

09.02 – Blast chillers

Blast chillers are appliances used in the food industry to rapidly cool food to a low temperature, typically between 0°C and five °C within a short period. They are helpful in dairy and food service operations.

The main benefit of blast chillers is that they can help to prevent the growth of harmful bacteria in food, which can occur when food is left at a temperature that is too warm for too long. By rapidly reducing food temperature, blast chillers help extend the shelf life of food and ensure that it stays fresh for longer.

Blast chillers use high-powered fans to circulate cold air over the surface of the food. They helped to cool the food quickly and evenly without damaging its texture or flavour. Some blast chillers also can freeze food, which can help preserve ingredients for later use.

Overall, blast chillers are a vital tool for food safety and quality in the food industry and are widely used by food service professionals.

Qt	ID	Description	Price - €	Total - €
	AS-015	BLAST CHILLER - DEEP FREEZER Cooling capacity (from 90 to -18°C in 90 min): 15 Kg Freeze capacity (from 90 to -18°C in 270 min): 10 Kg Loading capacity: 5 GN 1/1 (or EN600x400) External dimension: 760 x 700 x 830 mm (wxdxh) Power Supply: 230V/1/50Hz - 0,45KW Weight: 71 Kg		
	AS-032	BLAST CHILLER - DEEP FREEZER Cooling capacity (from 90 to -18°C in 90 min): 32 Kg Freeze capacity (from 90 to -18°C in 270 min): 22 Kg Loading capacity: 10 GN 1/1 (or EN600x400) External dimension: 790 x 800 x 1630 mm (wxdxh) Power Supply: 230V/1/50Hz - 0,9 KW Weight: 130		
	AS-040	BLAST CHILLER - DEEP FREEZER Cooling capacity (from 90 to -18°C in 90 min): 40 Kg Freeze capacity (from 90 to -18°C in 270 min): 28 Kg Loading capacity: 15 GN 1/1 (or EN600x400) External dimension: 790 x 800 x 1970 mm (wxdxh) Power Supply: 400V/3/50Hz - 2,3 KW Weight: 175 Kg		