BLAST CHILLERS & SHOCK FREEZERS

Blast chilling and shock freezing are the best natural systems to extend the shelf life of food.

Blast Chillers make it possible to lower the temperature at the core of foods that have just been cooked down to +3°C in less than 90 min. This reduces bacterial proliferation and dehydration of the food. The final result is the preservation of the quality, colour and fragrance of the food, extending its shelf life. All this enables better service organisation and reduced stress to the chefs, leaving more time for creativity.

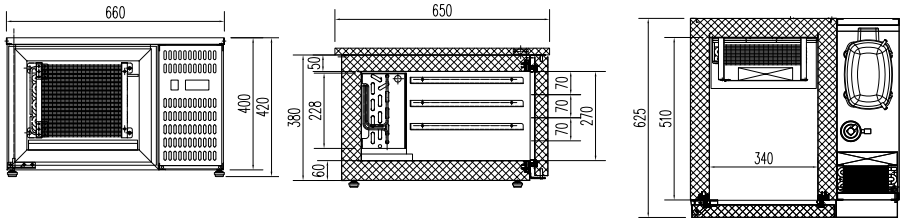
They are ideal for commercial business that has a focus on quality, consistency and time management.

- Fast Blast Chiller features
- Built to HACCP specification
- Special blast process prevents ice crystallisation from forming ensuring quicker temperature reduction
- Digital controller with probe and temperature display
- Ambient operating temp. 38ºc
- European condenser and evaporating fans
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Easy to clean interior
- Self closing doors
- Stainless steel

2 YEAR WARRANTY

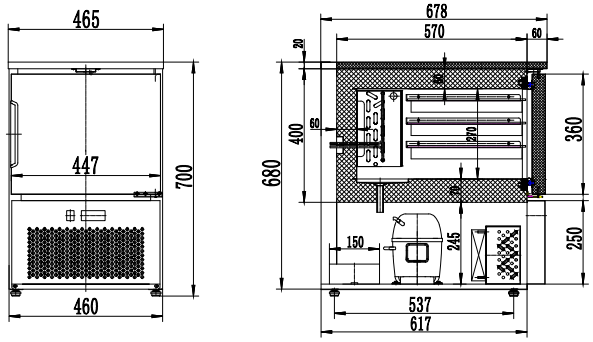
ABT3





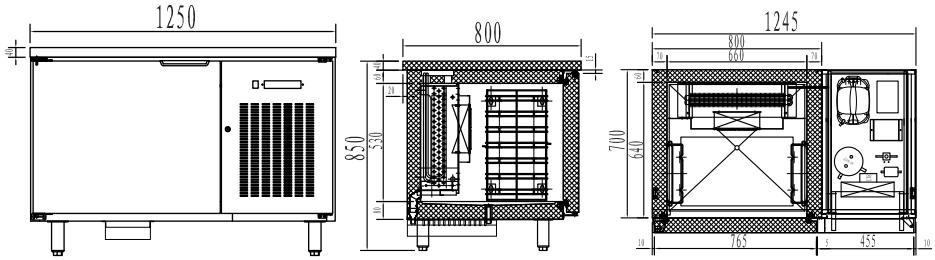
D-GT3





D-G7





Code	Pan Capacity	Chill temp. range °C	Deep Freeze temp. range °C	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
ABT3	3x 2/3GN	8kg +70 to +3 in 90min	5kg +70 to -18 in 240min	660x650x430	41.5	240	500/10
D-GT3	3x 1/1GN or 600x400	8kg +70 to +3 in 90min	5kg +70 to -18 in 240min	465x678x701	104	240	500/10
D-G7	7x 1/1GN or 600x400	20kg +70 to +3 in 90min	16kg +70 to -18 in 240min	1250x800x850/95	115	240	860/10

Allow 100mm clearance for installation, all vents must be left clear.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ