



HE2020
HOSPITALITY EQUIPMENT 2020 PTY LTD



BLAST CHILLER & FREEZERS

BROCHURE



Blast Chiller
Freezers



Blast Chiller

HOSPITALITY EQUIPMENT 2020 Pty Ltd.
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GREENLINE BROCHURE BLAST CHILLER & FREEZERS

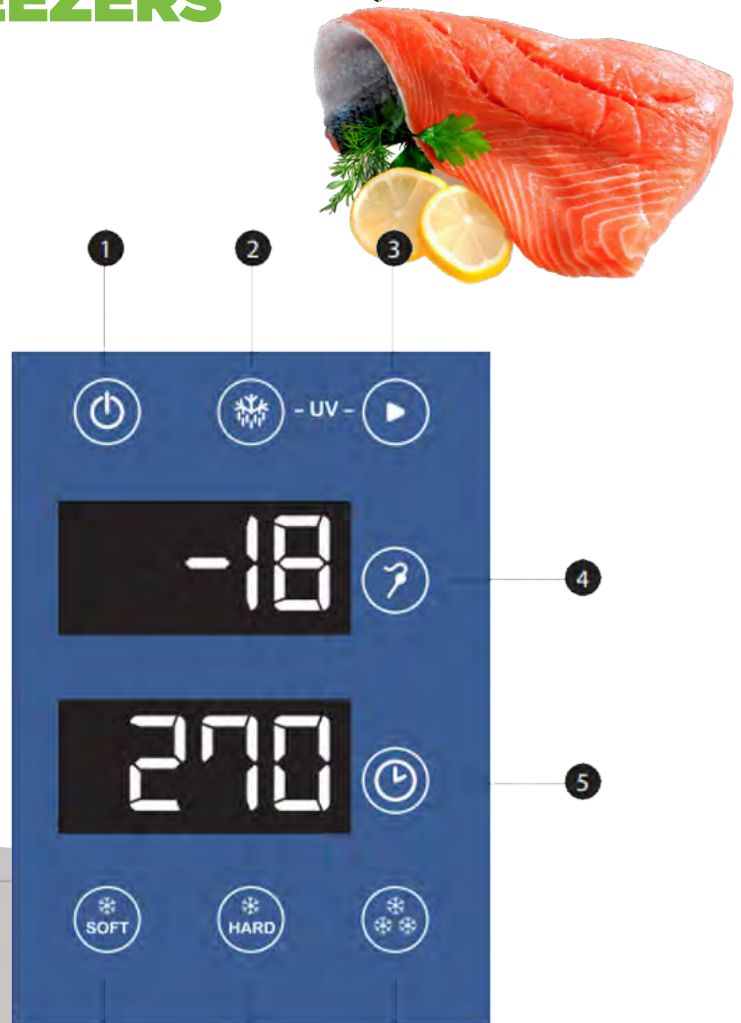


Why CHILL? Why FREEZE?

In order to satisfy a large number of diverse tastes at once in a very short time without spending long hours of cooking while maintaining high quality and safety of the food being prepared can be accomplished only with Blast Chillers!

By fast chilling the precooked meals, the fast reproduction of microorganisms can be prevented, Food that are chilled this way has its natural color, moisture flavor and aroma preserved.

Digital Control Panel



- 1. On Off
- 2. Defrost Handbook
- 3. Start - Stop
- 4. Probe
- 5. Time
- 6. Freezing
- 7. Strong Cycle
- 8. Soft Cycle
- 9. Cleaning Cycle Bacteriological



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What's in it FOR YOU?



Probe



Closing system



Panel



Fans

This is a suitable solution for the situation where servicing needs to be postponed.

According to a prepared plan, a great quantity of meals are cooked in advance and chilled afterwards. In the chilled condition, the meals can be stored up to 5 days till the moment they are served. The meals must be reheated immediately before servicing in a regenerator or steam combi oven.

Major advantage of the immediate serving of various precooked meals is accentuated by the fact that the chilled product can be stored for up to five days and the frozen product up to several months.

This method of food storage does not cause unnecessary losses, because only meals that have been ordered by the customers are regenerated and served.

Blast Chilling BENEFITS

Blast chilling lengthens the shelf life of food to help your restaurant reduce food waste.

This allows restaurants to blast chill food, thaw it, and then serve it at almost the same quality as fresh food. Below are some of the key benefits of blast chilling or blast freezing.

- ✓ Nutrients are retained
- ✓ Maintains quality of food products
- ✓ Increases the shelf life of prepared foods
- ✓ Prevents bacteria from growing rapidly
- ✓ Allows you to cool down food products quickly when cooking



GREENLINE BROCHURE

BLAST CHILLER & FREEZERS



BLAST CHILLER VS. FREEZER

A **Blast Chiller** can increase your productivity in the kitchen. A commercial freezer is necessary to keep your food frozen and out of the danger zone, but freezing your food in a commercial freezer will not preserve the quality of your food. **A blast chiller is beneficial to include in your foodservice kitchen to quickly freeze foods and cut down on inventory loss.**

A **Freezer** holds food at below freezing temperature while a blast chiller cools food quickly by blowing cold air over the food product and gradually dropping the temperature in the chamber. **Once chilled, the food should be removed from a blast chiller and stored in a freezer.**



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GLHCA50 BLAST CHILLER
5 GN 14KG
+3C/ 9KG -18C



GLHCA100 BLAST CHILLER
10 GN 18KG +3C / 12KG -18C



GLBF202DE-1P BLAST CHILLER-FREEZER
150KG 1 X 2/1GN

GLHCA150-33 BLAST CHILLERS
15GN 60KG +3C/ 38KG -18C

GLBF602AE-1P BLAST CHILLER-FREEZER
630KG



GLBF402MAB BLAST CHILLER-FREEZER
580KG-270KG



GLBF202SB-RIF BLAST CHILLER-FREEZER
1 X 2/1GN 320KG



GLBF920L BLAST CHILLER-FREEZER
20 TRAYS UP 58KG

GLBF940L BLAST CHILLER FREEZER
40 TRAYS 160KG

THE BENEFITS

The blast freezers have several other advantages. They play a very important role in making the commercial kitchens efficient. They are effective in keeping the food products fresh and nutritious. The chillers can help in saving a lot of time and money. These chillers are very effective in reducing the food wastage.

The blast chillers can reduce the temperature of the food products from +70 C to +3 C in just about 90 minutes. They also have the capacity to store the food products at +0 C to +5 C. It means that it also can use as Fish Fridge.



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