

# BLAST CHILLER & FREEZER

**Kolb 229**  
www.kolb-01.com  
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the best natural systems to extend the shelf life of food  
best in pastries, bakeries and ice-cream production



Corissant



Ice-cream



Mousse Cake



Cheese Cake

## FOR THE BEST BENEFIT IN YOUR OPERATION



- ★ **Saving time – saving money**
- ★ **Less defrosting – less defrosting steps, defrosting time of 10-15 min**
- ★ **High performance – work continuously all day, maintain same performance in every conditions**
- ★ **Increase productivity – grow your business**
- ★ **Energy saving – Eco design, reduces electrical consumption up to 20%**
- ★ **Preserve the quality – maintain consistent product quality**

## ADVANTAGES

### STRUCTURE

Insulation 120 mm thick foam,  
Reinforced floor,  
Full stainless steel AISI 304 housing

### COMPRESSOR

Semi-hermetic Bitzer motor  
compressor

### DOOR

Hermetic hinges,  
anti-condensation heating,  
120 mm thick

### EVAPORATING UNIT

Equalized thermostatic valves  
with MOP (modulated pressure  
operating) for UR control

### COOLING SYSTEM

Ultra-tropicalized AIR condensing  
unit

### CONTROL BOARD

High professional system  
DIGITHSUR in TOUCH SCREEN