



BLAST CHILLERS

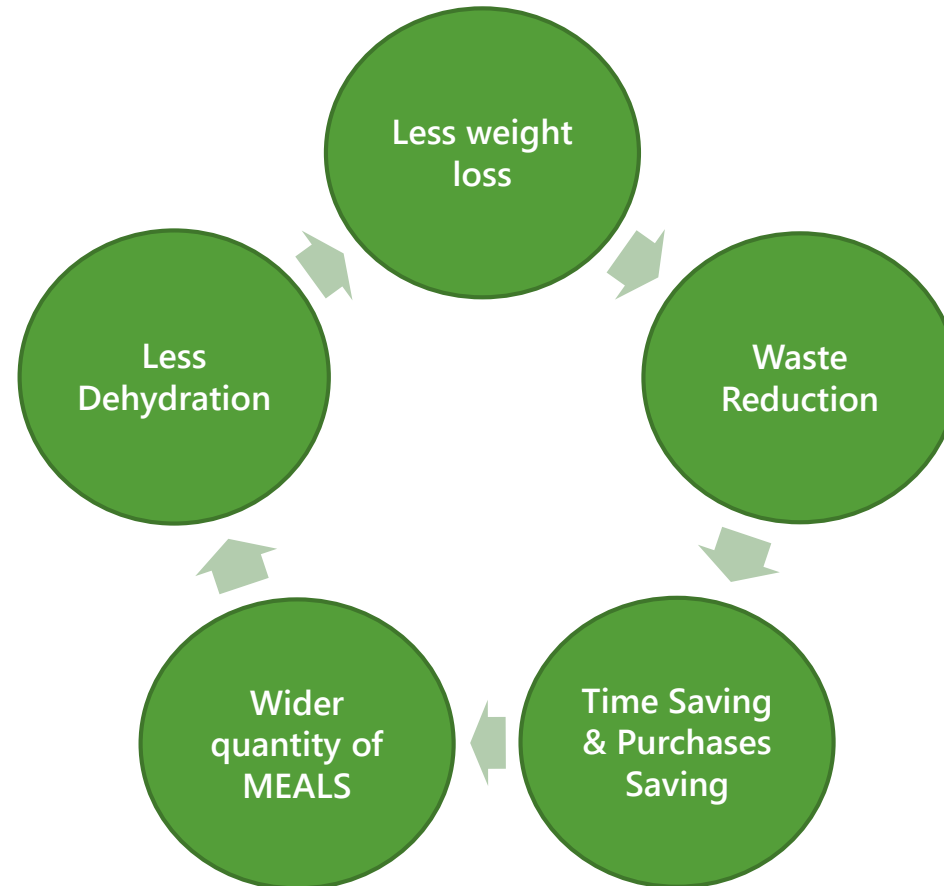
Tecnomac®

BLAST CHILLERS BENEFITS

► INCREASE THE PRODUCT SAFETY

The blast chilling and shock freezing processes allow to minimize the **bacterial growth**, that starts immediately after their cooking, and the **macro-crystallization**, that damages the food cells.

These are the reasons why the blast chillers are essential elements for the food safety, in accordance with HACCP rules.



► UNDERLINE THE FOOD QUALITY

A longer food shelf-life and less dehydration are the results achieved by the blast chiller use. This appliance allows to **preserve** all the best food qualities, to **maintain** its flavour and to offer a wide quantity of meals, by reducing the waste and gaining time and spaces.

Why TECNOMAC® Blast Chillers?

Advantages

◆ *Saving-time*

Preparation of large food batches for the whole week

◆ *Saving on purchases*

Long shelf-life: purchase the seasonal ingredients when they are good and cheap

◆ *Waste Reduction*

Long shelf-life: more time to use up the meals stock prepared in advance

◆ *Less Dehydration*

Stop the food evaporation after cooking: this reduces the loss of water

High cooling power and powerful ventilation



High transfer rate of chill to the food

Indirect Air Flow



Very low dehydration

Controlled cycles by electronics and core probe



Food chilled/frozen at the right temperature down to the core

Variable air temperature during chilling/freezing



Optimization of the process

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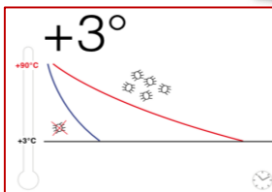
CYCLES

BLAST CHILLING

+90°C → +3°C

The use of this cycle minimizes the bacterial growth, that takes place when the product is at a temperature range of +65°C and +10°C.

The blast chilling assures a safe and healthy result: the core product temperature reaches quickly +3°C in 90 minutes.

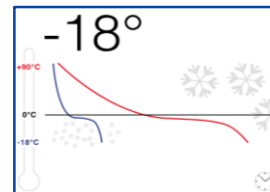


SHOCK FREEZING

+90°C → -18°C

The shock freezing stops the food cells macro-crystallization process: this guarantees the shelf life of food and to preserve all its best organoleptic qualities.

The product core temperature reaches -18°C in 240 minutes



TECNOMAC

A RANGE OF SOLUTIONS



Tecnomac

** ChillTOUCH Series

** eVent Series

** BK + Series

** E-T / MT Series



ChillTOUCH

Blast Chilling

Shock Freezing

Low temperature
Cooking

Retarder Prover

Ice Cream Function

Thawing

Conservation



Tecnomac



MULTIFUNCTION BLAST CHILLER

*More than a simple blast chiller:
Optimize life in the kitchen.*



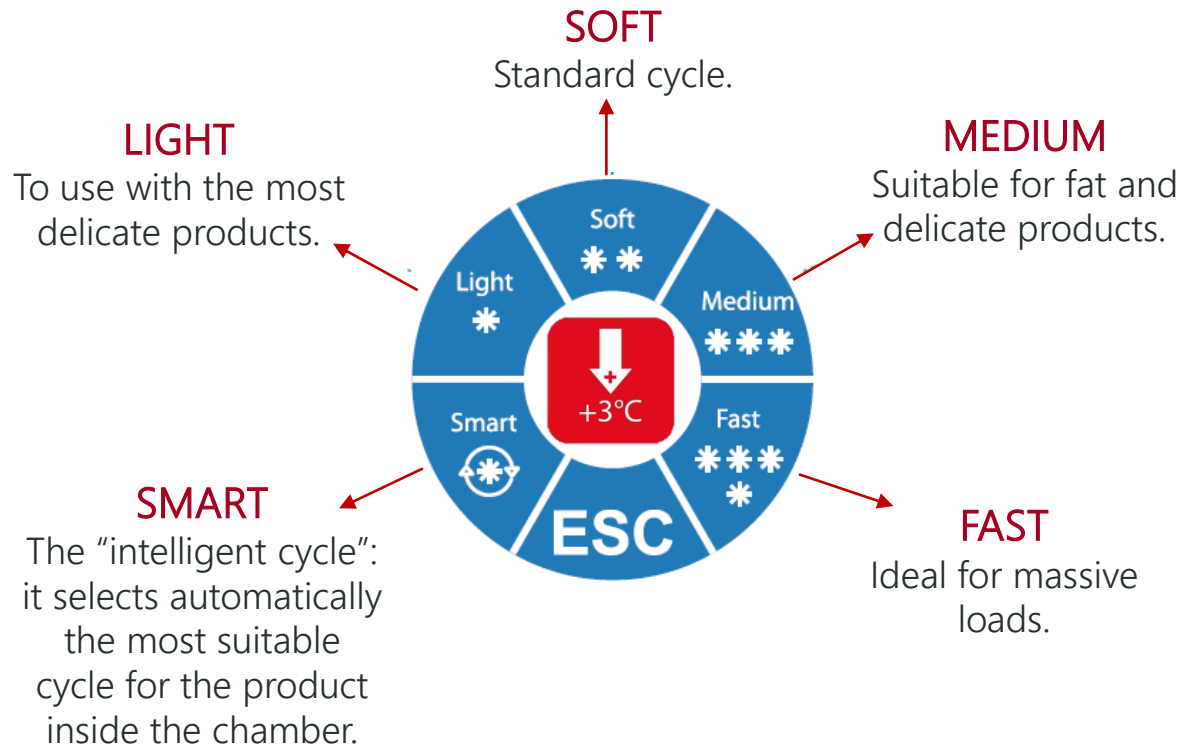
MULTIFUNCTION at your fingertips

ONE MACHINE: MORE FUNCTIONS

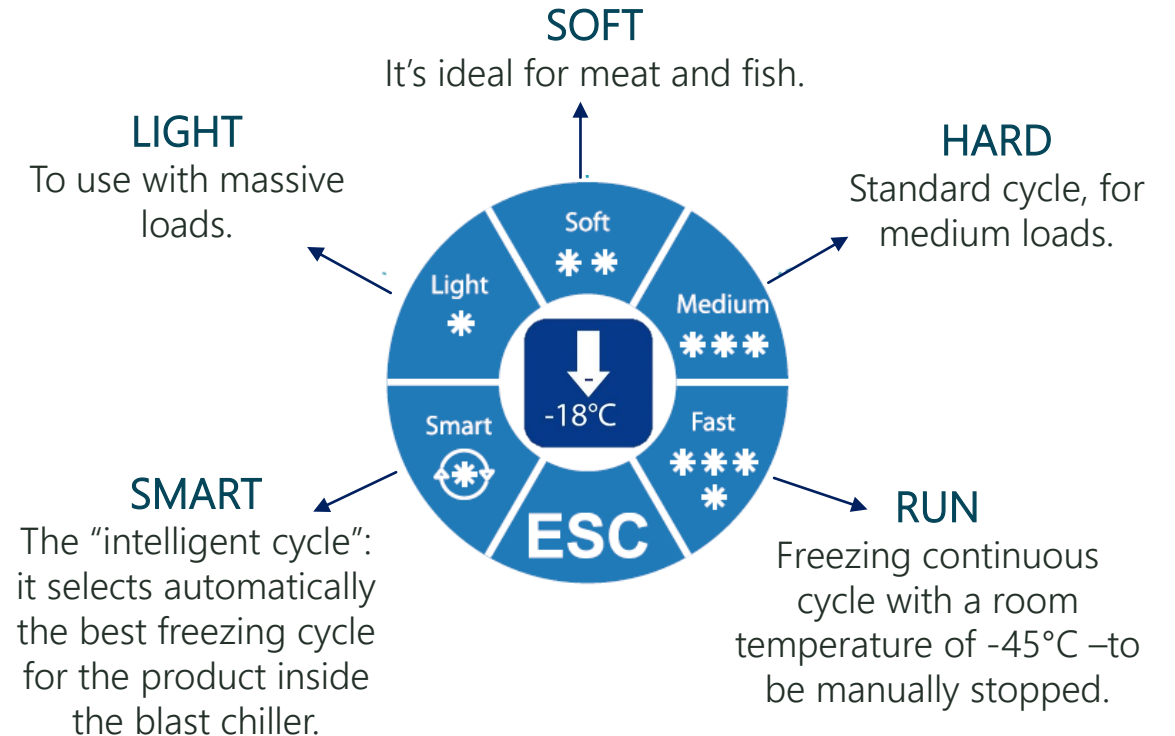
THE CYCLES

manuals or by program

BLAST CHILLING



SHOCK FREEZING



A wide variety of **FUNCTIONS:**

Optimal visualisation of all the cycle parameters on the new resistive Touch display.

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Thawing

Thawing cycle, manual or by program, assures to preserve the food organoleptic properties.



Program Setting

Possibility to use pre-set programs for each function, by pressing this relevant icon on the display: up to 160 storable cycles.



Low temperature Cooking

Low temperature cooking cycle available manual or by program: the optimal cooking control for all kinds of food in every condition.



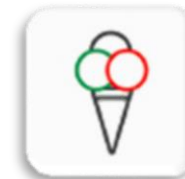
Conservation

Manual conservation cycle useful to lengthen the food shelf-life, preserving its best quality.



Retarder Prover

A retarder prover cycle, manual or by program with more phases, including the final conservation of the product.



Ice Cream function

Ice cream specific cycle by time, that guarantees the proper hardening or softening of the ice cream surface: it makes the ice cream pans ready for their distribution or conservation.

Some tests RESULTS and ADVICES:

Chilling, freezing, cooking, proving
by our famous Italian Chef

BLAST CHILLING							
Recipe	Positive Cycle	Weight	Dimensions	Time	Quantity	Room Temperature	Description
<i>Rice</i>	LIGHT	500 gr	3 cm H	25 minutes	N°1 TRAY	25°C	Boiled Rice
<i>Baked Vegetables</i>	SOFT	2 Kg	6 cm H	29 minutes	N°2 TRAYS	25°C	Baked Spinach
<i>Lasagne</i>	MEDIUM	6,4 Kg	5 cm H	80 minutes	N°2 TRAYS	25°C	Lasagne
<i>Cooked Meats</i>	FAST	3,2 Kg	8,5 cm H (Large size)	47 minutes	N°1 PIECE	25°C	Beef Tenderloin

SHOCK FREEZING							
Recipe	Negative Cycle	Weight	Dimensions	Time	Room Temperature	Description	
<i>Pre-leavened products</i>	LIGHT	50 gr	5,5 cm H	30 minutes	25°C	Croissant	
<i>Cooked Fish</i>	SOFT	3,5 Kg	7 cm H (Large Size)	90 minutes	25°C	Cod	
<i>Raw Meats</i>	HARD	6 Kg	16 cm H (Large Size)	95 minutes	25°C	Veal Rump	
<i>Plum Cake</i>	RUN	800 gr	7 cm H	45 minutes	25°C	Classic Version	



ChillTOUCH Series



LOW TEMPERATURE COOKING						
Product	Ventilation	Weight	Cooking Time	Temperature	Humidity	Core Probe Temperature
<i>Swordfish</i>	40%	4 Kg	7 H	68°C	50%	70°C
<i>Salmon</i>	30%	3 Kg	6 H	75°C	50%	72°C
<i>Whole Chicken</i>	50%	1 Kg	9 H	75°C	60%	72°C
<i>Beef Stew (sous-vide cooked)</i>	50%	1 Kg	9 H	62°C	50%	85°C
<i>Beef Chuck</i>	50%	2 Kg	13 H	80°C	50%	62°C
<i>Pork Shank</i>	50%	600 gr	15 H	73°C	-	82°C



UTILITIES and TECHNICAL FEATURES



Alarms List

Access to active and previous alarm list.



Drying

Drying cycle with forced ventilation.



Hot gas Defrosting

Classic defrosting cycle.



Language

Possibility to select the language.



USB Drive

To upload/download the alarm list.



Ozone Sanitation

Ozone cycle to sanitize the internal chamber and the working tools. (Optional)



Evaporator:

with an indirect air flow and easy to inspect: anti – corrosion treatment.



Core Probe

with a conic shape. Second probe available as optional.



INTERFACE:

Simply user-friendly



Pressed internal floor for an optimal hygiene.

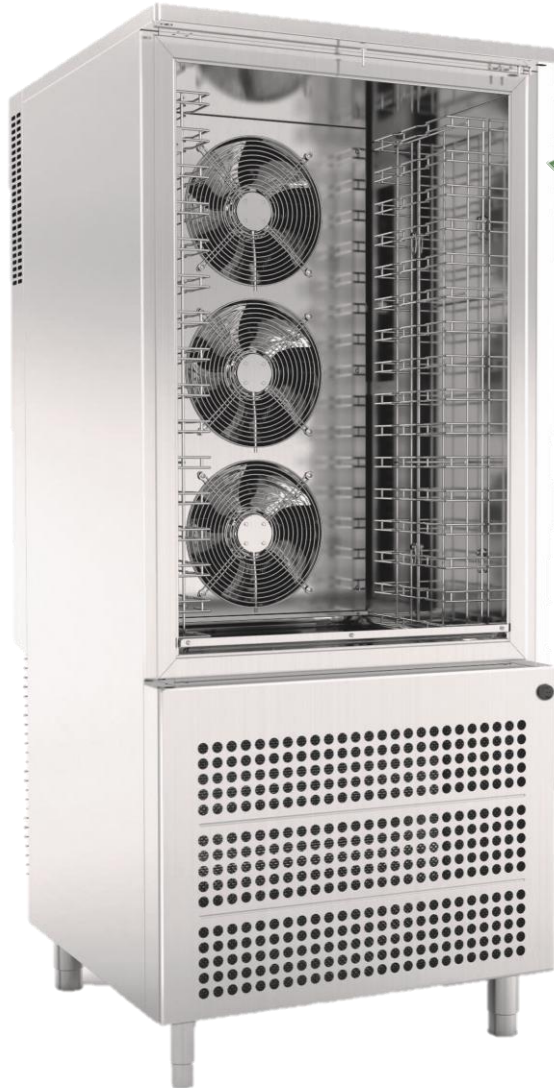
Cabinet Body in stainless steel *AISI 304* construction, with walls thickness of 70 mm.

Resistive and Dynamic TOUCH DISPLAY, easy to organize thanks to the icons. Completely customizable.



New patented algorithm, that reduces the ice formation on the products surface, during the chilling cycle with small loads. It protects the food taste, by regulating the internal chamber temperature and it allows an important energy-saving.

UTILITIES and TECHNICAL FEATURES



**DUAL-SUITABILITY
internal racks**
to operate with both the GN
trays and the EU ones,
pitch 68 mm.
CT P – the pastry version:
only for pastry trays 60x40.

*(Internal structure with variable
pitch 10 mm
available as optional.)*

CASTORS KIT
Available as optional

SYNOPTIC Diagram
icon available on the
Service utility: the
continuous visualisation
of all the parameters
and the machine
working status.



SERVICE
Easy access to
service utilities, for
the machine
management.

REVERSIBLE DOOR
on site:
by changing the
handle configuration.

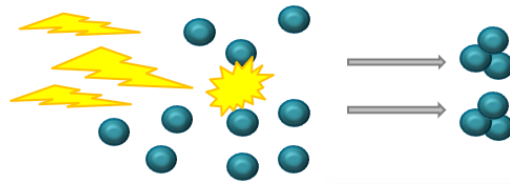


OZONE SANITATION

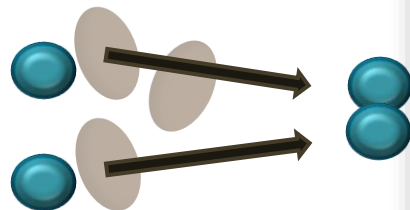
OPTIONAL Electrical Generator,
integrated in the evaporator system.

FUNCTIONING

Oxygen molecules are electrically charged splitting some apart. The split atoms then attach to remaining oxygen molecules and form the OZONE.



An atom from the unstable OZONE then splits to attack and destroy the pathogens/bacteria in the chamber.



After then the pathogens cell walls are destroyed, the rogue atoms re-attach themselves and revert back to OXYGENS.



BENEFITS

The most useful cycle-option to disinfect the internal of the chamber:

- the OZONE sanitizes and reaches all the corners, allowing the correct cleaning of the whole cabinet.
- it allows the disinfection of the **WORKING TOOLS**
- the cycle requires **no chemical-synthetic additive**, as for example a detergent.

Chill TOUCH Series



CT 10.35



CT 15.65



CT 15.2 / 70



Capacity	10 Trays GN 1/1	15 Trays GN 1/1	15 Trays GN 2/1
Blast Chilling Yield	35 kg	65 kg	70 kg
Shock Freezing Yield	25 kg	50 kg	55 kg
Dimensions mm	840 x 871 x 1498	840 x 970 x 1952	840 x 1340 x 1952
Voltage	400V / 3N / 50 Hz	400V / 3N / 50 Hz	400V / 3N / 50 Hz

eVent

**More POWERFUL,
More EFFECTIVE,
High PERFORMANCE.**

*A multitude of functions
under a new interface.*



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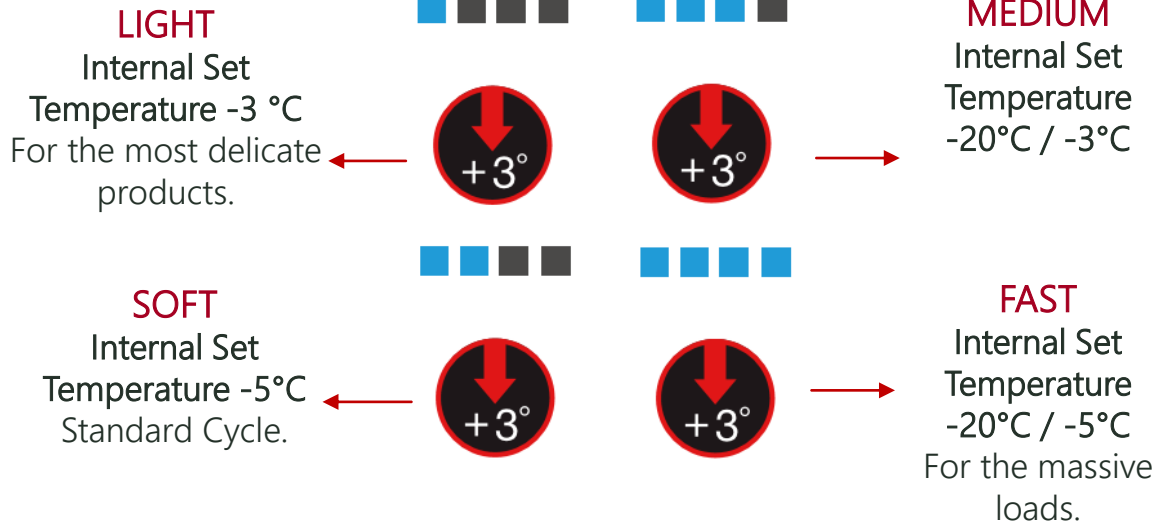
THE ADVANCED BLAST CHILLER

*The innovative choice:
The best chilling and freezing solutions for the optimal product
quality.*

A wider choice of CYCLES

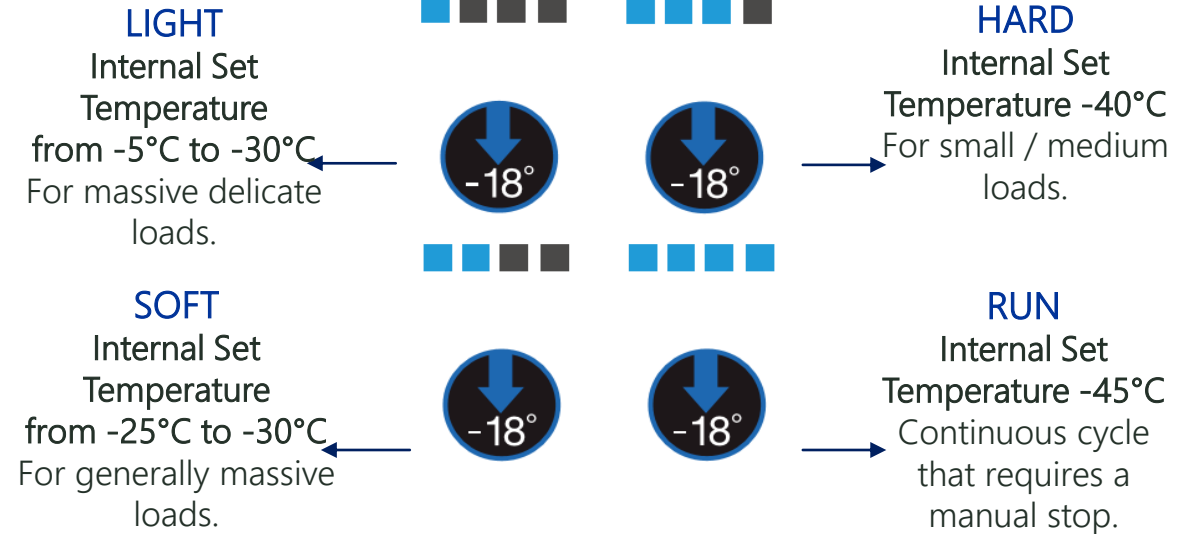
Different modalities are available for each type of cycle: *blast chilling and shock freezing*

BLAST CHILLING



*Each cycle at the end activates the conversation mode at +2°C

SHOCK FREEZING



*Each cycle, except the RUN one, at the end activates the conversation mode at -25°C

Other FUNCTIONS:

Ice Cream

A time-cycle (manually settable with the internal cell temperature) allows the correct freezing of the ice cream pans.



Thawing

An useful Thawing cycle, that guarantees to save time and to maintain the organoleptic food qualities.



Drying

Drying cycle with forced ventilation: it works with ambient air and it can be selected before/after the cleaning of the machine.



Hot Gas Defrosting

Classic cycle of hot gas defrosting, quicker than the drying function (to use when a lot of ice is formed on the evaporator – it starts each 8 hours).



UTILITIES and TECHNICAL FEATURES



PROGRAM

Set Programs:

Easy access to a pre-set programs list, where the user can stock its main recipes: up to 99 programs.

Language:

Possibility to select the language.

USB Drive:

To store all the data: alarms list and all the cycle details, as temperature, date and time (ultra detailed – cycle by cycle).

Ozone Sanitation:

to sanitize the internal chamber of the appliance after its cleaning and the working tools. (Optional)



Evaporator:

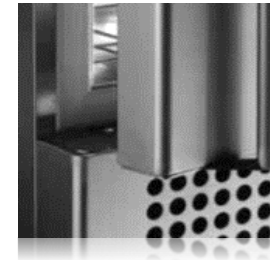
with an indirect air flow and easy to inspect. Anti-corrosion treatment. **Dual – Suitability** internal racks for both GN and EU trays.



Core Probe with conic shape, can be easily removed after its use.



Condensation collecting pan, really easy to pull out and to empty.



Internal pressed floor for an optimal hygiene. **Cabinet Body** in stainless steel construction *AISI 304* (70mm of walls thickness).

INTERFACE *user-friendly*



eVent Series

Tecnomac

gas
R 452 A

V 5.20 «UP»



V 5.20



V 10.35



V 15.40



V 15.65



V 15.2/70



Capacity	5 Trays GN 1/1	10 Trays GN 1/1	15 Trays GN 1/1	15 Trays GN1/1	15 Trays GN2/1
Blast Chilling Yield	20 kg	35 kg	40 kg	65 kg	70 kg
Shock Freezing Yield	12 kg	25 kg	30 kg	50 kg	55 kg
Dimensions mm	840 x 720 x 900	840 x 780 x 1498	840 x 880 x 1952	840 x 880 x 1952	840 x 1250 x 1952
Voltage	230V / 1 / 50 Hz	230V / 1 / 50 Hz or 400V / 3N / 50	400V / 3N / 50 Hz	400V / 3N / 50 Hz	400V / 3N / 50 Hz

BK+ Series

**The model at the basis of chilling:
Soft and Hard modalities & Freezing.**

*A new soft Touch Control Panel,
for an easier use.*



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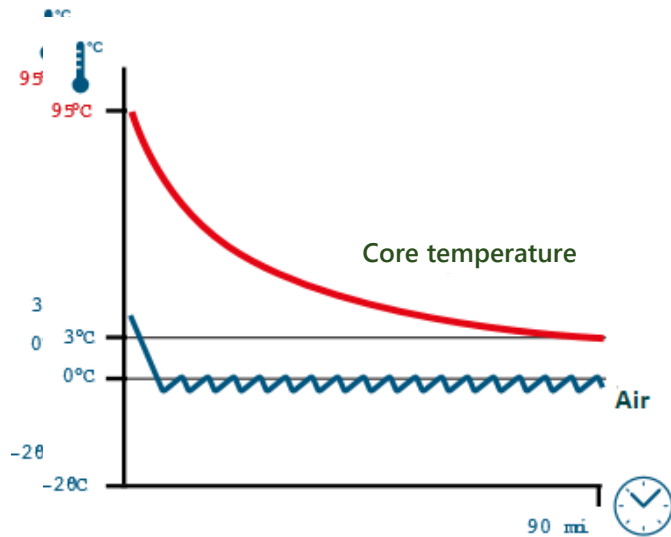


THE BLAST CHILLER

« The daily simplicity for every occasion. »

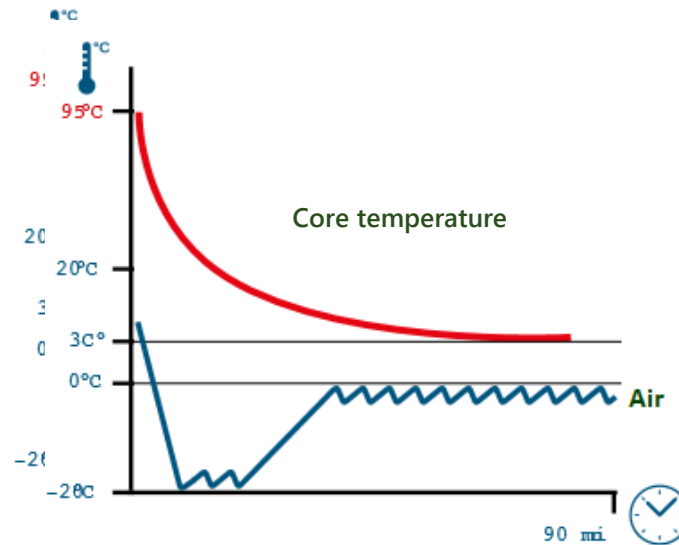
THE CYCLES

Blast Chilling SOFT



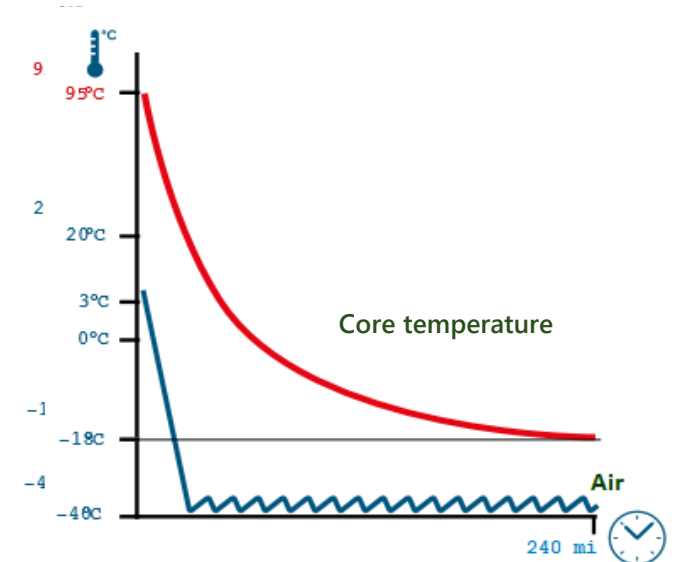
Suitable for delicate products as rice, vegetables and fried.

Blast Chilling HARD



Suitable for fat and dense products and for the massive loads.

Shock Freezing



Ideal for each kind of foodstuff.

TECHNICAL FEATURES



New soft Touch control panel:
for an user-friendly general
management



Anti-corrosion resin
fan blades.



Castors Kit
(Optional)



Structure with variable
pitch: an internal structure
with 10 mm adjustable pitch



Ozone Sanitation
(Optional)



USB Drive: to store all
the data, in compliance
with the HACCP
normative (Optional)



Temperature Core
Probe



AISI 304 construction
and dual-suitability
internal racks

BK+ Series

gas
R 452 A

BK 3 2/3



BK 3 1/1



BK+ 5



BK+ 10



Tecnomac

BK+ 15



Capacity	3 Trays GN 2/3	3 Trays GN 1/1	5 Trays GN 1/1	10 Trays GN 1/1	15 Trays GN 1/1
Trays pitch	70 mm	70 mm	68 mm	68 mm	68 mm
Blast Chilling Yield	7 kg	7 kg	18 kg	32 kg	40 kg
Shock Freezing Yield	5 kg	5 kg	10 kg	22 kg	28 kg
Dimensions mm	600 x 605 x 400	600 x 805 x 400	800 x 700 x 900	800 x 700 x 1544	800 x 800 x 1950

E – T Series

Blast Chilling and Shock Freezing:
accordingly controlled by core probe or time.

*Simple control panel for an easy management
of the cycles.*



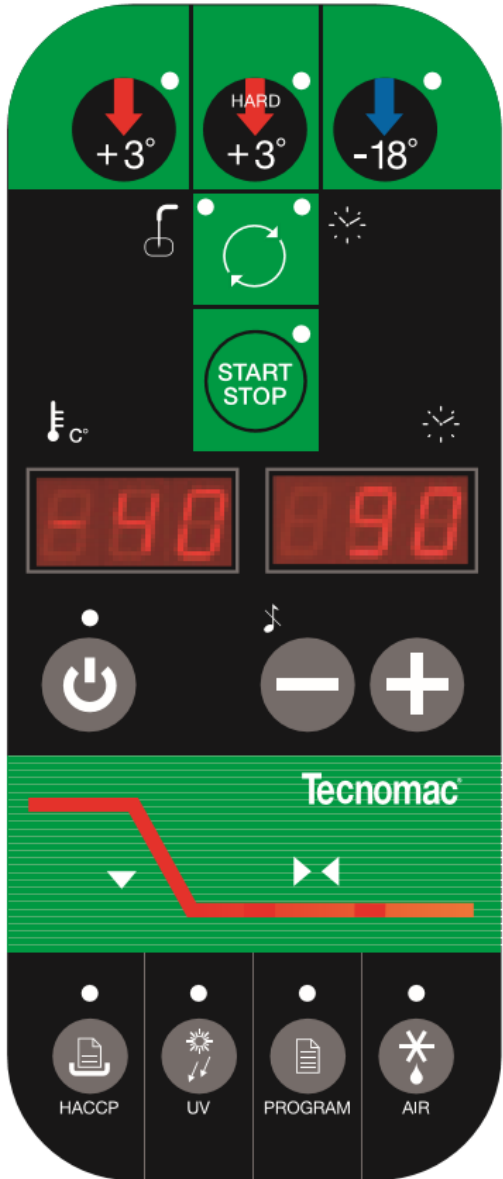
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ROLL-IN
BLAST CHILLERS

« The solution is on the trolleys wheels. »

E - T Series



CONTROL PANEL



A clear and simple management - Stainless steel AISI 304 construction.

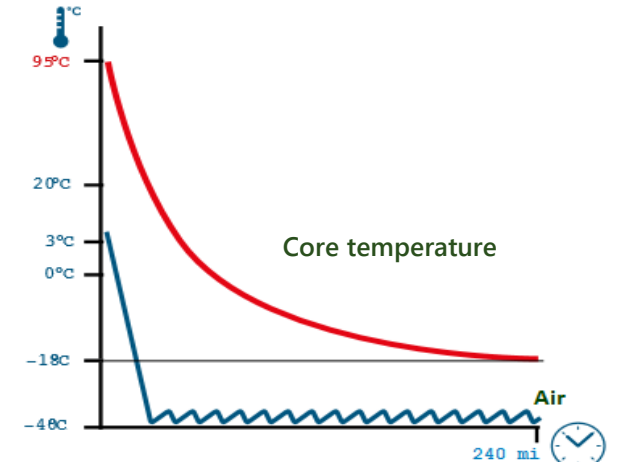
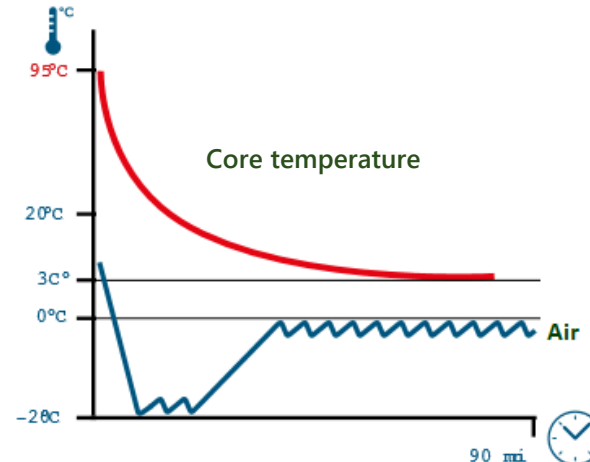
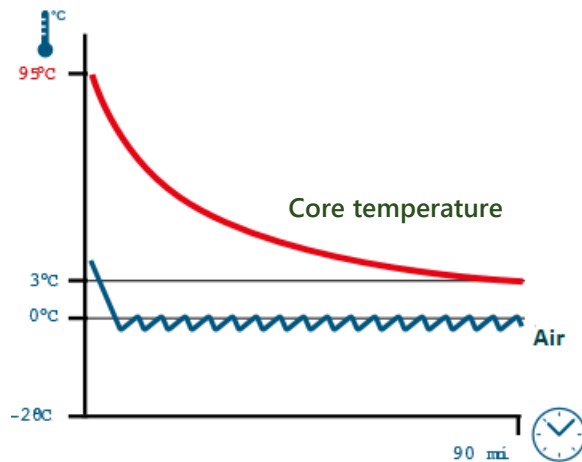
- Programs Setting
- Hot Gas Defrosting
- Cycle control by core probe or time
- Cycles
- Ice cream cycle
- USB Drive (Optional)
- Ozone Sanitation (Optional)
- HACCP memory visualisation

CYCLES

Blast CHILLING SOFT & HARD

and

Shock FREEZING



E - T Series

T 20-C+



T 20-R



Oven matches?

The best blast chiller to match with the oven:
dedicated models to the *Rational* or *Convotherm* trolleys.

Version without condensing unit available as optional.

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T 40-C+



T 40-R

	T 20-C+/80	T 20-C+/110	T 20-R/80	T 20-R/110
Capacity	1 Trolley Convotherm 20.10 <i>combi-steamer plus 3</i>		1 Trolley Rational 201 <i>combi-steamer SCC</i>	
Blast Chilling Yield	80 kg	110 kg	80 kg	110 kg
Shock Freezing Yield	65 kg	95 kg	65 kg	95 kg
Dimensions mm	1040 x 1020 x 2275		1040 x 1020 x 2275	

T 40-C+/150	T 40-C+/200	T 40-R/150	T 40-R/200	
1 Trolley Convotherm 20.20 <i>combi-steamer plus 3</i>		1 Trolley Rational 202 <i>combi-steamer SCC</i>		Capacity
150 kg	200 kg	150 kg	200 kg	Blast Chilling Yield
135 kg	175 kg	135 Kg	175 kg	Shock Freezing Yield
1550 x 1370 x 2470		1040 x 1020 x 2275		Dimensions mm

E – T Series



*Remote
condensing unit
for all the models
(except for T20.80)*

*Version without
condensing unit
available as
optional*

E20.80 E20.80RE



E20.110 RE



T30.110 T30.140



T40.150 T40.200



T50.270 T50.400



Capacity	1 Trolley 60 x 80	1 Trolley 60 x 80	1 Trolley 60 x 80	1 Trolley 80 x 100	2 Trolleys 60 x 80
Internal useful Dimensions mm	680 x 870 x 1850	680 x 870 x 1850	860 x 920 x 2000	930 x 1080 x 2000	940 x 1430 x 2000
Blast Chilling Yield	80 kg	110 kg	110 kg 140 kg	150 kg 200 kg	270 kg 390 kg
Shock Freezing Yield	65 kg	95 kg	95 kg 125 kg	135 kg 175 kg	250 kg 360 kg
Dimensions mm	890 x 1371 x 2410	890 x 1371 x 2410	1370 x 1210 x 2274	1550 x 1370 x 2470	1780 x 1790 x 2330
Voltage	400V / 3N / 50 Hz	400V / 3N / 50 Hz	400V / 3N / 50 Hz	400V / 3N / 50 Hz	400V / 3N / 50 Hz

MT Series

**The biggest Blast Chillers,
for the largest quantities.**

*Panels thickness of 100 mm : the best insulation.
Entry and exit on opposite : optimisation of processes.*



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MT TUNNELS
BLAST CHILLERS

« The giants of cold. »

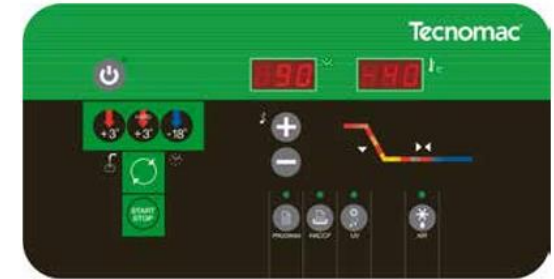
CONTROL PANEL

Simple and Intuitive

Possibility to choose the control panel configuration: vertical or horizontal

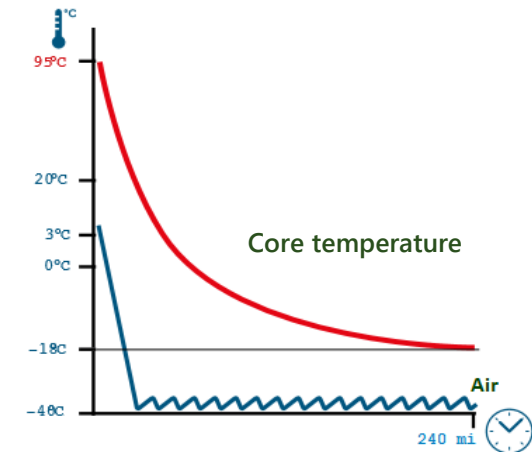
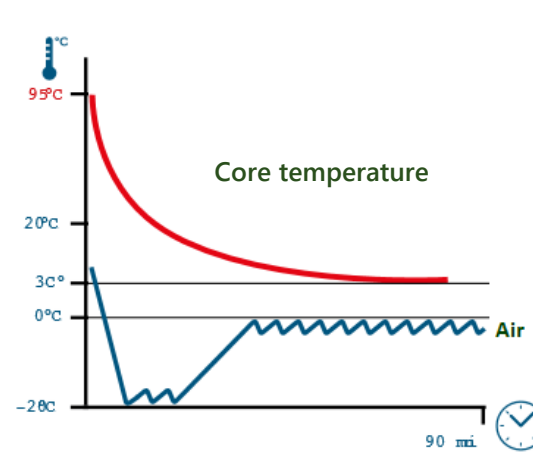
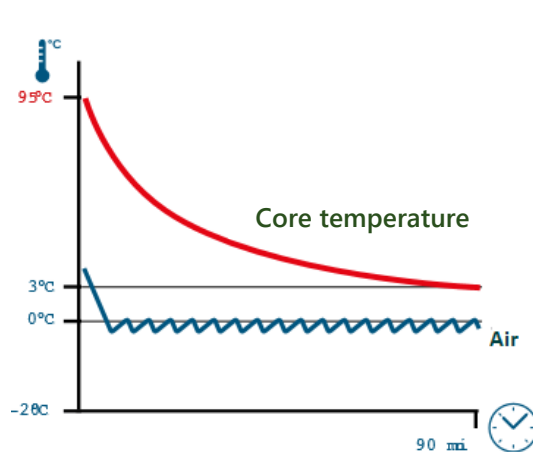


- Programs Setting
- Hot gas defrosting
- Cycle control by core probe or timer
- Cycles
- Temperature & Time Display
- USB Drive (Optional)
- Ozone Sanitation (Optional)
- HACCP memory visualisation



CYCLES:

Blast Chilling SOFT and HARD & Shock Freezing



TECHNICAL FEATURES

A) Large inspection door:
easy cleaning and maintenance

B) Entry and exit at opposite sides:
to optimise the process flow

C) Thickness:
100 mm panels-effective insulation
for a significant reduction in energy
losses



D) Control:
Computerized control of all functions

E) Semi-hermetic condensing unit
*

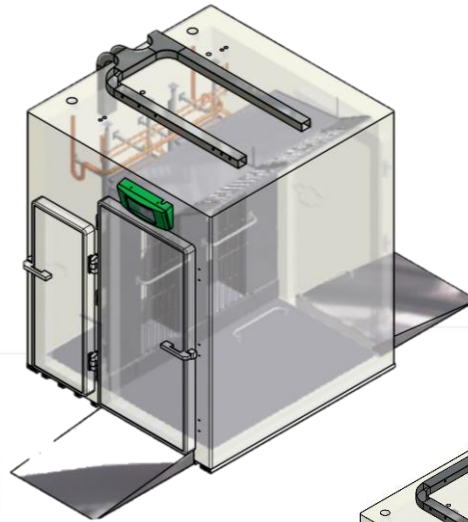


* Possibility to choose between
the connection to a
refrigeration central unit or to
one of our condensing unit

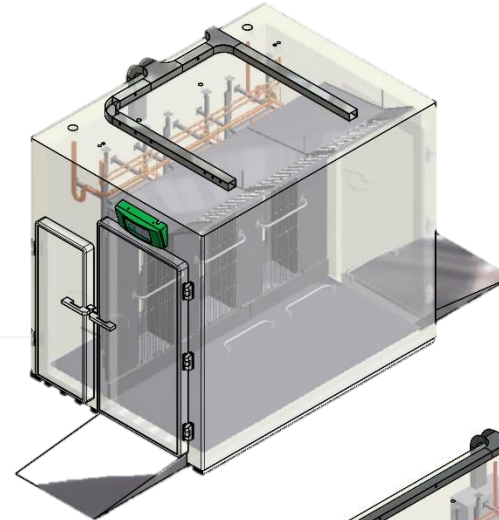
High speed air, homogeneously distributed in all the chamber by modular batteries of evaporators.

MT Series

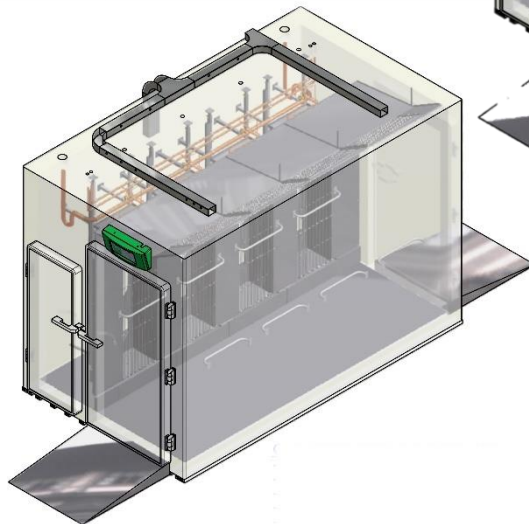
MT 2



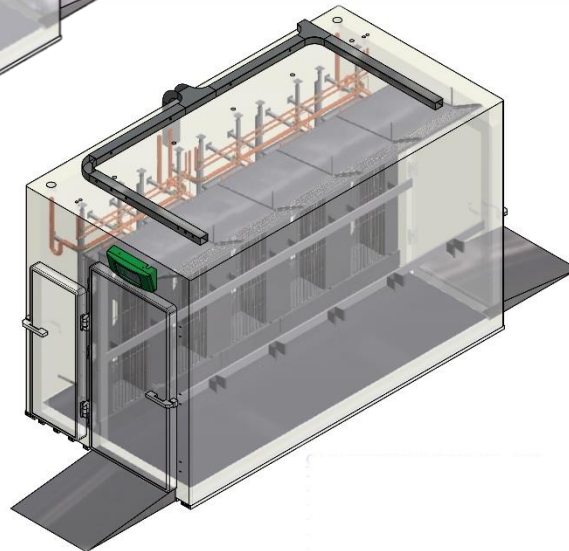
MT 3



MT 4



MT 5



MT 6

