

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 organization 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.

- Built to HACCP specification
- Digital controller with probe and temperature display
- Time evaporator defrosting
- Ambient operating temp. 43°C
- Tropicalised
- Ventilated cooling
- Auto defrost
- Suitable for GN 1/1 or 600x400 bakery pans
- Self evaporating drainage
- Easy to clean interior
- Self closing doors
- Openable back side and extractable unit for cleaning
- Can be connected to a remote unit



Code	Pan Capacity	Chill temp. range °C	Deep Freeze temp. range °C	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
DO3	3x 1/1GN or 600x400	14kg +70 to +3	8kg +70 to - 18	750x740x750	30	240	703/10
DO5	5x 1/1GN or 600x400	20kg +70 to +3	15kg +70 to - 18	750x740x880	51	240	801/10
DO10	10x 1/1GN or 600x400	25kg +70 to +3	20kg +70 to - 18	750x740x1290	150	240	1298/10

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