



# 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.



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.



GC-11

E5-20

Capacity	5 tray 600 x400mm or 5 x GN1/1
Tray pitch	68mm
Voltage	230V/1ph/50Hz
Dimensions : Width (mm)	800
: Depth (mm)	700
: Height (mm)	900/930
Blast chilling capacity	20kg in 90min. (+90 to 3°C)
Shock chilling capacity	12 kg in 240min. (+90 to- 18°C)
Power	1350W

# 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.



GC-11	MT2	MT3	MT4	MT5
<i>Capacity(mm)</i>	2 trolleys 800x850 2xGN 2/1	3 trolleys 800x850 3xGN 2/1	4 trolleys 800x850 4xGN 2/1	5 trolleys 800x850 5xGN 2/1
<i>Inner useful dimensions(mm)</i>	980x1600x2100	980x2400x2100	980x3200x2100	980x4000x2100
<i>Power</i>	15HP	27HP	15HP+15HP	15HP+27HP
<i>Voltage</i>	400/3N/50Hz			
<i>External WxDxH (mm)</i>	2230x1830x2600	2230x2630x2600	2230x3430x2600	2230x4230x2600
<i>Blast chilling capacity</i>	400kg (+90 to + 3°C)			
<i>Shock chilling capacity</i>	370kg (+90 to - 18°C)			

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**



GC-11

**ML2**

**MP2**

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