

 asber



**BLAST CHILLERS**

**B-LINE**

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# BLAST CHILLERS

WHY USE BLAST CHILLERS

BLAST CHILLER B-LINE

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## WHY USE A BLAST CHILLER?

### 1. Hygiene and safety

All fresh organic food products contain a natural bacterial load which, in favourable ambient conditions (temperature and humidity), multiplies producing hazardous effects on consumer health. The most dangerous thermal threshold is between +65°C and +3°C: in this temperature range, bacterial multiplication is accelerated.

Blast chilling means lowering the temperature in the centre of the product from +90°C to +3°C as quickly as possible, and in any case within 90 minutes.

The critical temperature range between +65 °C and +3 °C, where the highest bacterial proliferation occurs, is thus passed through so quickly that food safety is not affected.

Blast chilling of a cooked product not only prevents bacterial proliferation but also prolongs product conservation time.

The quality of the food is not affected, and the product can be stored up to a couple of months.

### 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.

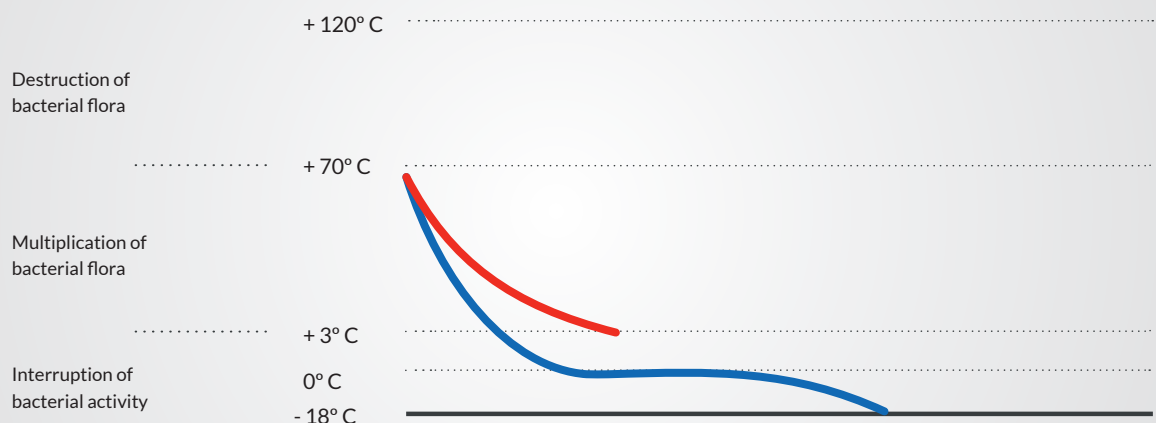
### 3. Time savings

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.

Blast chillers increase production capacity, thereby reducing staff costs and providing outstanding advantages in terms of profitability and time.

#### TEMPERATURE Bacterial Activity



#### 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

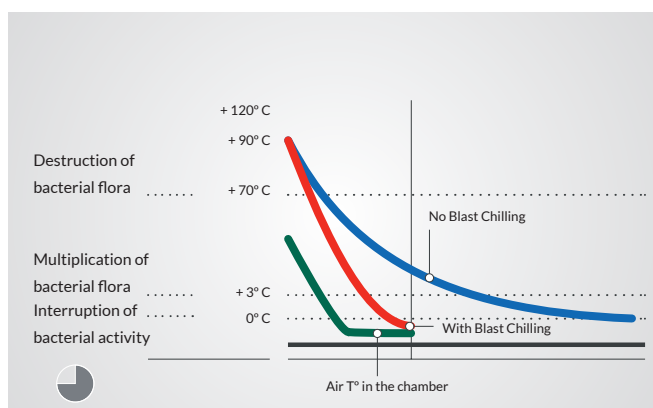
This kitchen work streamlining system is highly advantageous for all types of catering and especially for canteens, hospitals and restaurants, as well as for special occasions such as large banquets.

It also allows shops which prepare food, catering companies and delicatessens to offer their customers well-presented dishes which are ready to eat.

#### 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 the process, the product can be stored between 0°C and +5°C depending on the appropriate value of storage.



Blast chilling.

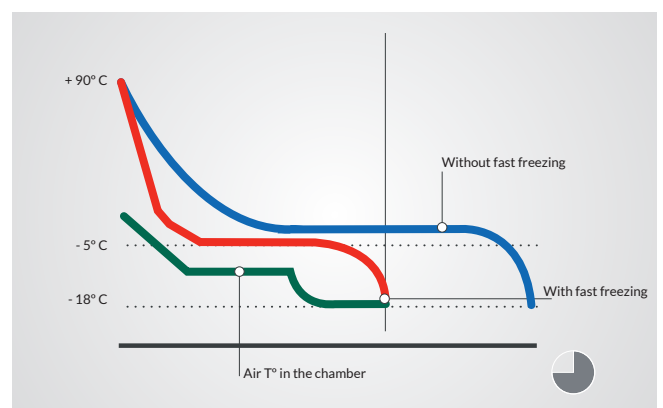
#### 6. Other advantages

Blast chillers optimize 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

##### Fast freezing

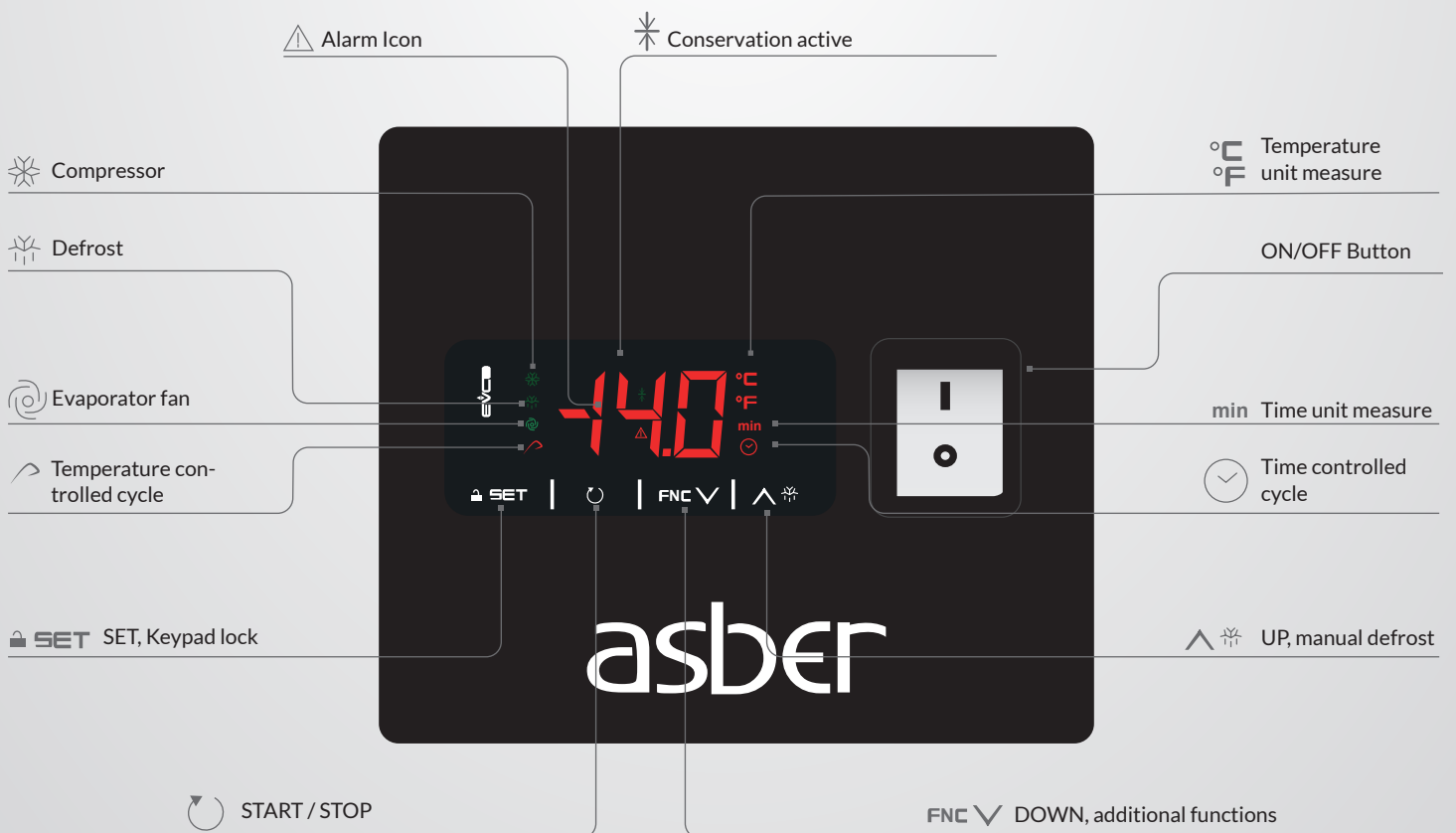
The fast-freezing cycle takes the temperature of food from +90°C to a temperature of -18°C in the heart of the product in less than 4 hours. After the process, the product can be stored between -18°C and -25°C depending on the appropriate value of storage.



Fast freezing.

# BLAST CHILLERS

## B-LINE





EBC-03

EBC-05

EBC-08

EBC-10

► **BLAST CHILLER B-LINE**

- Intuitive Electronically-controlled blast chillers-fast freezers.
- Chilling cycle: +90° to +3 °C in 90 minutes.
- Freezing cycle: +90° to -18 °C in 240 minutes.
- Cycles can be controlled by time or by temperature according to the reading of the temperature probe inside the product. If no probe is in use, time control is applied automatically.
- Once chilling / freezing cycle is over, devices enter in standby mode, working as refrigerator keeping the temperature between +2° and +5° after chilling and below -18° after freezing cycle.
- Internal and external construction entirely made from high quality stainless steel.
- 60 mm thickness, CFC-free, high quality (40 kg/m3) polyurethane insulation, injected under high pressure. (Except in ECB-03 version which has 35mm).
- Interior with curved joints to facilitate cleaning.
- Includes non-heated probe to monitor the temperature in the heart of the food product.
- Models with capacity for 3, 5, 8 and 10 GN 1/1 containers.
- "Ventilation gill" on the front panel to keep cooling unit system ventilated and working more efficiently.
- Height adjustable stainless-steel legs. Height of legs could be adjusted individually (125mm-200mm) to enable convenient cleaning. (Except in ECB-03 version).
- Automatic defrosting device and automatic, no energy consumption in the evaporation of condensation.
- Sealed condenser unit with ventilated condenser.
- Stainless steel door with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Hinged door with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and closes automatically at less than 90°.
- Supply voltage: 230 V 1+N - 50 Hz.

Model	Reference	Production (kg/cycle)		External WxD xH dimensions (mm)	Cooling Power (W)	Connection Power (W)	Price (€)
		Refrigeration	Freezing				
EBC-03	19069960	15	6	580x700x514	490	590	2 289,00 €
EBC-05	19069961	23	13	790x700x850	650	1100	2 869,00 €
EBC-08	19069962	40	24	790x800x1290	1300	2000	4 135,00 €
EBC-10	19069963	50	30	790x800x1420	1300	2000	4 469,00 €





[www.asberprofessional.pl](http://www.asberprofessional.pl)

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