other Foods			✓
Benefits	Enhances food product safety and plant sanitation with a solid stainless steel freezing surface and 13 key stainless steel parts.	Adds more stainless components to increase product life and reliability, particularly suited for seafood applications and marine environments.	Stainless steel components are incorporated throughout the water path, drive assembly, evaporator assembly and ice harvesting assembly to provide the ultimate option for durability, food safety and sanitation.