

BLAST FREEZER & CHILLER



Ice Make Blast Freezer/Chiller are the essential system to extend the shelf-life of food. These machines are designed to meet customer's requirement to improve quality and organization of the work in hotel-restaurants, confectioneries, bakeries and ice-cream shops. These machines also helping meet food hygiene standards, preserving the quality of foods, and reducing food waste.



Main Features:

- Time Saving
- Purchasing Cost Saving
- Less Weight Loss
- Less Dehydration
- Wider Menu

Applications:

- Hotel & Restaurant
- Bakery & Confectionaries
- Ice Cream

Blast Freezing:

To maintain the Quality (Colour, Taste, Fragrance and Feel) of Food only possible if freezing done quickly.

Ice Make Blast Freezing is here with the solution, during the freezing process, the water molecules turns in to the small crystals with quick down the temperature of food from 0 °C to -26 °C in approx. 5-6 hours, and it is sufficient time to obtain micro crystallization to keeping qualities of food. It is serve fresh without loss of liquid and flavour after defrosting.

Blast Chilling:

The main reason of growth in bacteria takes place while the food is at the temperature of between 10 °C to 70 °C, and cooked food left down to cool slowly, to be serve later on, loses its Quality.

Ice Make Blast Chiller is here with the solution to lower the temperature at the core of foods that just have been cooked, down to 4 °C in Approx. 90 Minutes, reducing bacterial growth and dehydration of foods. The finale output of foods will help you to serve with quality, colour, odor and extending shelf of life.



Benefits:

- Reduce the deterioration of products during the freezing process
- Increase the shelf life of the food product
- Maintain food quality including flavour, texture, colour, aroma and nutrients
- Save money making use of seasonal and bulk offers
- Save labour by enabling larger batch production
- Reduce waste of unwanted products and preserve for later use
- Add new products to menu
- Be prepared and stored during less busy periods
- Assist in the improvement of service and kitchen organisation

Specifications:

Description	Blast Freezer		Blast Chiller	
Model	IBF - 50/6	IBF - 100/12	IBC - 50/6	IBC - 100/12
Size (H X W X D)	66" X 38" X 40"	89" X 38" X 40"	66" X 38" X 40"	89" X 38" X 40"
Storage Capacity	50 KGS	100 KGS	50 KGS	100 KGS
Application	To Freeze Restaurant kitchen Foods, Ready to eat Food		To Chill Restaurant kitchen Foods, Ready to eat Food	
Temperature	-22°C to -26°C	-22°C to -26°C	4°C	4°C
Ref.Unit Capacity in BTU	4000 BTU*	6000 BTU*	9000 BTU**	16000 BTU**
Refrigerant	R404	R404	R22	R22
Pull Down Time	4 TO 5 Hrs (From 10°C to -18°C)		90 Minutes (From 70°C to 10°C)	
Material of Construction	OUTER-DOOR -S.S 202, INNER - S.S. 304		OUTER-DOOR -S.S 202, INNER - S.S. 304	
Connected Load	1.7 UNIT	2.5 UNIT	1.70 UNIT	2.5 UNIT
No. of Pans	6 (2/1*65 MM)	12 (2/1*65 MM)	6 (2/1*65 MM)	12 (2/1*65 MM)

Cooling Capacity based on Conditions

* Eva. Temp - -27°C & Cond. Temp - +50°C

** Eva. Temp - -2°C & Cond. Temp - +50°C