

Cod: 5041

## Professional blast chiller freezer with capacity 3 GN 2/3 trays down to -40° C



### Description

The professional blast chiller - 3 GN 2/3 pans from Ristoattrezzature, commonly called blast chiller, is a piece of equipment that allows the temperature of cooked food or food raw materials to be lowered very quickly for subsequent storage in the freezer or refrigerator. This equipment allows both positive blast chilling, during which the core of the freshly cooked food is rapidly brought down to +3°C, and blast freezing (negative blast chilling), a process in which the core of the product reaches -18°C (Refrigerant gas R404A). Rapid chilling preserves food from bacterial aggression, lengthens the storage period and reduces weight loss through evaporation, maintaining the quality that has always distinguished your kitchen; traditional chilling of a cooked food product, on the other hand, causes rapid spoilage. These characteristics make this machine ideal for the preparation of pastry shops, bakeries, ice-cream parlours, pizzerias, gourmet restaurants and all those activities specialising in the production of sweet or savoury doughs, which need to be blast chilled before layering or assembling all the ingredients together. The blast chiller's one-piece structure is made of 18/10 stainless steel (AISI 304), with a "scotch brite" satin exterior finish and polyurethane foam insulation, injected at high pressure without CFCs or HCFCs, guaranteeing the lowest possible temperature difference (60 mm thick). The temperature control panel is digital and is prepared for the use of a core probe. The professional equipment

also has stainless steel feet, adjustable in height (+/- 5 cm) and a reversible blind door. As an option, in our online shop, you can also purchase GN 2/3 baking trays, core probe and enhanced motor. What does blast chilling mean and who should use a blast chiller? p>Refrigeration, freezing and blast chilling are the main methods used by professional chefs and cooks to preserve food, delay the inevitable spoilage of raw materials and prevent the development of bacteria harmful to humans. Blast chilling is a specific procedure performed using a blast chiller, also known as a professional blast chiller, which allows food to cool down in a short time: in about 90 minutes, the internal temperature of the food drops to around 3°, ideal for proper preservation. The rapidly induced cold acts with a bacteriostatic capacity, preventing germs from proliferating. The product can also be frozen in order to keep the organoleptic properties of the food intact. This preservation technique serves to: Lower the temperature of cooked food before subjecting it to freezing; Reduce the temperature of raw food to avoid health risks; Minimise the possibility of bacterial contamination of the product; Preserve the properties that the food possesses, preventing them from being lost with the passage of hours or days; Avoid the easy and quick spoilage of food, and the consequent waste of money and food. Consequently, the blast chiller is used: In professional delicatessens and kitchens in bars, pastry shops, pizzerias, bakeries and gourmet restaurants to preserve raw materials or cool freshly cooked doughs; In sushi bars or fish restaurants, in particular to preserve the wholesomeness of fish to be eaten raw, preserving its flavour and organoleptic characteristics; In ice cream parlours, to obtain ice cream of superior quality and easy preservation. PLEASE NOTE: the use of blast chillers is made compulsory by Community Regulations 852/2004 and 853/2004 in order to reduce food waste. If the restaurant business administers fish to be consumed raw, a 1992 law requires it to be kept at a temperature of -20° for at least 24 hours before consumption. Energy label: what it is and when it is compulsory The Energy Label is a document that informs consumers about the characteristics and energy consumption of each model of household appliance manufactured for sale. In Italy, as in other European countries, the regulation on the energy label has undergone some changes and is now compulsory only for the following appliances placed on the EU market: refrigerators and freezers, washing machines, dryers, dishwashers, electric ovens, electric lamps, air conditioners, boilers and heating systems. For all articles, on the contrary, necessary for the mere display of products and not for their preservation, the labelling is not necessary.

## Dimensions

Dimensioni esterne	658x630x420 mm
Dimensioni interne	340x363x270 mm
Dimensioni teglie	354x325 mm
Distanza teglie	80 mm

## Technical data

Alimentazione	Electric
Capacità teglie	3 gn 2/3
Collaudo	+43 / 65% °C/RH
Frequenza	50 Hz
Gas refrigerante	R452A

Peso	45 kg
Potenza Elettrica	0.52 kW
Resa abbattimento	+3°C 9 kg
Resa surgelazione	-18°C 7 kg
Voltaggio	230 V