

Blast chilling and freezing are the best natural processes to extend the life of food. This freezers created to improve the quality and organization of work, in restaurants, pastry shops, bakeries and ice cream parlors.



BLAST FREEZER

The well designed, practical form makes it extremely easy to find a space in your bakery. Its operating mechanisms and robust construction guarantee a long working life.

V5-20

Capacity	5 tray 600 x400mm or 5 x GN1/1
Tray pitch	68mm
Voltage	230V/1ph/50Hz
Dimensions : Width (mm)	840
: Depth (mm)	770
: Height (mm)	900
Blast chilling capacity	20kg in 90min. (+90 to 3°C)
Shock chilling capacity	12 kg in 240min. (+90 to- 18°C)
Power	2262W

BLAST CHILLER / FREEZER

The MT Series of blast freezer are designed to allow uniform, efficient freezing. The core temperature probe monitors the temperature at the product core. Most suitable for fast freezing dough pcs, cream cakes etc. High humidity of 90% during freezing cycle.



	MT2	MT3	MT4	MT5
Capacity(mm)*	2 trolleys 800x850 2xGN 2/1	3 trolleys 800x850 3xGN 2/1	4 trolleys 800x850 4xGN 2/1	5 trolleys 800x850 5xGN 2/1
Inner useful dimensions(mm)	980x1600x2100	980x2400x2100	980x3200x2100	980x4000x2100
Power	15HP	27HP	15HP+15HP	15HP+27HP
Voltage	400/3N/50Hz			
External WxDxH (mm)	2230x1830x2600	2230x2630x2600	2230x3430x2600	2230x4230x2600
Blast chilling capacity	400kg (+90 to + 3°C)			
Shock chilling capacity	370kg (+90 to - 18°C)			

*Different capacity to suit for different requirement

BLAST FREEZER

Blast chilling and freezing are the best natural processes to extend the life of food. This freezers created to improve the quality and organization of work, in restaurants, pastry shops, bakeries and ice cream parlors.



ML4/MP4



ML2/MP2



	ML2	MP2
Capacity	60 trays 600 x 400mm	60 trays 600 x 400mm
Voltage	400V/3ph/50Hz	230V/1ph/50Hz
Dimensions : Width (mm)	1760	1760
: Depth (mm)	1100	1100
: Height (mm)	2460	2460
Temperature	-15°C / -25°C	-2°C / +8°C