

## ✦ Blast chillers

Asber Blast-line is a complete range of blast chillers and freezers that, combined with Asber ovens, will change the way professional kitchens operate forever. With Asber blast chillers and ovens, chefs could streamline their work, widen their menu offerings, reduce waste and increase operational profits.

In addition to these benefits, Asber Blast chillers are also an essential tool to ensure food safety and hygiene. Asber blast chillers rapidly reduce the temperature of fresh and cooked foods, and preserve them without altering their freshness, hygiene and quality characteristics. Asber chilling/freezing system also complies with the most recent standards based on the HACCP system (Hazard Analysis and Critical Control Points).

After this quick introduction, a detailed description of blast-chilling and freezing advantages is provided.

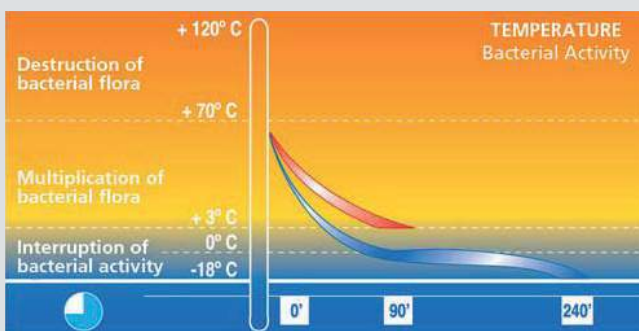


### WHY USE A BLAST CHILLER?

#### 1. Hygiene and safety

The traditional method of preserving cooked food has been to allow the product to cool in the open air until the temperature of the food reaches the ideal point for it to be placed in the refrigerator. Under these temperature (+65°C + 10°C) and moisture conditions, food is subject to significant bacterial proliferation. The rapid reduction in temperature made possible by Asber blast chillers prevents microorganisms from reproducing (figure 1) in recently prepared food.

Refrigerator storage times depend on how food is prepared. Products which are preserved loose must normally be consumed within five days, due the ability of bacteria to reproduce even in cold environments. Vacuum-packed products, which are not in contact with air, can be stored for up to 20 days.



#### 2. Work streamlining

Blast chillers allow a large quantity of product to be prepared and, once blast chilled, it can be consumed within a period of 5-7 days. If frozen, product duration can extend to several months. Advance planning allows for significant improvements in the

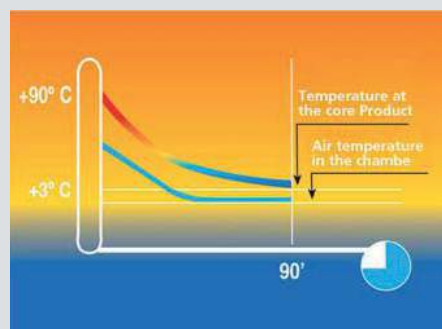
purchase of raw ingredients and the organization of work in the kitchen, with additional advantages in terms of hygiene, the organoleptic quality of products and menu variety.

#### 3. Time savings

The advance preparation of foods and blast chilling of a large quantity of them allows kitchens to offer a more delicious and varied menu when required. The chef does not have to constantly oversee the process of preparing several dishes. The simple operation of reheating the food allows a wide range of dishes to be served within a short period of time. Asber blast chillers increase production capacity, thereby reducing staff costs and providing outstanding advantages in terms of profitability and time.

#### 4. Quality

The rapid reduction in temperature makes it possible to conserve food moisture content and prevent normal bacterial proliferation. Fast freezing encourages the formation of intercellular microcrystals (figure 2), which maintain the compactability, flavour and freshness characteristics of foods over time. Our blast chillers are also exceptional at preserving fresh and raw foods, such as fish, crustaceans, vegetables, bread and partially-finished products such as fresh pasta and sauces.



#### 5. Applications

This kitchen work streamlining system is highly advantageous for all types of catering and especially for canteens, hospitals and



restaurants, as well as for special occasions such as large banquets.  
It also allows shops which prepare food, catering companies and delicatessens to offer their customers well-presented dishes which are ready to eat.

#### 6. Other advantages

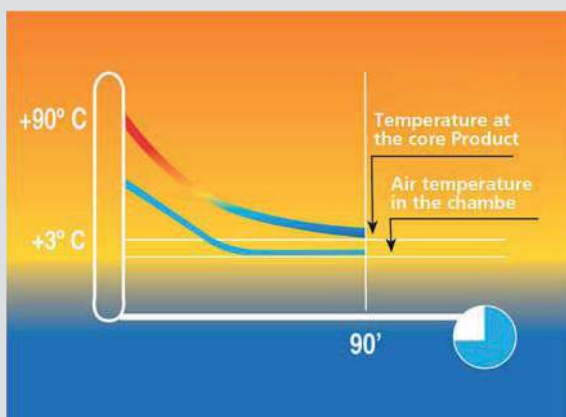
Asber blast chillers optimise stock management, given that they permit:

- a) Reductions in lost weight due to the natural evaporation of moisture from cooked food
- b) Larger food purchases at better prices, thereby improving kitchen stock organisation
- c) Organisation of storage, so that you never run out of stock
- d) Drastic reductions in waste and unused food

#### Cycle description

##### Blast chilling

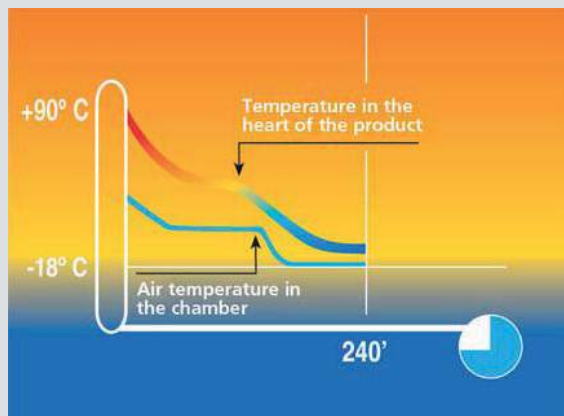
The blast chilling cycle takes the temperature of food from +90° C to a temperature of +3° C in the heart of the product in less than 90 minutes, after which the product can be stored at a temperature of between 0° C and + 5° C depending on the appropriate value for storage.



This simple and fully automatic operation prevents the deterioration of food caused by bacteria and the loss of moisture.

##### Fast freezing

The fast freezing cycle takes the temperature of food from +90° C to a temperature of -18° C in the heart of the product in less than 4 hours, after which the product can be stored at a temperature of between -18° C and -25° C depending on the appropriate value for storage.



Excellent air circulation inside the blast chiller, thanks to the new stainless steel structure, which reduces the time to blast-chill products.

The new support grille can hold either GN or EN trays, making it more user-friendly.

Asber offers a complete range of blast chillers designed for 3, 5, 8, 12 and 16 GN 1/1 and EN 1 trays.



The SMART control panel is easy and intuitive to use.

The product temperature can be monitored at all times, thanks to a temperature probe inserted into the heart of product.

### SMART PANEL

- The SMART control panel is easy and intuitive to use and allows the product to be chilled or frozen based on time ('90 for positive chilling and '240 for negative chilling, as dictated by HACCP standards, monitoring the temperature in the heart of the product with a probe).
- When a probe is used, the user does not need to worry about choosing the correct cycle to obtain the optimum refrigeration or freezing cycle, given that the probe and the blast chiller software automatically work to lower the temperature inside the product to the required temperature, whilst preserving the original aroma and flavour characteristics.
- Once the cycle has ended, it can be stored in one of the 99 memory blocks, allowing the program to be reused as many times as desired in order to repeat the process.
- Furthermore, Asber blast chillers have a probe with a heater so that it can be easily removed from the heart of the product after completing the negative chilling process.
- When the cycle ends, the blast chiller automatically switches to preservation mode, maintaining the product at the appropriate temperature until the product is transferred to appropriate refrigerators for storage and preservation.
- Models available with SMART panel: BC -03-11, BC-05, BC-08, BC-121 and BC-161.

Probe temperature or time display. Chamber temperature display.

Blast chilling to +3°C. Congelación a -18 °C.

Freezing to -18°C. Intensive blast chilling (+3°C) or freezing (-18°C) cycle.

Heater to remove temperature probe. Program.

Start/stop defrosting. Press the key for 3 seconds to view the temperature of the evaporator probe. Increase values, view probe temperature.

Reduce values, view transpired cycle time.

Start/stop blast chilling cycle. After plugging in the apparatus, pressing this key turns the apparatus from Off to Standby in order to set the desired cycle. It can also be used to stop operation during the blast chilling/fast freezing/preservation cycle.



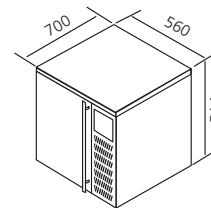
BC-03-11



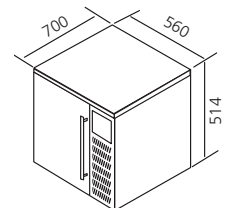
BC-03-11 E



Smart panel



BC-03-11



BC-03-11 E

### COMPACT BLAST CHILLERS - FREEZERS

- Electronically-controlled blast chillers-fast freezers.
  - Chilling cycle: +90° to +3° C in 90 minutes.
  - Freezing cycle: +90° to -18 ° C in 240 minutes.
- Exterior constructed entirely from AISI 304 18/10 stainless steel with satin finish.
- Interior constructed from AISI 304 18/10 stainless steel.
- Fully injection-moulded compact structure.
- New control panel with easy-to-use, touch-sensitive keys.
- Interior with curved joints to facilitate cleaning.
- Includes probe to monitor the temperature in the heart of the food product.
- Capacity: 3 GN 1/1 (80 mm space between guides).
- Accepts GN containers, 3 pairs of guides for GN 1/1 pans.
- CFC-free, injection-moulded polyurethane insulation with a density of 42 Kg/m<sup>3</sup>.
- R404 A ecological, CFC-free refrigerant gas.
- Automatic defrosting device and automatic, zero-energy evaporation of condensation.

- Sealed condenser unit with ventilated condenser.
- Ergonomic handle down the full height of the door.
- Doors equipped with self-closing hinge system and opening stopper at 100°, except model BC-03-11 E.
- Models BC-03-11 include AISI-304 18/10 stainless steel support guides, with tool-free removal for easy cleaning.
- Manufactured in compliance with EC standards.
- Constructed in accordance with the HACCP directive.
- Ambient temperature: + 42° C.
- Supply voltage: 230 V 1+N – 50 Hz.
- Model BC -03-11 E includes a temperature probe without a heater.

Model	Reference	Capacity	Chilling capacity 90 min (Kg)	Freezing capacity 240 min (Kg)	Power (W)	Power supply	Model
BC-03-11 E	<b>19017581</b>	3 GN 1/1	7	4	587	230/1/ 50 Hz	ECO
BC-03-11	<b>19017582</b>	3 GN 1/1	8	5	490	230/1/ 50 Hz	SMART

**COUNTERTOP BLAST CHILLERS - FREEZERS**

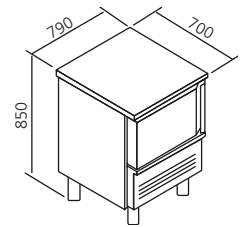
- Electronically-controlled blast chillers-fast freezers.
  - Chilling cycle: +90° to +3° C in 90 minutes.
  - Freezing cycle: +90° to -18 ° C in 240 minutes.
- Interior constructed from AISI 304 18/10 stainless steel.
- Fully injection-moulded compact structure.
- Interior with curved joints to facilitate cleaning.
- Doors equipped with self-closing hinge system and opening stopper at 100°.
- Ergonomic handle down the full height of the door.
- Accepts GN containers via the 530 mm side.
- 60 mm, CFC-free, injection-moulded polyurethane insulation with a density of 42 Kg/m3.
- R404 A ecological, CFC-free refrigerant gas.
- Automatic defrosting device and automatic, zero-energy evaporation of condensation.
- Sealed condenser unit with ventilated condenser.
- Adjustable-height feet (Ø 2”), made from AISI 304 18/10 stainless steel.
- Includes AISI-304 18/10 stainless steel support guides, with tool-free removal for easy cleaning.
- Manufactured in compliance with EC standards.
- Constructed in accordance with the HACCP directive.
- Includes motor assembly.



**BC-05-E**

**BC-05 E**

- Capacity for 5 GN 1/1 (65 mm space between guides)
- Exterior in satin-finish stainless steel, except for plastic rear.
- Thermostat cycle control with audible end of cycle alarm.
- Supply voltage: 230 V 1+N – 50 Hz.
- Includes tank drain.
- Includes a temperature probe without heater.
- Ambient temperature: + 42° C.



**BC-05-E**

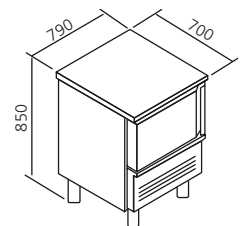
Model	Reference	Capacity	Chilling capacity 90 min (Kg)	Freezing capacity 240 min (Kg)	Power (W)	Power supply	Model
BC-05 E	<b>19017583</b>	5 GN 1/1	10	7	700	230/1/ 50 Hz	ECO

**BC-05**

- Capacity for 5 GN 1/1 and EN (600 x 400). 65 mm space between guides.
- Exterior constructed entirely from AISI 304 18/10 stainless steel with satin finish.
- Control panel with easy-to-use, touch-sensitive keys.
- Ability to memorise up to 99 chilling or freezing cycles.
- Probe with heating system for easy extraction at the end of the process.
- Includes tank drain.
- Accepts gastronorm and bakery trays (600 x 400 mm).
- Supply voltage: 230 V 1+N – 50 Hz.
- Ambient temperature: + 42° C.
- SMART Panel

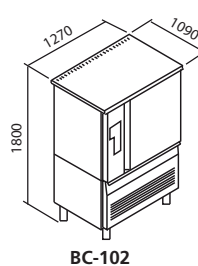
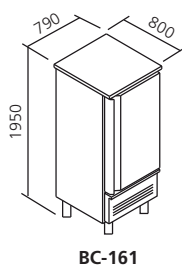
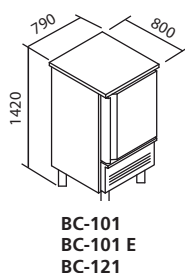
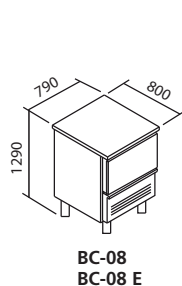


**BC-05**



**BC-05**

Model	Reference	Capacity	Chilling capacity 90 min (Kg)	Freezing capacity 240 min (Kg)	Power (W)	Power supply	Model
BC-05	<b>19017584</b>	5 GN 1/1 and E/N	12	8	1250	230/1/50 Hz	SMART



Smart panel

### STANDALONE CABINET BLAST CHILLERS - FREEZERS

- Electronically-controlled cabinets blast chillers-fast freezers.
  - Chilling cycle: +90° to +3° C in 90 minutes.
  - Freezing cycle: +90° to -18 ° C in 240 minutes.
- Exterior constructed entirely from AISI 304 18/10 stainless steel with satin finish.
- Interior and exterior constructed from AISI 304 18/10 stainless steel.
- Fully injection-moulded compact structure.
- New control panel with easy-to-use, touch-sensitive keys.
- Interior with curved joints to facilitate cleaning.
- Includes probe with heater to monitor the temperature in the heart of the food and facilitate extraction at the end of the process.
- Model BC-08 E includes a temperature probe without a heater.
- Automatic switching to preservation mode after chilling or freezing.
- Capacity: 8, 10, 12 and 16 GN 1/1, 10 GN 2/1 and EN (600 x 400) depending on the model.
  - BC-08 E accepts 8 GN 1/1, entry via the 530 mm side.
- Space between guides: 65 mm.
- 60 mm, CFC-free, injection-moulded polyurethane insulation with a density of 42 Kg/m3.
- R404 A ecological, CFC-free refrigerant gas.
- Automatic defrosting device and automatic, zero-energy evaporation of condensation.
- Sealed condenser unit with ventilated condenser.
- Ergonomic handle down the full height of the door.
- Magnetic seal on all four sides.
- Adjustable-height feet (Ø 2"), made from AISI 304 18/10 stainless steel.
- Doors equipped with self-closing hinge system and opening stopper at 100°.
- Includes AISI-304 18/10 stainless steel support guides, with tool-free removal for easy cleaning.
- Includes tank drain.
- Manufactured in compliance with EC standards.
- Constructed in accordance with the HACCP directive.
- Ambient temperature: + 42° C.
- Includes motor assembly.
- A more powerful refrigeration unit can be installed for increased production.
- Supply voltage: 230 V 1+N – 50 Hz for all models except BC-161 400/3N/50 Hz.

Model	Reference	Capacity	Chilling capacity 90 min (Kg)	Freezing capacity 240 min (Kg)	Power (W)	Power supply	Model
BC-08 E	<b>19017585</b>	8 GN 1/1	25	16	1300	230/1/50 Hz	ECO
BC-08	<b>19017586</b>	8 GN 1/1 EN	25	16	1300	230/1/50 Hz	SMART
BC-101 E	<b>19017587</b>	10 GN 1/1	30	20	1300	230/1/50 Hz	ECO
BC-101	<b>19017588</b>	10 GN 1/1 EN	30	20	1300	230/1/50 Hz	SMART
BC-121	<b>19017589</b>	12 GN 1/1-EN	25	16	1300	230/1/50 Hz	SMART
BC-161	<b>19017591</b>	16 GN 1/1-EN	42	30	3500	400/3N/50 Hz	SMART
BC-102	<b>19017592</b>	10 GN 2/1-EN	70	50	2300	400/3N/50 Hz	SMART