

Blast Chillers Blast Freezers Guide

Ph 1300 881 119

Powering your kitchen



This dish was shock frozen straight from the oven. Find out how inside...



Sydney Commercial Kitchens

www.sydneycommercialkitchens.com.au

Discover the secrets of why using a blast chiller or blast freezer can change what you do with food. The 8 reasons how blast chilling can transform your food management Learn what is the food danger zone and how to avoid it.

<http://www.sydneycommercialkitchens.com.au/catering-equipment/blast-chillers/Innox>

Why do they keep using a Blast Chiller on Masterchef?

Have you Watched Masterchef?

What YOU CAN DO WITH A blast chiller blast freezer

The truth is you can blast chill or shock freeze just about anything that can be produced in a kitchen. This includes both raw foods and cooked foods.



Soups and Sauces

Maintain peak flavour and colour in soups and sauces, whether blast chilled or shock frozen.



Rice and Pasta

Blast chill pastas and rice, including risottos and lasagnes, without starch loss, a typical problem with cold-water chilling. Semi-finished products, such as ragout, pasta and béchamel, can be processed at different times, optimising production.



Fish Dishes

Iriinox can blast chill cooked fish to +3°C, maintain moisture and preserve the delicate texture of the dish. The shock freezing process makes it possible to store fish for weeks at -20C, with absolute freshness guaranteed to last.

Commercial Kitchens have started to see the advantage of adding a Blast chiller to their arsenal. It's now regarded as "A must have piece of equipment in their kitchens".



Meat Dishes

Whether it is a roast or a small chicken breast, blast chilled meat retains natural moisture and just-cooked flavour, while raw meat cuts can be shock frozen to be perfectly preserved and stored for months, without colour-changing freezer effects.



Side Dishes and Vegetables

Blast chill and retain the organoleptic properties of taste, colour, aroma and texture, as if your vegetables had just been picked or cooked. Shock freezing allows operators to bulk buy in season and keep fresh vegetables on hand for long periods.



Desserts and Confectionery

Preserve the freshness, fragrance and shape of freshly baked desserts. Blast chilling is ideal for batch preparation of pies or miniature tarts. The unique Irinox delicate shock freezing cycles easily handle delicate confectionery, such as chocolates, mousses and ice cream, without compromising their quality.



Bread and Pastries

Operators can use the Irinox MF Plus unique proving cycles for bread or pastries. After baking, blast chill for a fresh, fragrant daily supply. Blast chilling cools and freezes, without damaging the structure or creating an "igloo effect", where heat is trapped inside a chilled exterior.

Why do they keep using a Blast Chiller on Masterchef?

8 Reasons why blast chilling or blast freezing will transform your food management

1

Food Tastes Better

Dishes chilled or frozen incorrectly can destroy their texture, flavour and appearance. Irinox preserves premium quality, so you can charge premium prices.

2

Improved Food Safety

Maintain freshness over time with superior food safety and comply with HACCP (hazard analysis critical control points - cold chain management). Irinox removes the need to have food cooling on benches or having warm food sitting alongside cooler food in a conventional chiller.

3

Labour Cost Savings

Save up to 30% on labour costs through reduced overtime and being well prepared for peak demand periods in advance.

4

Lower Input Costs

Produce can be purchased in bulk when prices are seasonally lower, then blast chilled and frozen for use at a much later date.

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5

Prepare Foods Faster

Improve workflow and speed up preparation times. Irinox technology allows you to take food straight from the oven or off the cook top and rapidly chill or freeze it.

6

Batch Prepare Ahead Of Time

Large quantities of food can be pre-prepared days or weeks in advance, then blast chilled or shock frozen to allow for rostered days off and demand spikes.

7

Less Waste

In a commercial kitchen, up to 40% of food can be thrown out. Irinox blast chilling technology reduces waste dramatically, by allowing better planning and significantly longer preservation of fresh and pre-prepared food.

8

Longer Shelf Life

With bacteria formation being eliminated during blast chilling and shock freezing, food can be preserved in pristine condition for up to three times longer.

Why do they keep using a Blast Chiller on Masterchef?

Understanding the Issue

At certain temperatures, bacteria and pathogens already present naturally in acceptable levels in food will accelerate and grow to harmful levels, particularly in high protein foods.

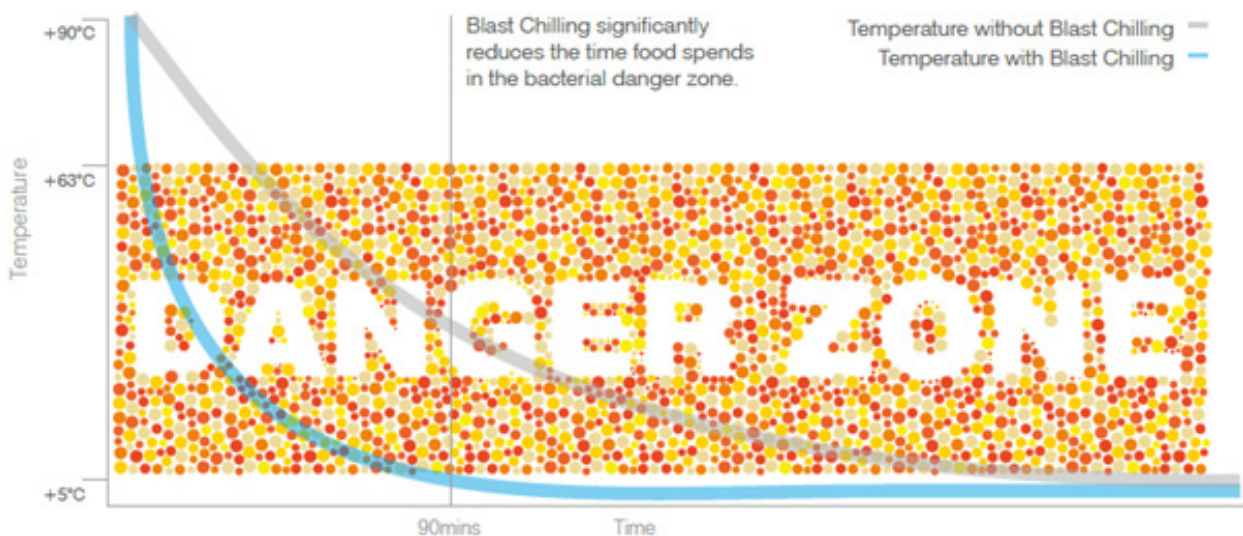
While cooking at high temperatures will sterilise and kill bacteria, food that is prepared in bulk for later consumption can become subject to rampant growth and acceleration of these harmful pathogens without proper attention to the cooling phase process.

Past practices included using ice baths (requiring space & labour) and utilisation of coolrooms (creating risk due to slow pull down times).

Note: Using a coolroom for cooling purposes of hot food also puts your other food stored in that coolroom at risk as the overall temperature of the coolroom rises due to the heated food.

These practices are no longer viewed as acceptable or desirable especially by food and health safety authorities.

The Danger Zone



In addition to greater control over the preparation and storage of foods by passing them through the danger zone more rapidly, blast chillers provide a new tool in the kitchen which can be useful to increase efficiency in production and labour utilisation as well as improve shelf life, stability and variety of food offered by the venue.

The demographics most at risk to foodborne illnesses are the young, the elderly and those with an impaired or weakened immune system, typically in an institution or fed from a central production kitchen.

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What is a Blast Chiller and Shock Freezer?

Blast chilling is a method of cooling food quickly to a low temperature that is relatively safe from bacterial growth.

Bacteria multiply fastest between +5° and +68°.

By reducing the temperature of cooked food using blast chilling from +70°C to +3°C or below within 90 minutes, the food is rendered safe for storage and later consumption. For blast freezing food the requirement is +90°C to -18°C within 240 minutes.

This method of preserving food is commonly used in food catering as it ensures the safety and the quality of the food product.

Once food is through the danger zone and is at the desired temperature it is then safe to transfer to either your refrigerator, coolroom or freezer for storage until required.

The use of blast chillers and blast freezers is now already standard for the restaurants situated in Great Britain and Europe. Other countries like Australia are sure to follow as their food health safety standards are re addressed. This is especially true for when HACCP standards will be introduced throughout all areas in the food industry.

Blast Chilling

Blast chilling is designed for serving fresh within 1 week or up to 3 weeks in vacuum gas flushed seal bags. Blast chilling is the fastest way to process food from hot to cold, without waiting for it to cool down first.

Shock Freezing

Shock freezing is designed for fast freezing of foods for extended preservation and storage in a way that does not compromise the original structure. This allows you to freeze even the most fragile foods correctly and safely.



Why do they keep using a Blast Chiller on Masterchef?

The Future of Food



Using blast chilling as part of a process commonly known as cook/chill optimises management of a kitchen's resources and streamlines operations and is widely used in large production kitchens like hospitals, institutions, function centres and hotels.

Because of the development of blast chilling technology, cook/chill is slowly replacing the process of cooking and holding food warm before service which can often leave meals overcooked or worse, cold.

Blast chilling makes operations more efficient as chefs can cook large volumes of meals in advance or when convenient reducing kitchen downtime. No matter what time meals are cooked, when they are blast chilled they can then be stored in a coolroom ready for service at a later time.

Cook/chill also optimises labour resources in the kitchen. Take for example a hospital. Meals for breakfast, lunch and dinner can be cooked regardless of the time of day, chilled and ready for the respective service. This may mean fewer kitchen staff will be required late at night or early mornings. For events at hotels or function centres, dishes for large number of guests can be plated up well in advance and stored in the coolroom. At the event, all the guests can be fed in a short time frame leaving chefs to focus on presentation and fewer chefs required for cooking.

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Regardless of the scale of operations, preparing dishes in advance and cooking outside busy times is a better use of any kitchen resources. To have dishes like curries or casseroles, a tray full of schnitzels, even a medley of roast vegetables chilled ready for the next day's service is a smarter way to operate.

To facilitate this, a blast chiller is needed. Aside from all the efficiencies created, you still want to present quality food and don't want to risk making your customers sick.

Food left to cool slowly where it remains for long periods between +65°C and +10°C deteriorates in quality and increases the risk of harmful bacteria developing – the danger zone! A blast chiller rapidly lowers the temperature of food down to +3°C in less than 90 minutes which reduces the risk of bacteria proliferation.

Blast chilling immediately stops the cooking process of the food so that it retains its quality, texture, colour and nutrients. It preserves the cooked food so that it can be stored in a coolroom. When this food is served to customers it will present exactly as the chef prepared it.

Before service, the chilled food needs to be brought back to temperature, usually above 65°C using a process known as rethermalisation or regeneration – where food is not cooked further; more just the internal temperature is raised to safe levels.

Rethermalisation is best done in a combi steamer oven and many combi ovens these days have a specific program in built for exactly this purpose. A re-heating program is designed specifically for re-thermalising the food back to a serving temperature using a mixture of steam and dry heat.

By combining blast chilling with regeneration in a combi oven, diners can enjoy hot dishes exactly as the chef had prepared them earlier. Suddenly a kitchen becomes a smart kitchen optimising resources and streamlining operations.



Why do they keep using a Blast Chiller on Masterchef?

Application & Process of Blast Chilling & Blast Freezing



Sydney Commercial Kitchens Supplies the Leading Brands of Blast Chillers & Blast Freezers



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Everlasting Blast Chillers

The essence of cooling and freezing

Quickly lowering the temperature of your fresh or just cooked products maintains their original characteristics unaltered over time, allowing you to safely manage your menu.

The Everlasting range is made up of 4 models up to 5 GN 1/1 or EN 60x40 pans, completely built in AISI 304 stainless steel, both internally and externally, with handle integrated in the door.

Suitable for chilling / freezing and ice-cream hardening for up to 6 five-litres containers.

Totally FLAT control panel with management of HARD and SOFT cycles both in chilling and in freezing, automatic activation of "Positive" or "Negative" storage phase at cycle end, signalling and alarm buzzer and serial port for connecting to supervising systems



Why do they keep using a Blast Chiller on Masterchef?

What is a blast chiller / shock freezer?

A blast chiller is a device quickly lowering the temperature of the introduced foodstuff, either fresh or pre-cooked, maintaining its peculiarities throughout storage. The speed at which the chilling or freezing takes place is fundamental, as it will determine the quality of your dishes at the time of serving.

Chilling or freezing with a standard refrigerator: Standard refrigerators do not have the necessary power and ventilation to quickly absorb the product's heat. The time required would be 18/20 times higher, and the results would be inadequate in terms of product quality. For example, a slow freezing would turn the water inside the products into macro-crystals that, while expanding, would tear the food's structure and worsen its quality features.



More taste and quality



Correct freezing



Less waste



Haccp system



Less energy consumption



Better organization

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Friginox Blast Chillers & Blast Freezers

SELF-ADAPTING INTELLIGENT CHILLING

Compactness and modularity

Friginox i-Chilling blast chillers / freezers are the only ones in the world to use a cooling air temperature automatically adapted to the product to be cooled.

With an unwavering commitment to maintaining natural food quality and assisting in the process of managing food safety, Friginox Blast Chillers and Blast Freezers create peace of mind that your food products are given the respect they deserve.

Established in 1973 in Villevallier, France, Friginox is on the leading edge of professional refrigeration equipment. The manufacturer of one of the first blast chillers in 1982, Friginox is now a leader in the foodservice industry offering a complete line of Blast Chilling and Blast Freezing solutions (reach-in and roll-in) for restaurants, caterers, bakeries, pastry shops and food production facilities.



Why do they keep using a Blast Chiller on Masterchef?

Friginox constantly invests in Research and Development and uses high quality materials and advanced solutions to engineer hygiene, safety, productivity, innovation and dependability into their equipment to meet the demands of an ever-evolving, ever-increasing market place.

The new touch screen control panel range offers simplicity in use, which reduces the overall footprint to create more space and improves energy efficiency. The new, extended range ensures that a solution is available for a wider range of commercial kitchen applications.

Complete Control Time After Time

When blast chilling or blast freezing food products it is critical to have control of the process taking into consideration the product being chilled. The TS range provides exceptional flexibility in operation with Soft Chilling, Hard Chilling, Soft Freezing, Hard Freezing and Self Adaptive I-Chilling as standard on all models.

When selecting the exclusive Self Adaptive I-Chilling mode data gathered from the multi-point core probe automatically adjusts the chilling cycle and removes the guess work in operation. Simply set and forget as the I-Chilling program will make all the decisions for you with complete precision. With the added

advantage of operator adjustable temperature parameters foods can be chilled at the perfect temperature range to ensure food products meet food safety require with no fuss, time after time.



“Awesome to deal with”

“Thanks for the speedy purchase, you have been awesome to deal with. I wish other companies were as easy to deal with. Thanks again” Simeon - Ovens Valley Motor Inn

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Repetition, Repetition, Repetition

There is nothing simpler than pressing a button and that is all it takes to replicate a blast chilling program on your Friginox refrigeration equipment. With 99 user programs at your disposal you can rest-assured your food products will be chilled the right way every time. For those popular programs that are used on a regular basis, they can be easily found utilising the favourites key ensuring speed and efficiency in use.

It's the Detail That Matters

A lot of time and energy is put into the production of every Friginox Blast Chiller and with years of experience comes smart subtle changes that create enormous operational benefits.

- Integrated touch screen control in-built onto the door for easy view and ease of use
- Robust door handle with extended length for improved ergonomics
- Integrated door wedge to hold the door ajar when not in use
- Easily removable vented front panel reducing time when cleaning
- Stainless steel feet for added stability
- 60mm Polyurethane injected insulation for superior thermal retention and added noise reduction (80mm on roll-in models)
- We look forward to Friginox being an integral part of your commercial kitchen operations very soon.



Why do they keep using a Blast Chiller on Masterchef?

Benefits of Blast Chilling / Freezing



More Food. Less Waste.

Friginox enables you to reduce wastage by safely preparing food in large batches.

As Good as the Day You Created It.

Friginox preserves food perfectly. Raw or cooked, quality is always first class. Regenerated food is better than held.

Preserve the Good.

Friginox reduces moisture loss in cooked foods – increasing yield and giving you delicious taste.

Eliminate the Bad.

Friginox helps you meet food safety requirements by micro-organism growth, and with optional printer – documenting batch conditions.



Be Prepared.

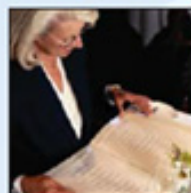
Friginox increases food production by perfectly preserving raw or cooked food. This gives you the flexibility to adjust staffing levels to meet demand, and manage your operating costs more effectively.

More of the Things you Want.

Friginox gives you the option to purchase larger quantities of seasonal products and store them in prime condition until you need them.

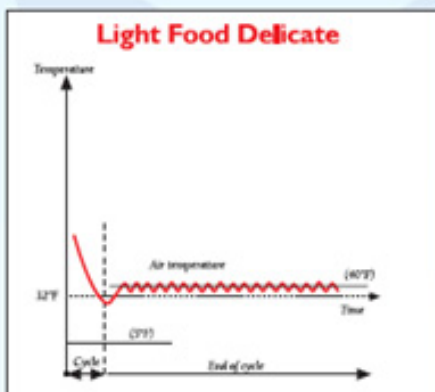
Food Bank Possibilities.

Friginox extends the shelf life of food, which means more choice for your customers.



Control the Chill

Select chill comes standard with all Reach-in Friginox Blast Chillers and Freezers. Select chill gives you complete control of the chilling process by allowing you to select air velocity speed settings. This has particular benefits for chilling delicate products that are vulnerable to higher air velocities.



Select Chill Delicate

(160°F to +40°F)

Food must be chilled rapidly. Select chill delicate allows you to chill food at negative air temperatures through a programmed chill time.

The Select chill settings outlined in the Chilling Guide Book enable you to chill food at the optimum level – allowing rapid chilling of delicate products such as seafood, grilled vegetables, eggs and farinaceous foods. Most importantly, the Frigiprobe does not have to be inserted into the product, ensuring delicate products are not damaged.

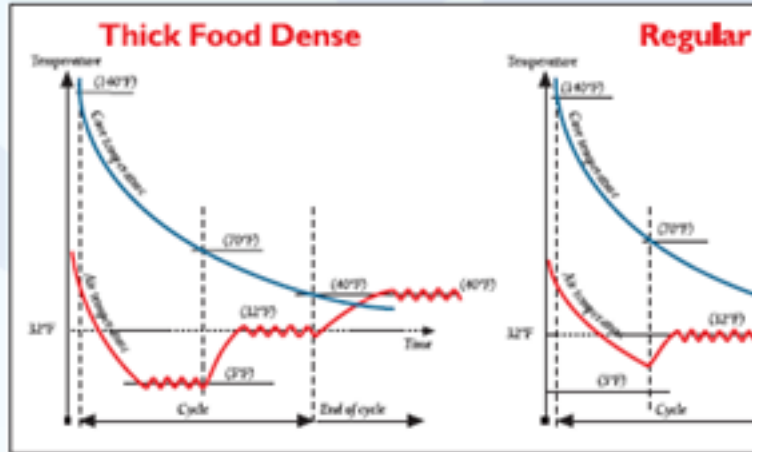
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Select Chill Regular

(+70°F to +3°F)

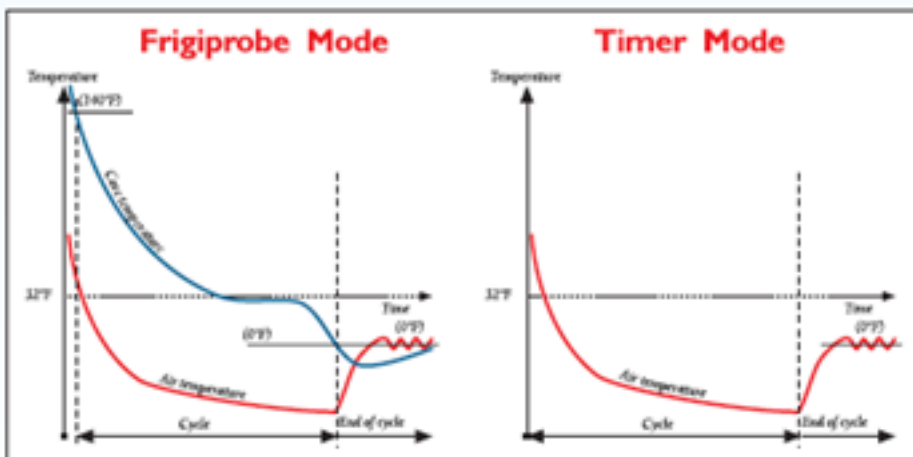
Ideal for chilling large, dense products that are difficult to chill in a normal environment – Select chill lets you chill food using either the Frigiprobe or the timer mode. Air temperature switches automatically from negative to neutral, preventing freezing of food surfaces, and enabling Friginox to preserve food quality during the entire chilling process, right through to being served.

Frigiprobe Mode



Make Food Last Longer

Blast Freezing Cycles



Blast Freezing

(160°F to 0°F)

To avoid damage to its structure, frozen into microcrystals. Food quality maintained by defrosting in a controlled environment. Blast Freezing is ideal for uncooked cakes, lasagne and sauces. It can extend shelf life up to 3, 6, 9 or 12 months on the type of food.



Why do they keep using a Blast Chiller on Masterchef?



Irinox Blast Chillers & Blast Freezers

Since 1989 Irinox continues to lead the world in Blast Chiller and Shock Freezer technology. The range is suitable for all food service and food preparation industries including restaurants, caterers, bakeries and patisseries and is ideal for confectionary, gelato, ice cream and chocolate.



Irinox technology can blast chill almost any food and preserve it in perfect condition. It's smart enough to preserve it that way for three times longer than conventional cooling methods.

A growing number of food service operators and processors are recognising Irinox as the best tool for rapidly chilling or freezing hot and freshly cooked foods. Irinox with its market leading technology for rapid chilling and freezing of food, dramatically reduces wastage, shrinkage, volume loss and the possibility of bacteria growth while maintaining maximum moisture and flavour.



“Making the process so easy!”

Thank you so much for your assistance and making this process so easy!” Mirjana C - Gloria Jeans Coffees Northgate

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Irinox Cycles

Extend the freshness, quality and taste of foods with dedicated and customised Irinox cycles

Blast Chill Delicate +3°C

Delicately blast chills products with less thickness, such as vegetables, fresh pasta and fish to +3°C at the core.

Blast Chill Strong +3°C

Blast chills to +3°C at the core. Suitable for fatty, thick or packaged products such as sauces, roast meat, pasta and casseroles.

Shock Freeze Delicate -18°C

Shock freezes delicate products to -18°C at the core. The shock freezing cycle takes place in two phases (+6°C / -18°C) with extremely delicate ventilation suitable for all cooked products.

Shock Freeze Strong -18°C

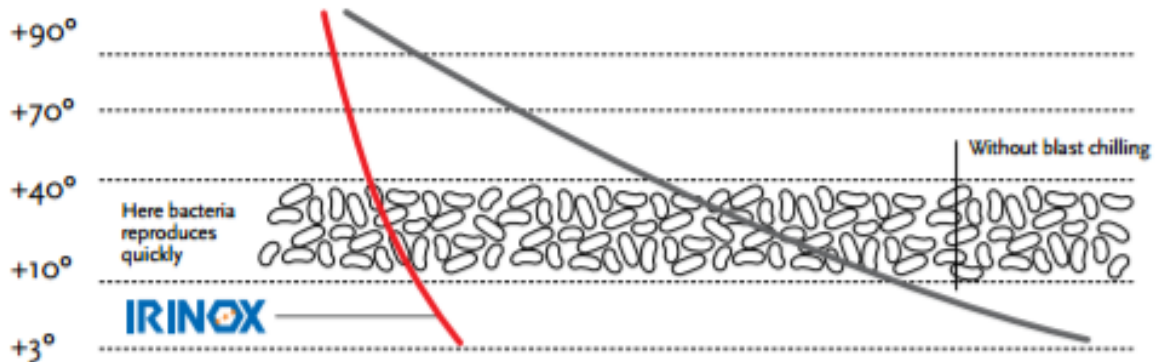
Shock freezes to -18°C at the core with chamber temperature as low as -40°C. This cycle is particularly suitable for shock freezing raw food (meat, fish) and particularly thick cooked food (roast meat, etc).

Standard refrigerators aren't designed to chill from hot. With Irinox's rapid cooling and freezing processes you can blast chill or shock freeze straight from the oven without compromising texture, flavour or moisture.



Why do they keep using a Blast Chiller on Masterchef?

Blast Chilling +90° to +3°C



The Irinox chilling process means bacteria proliferates in smaller numbers, extending the life of produce and reducing food safety risks. All cooked foods lose quality and appeal quickly if not served right away.

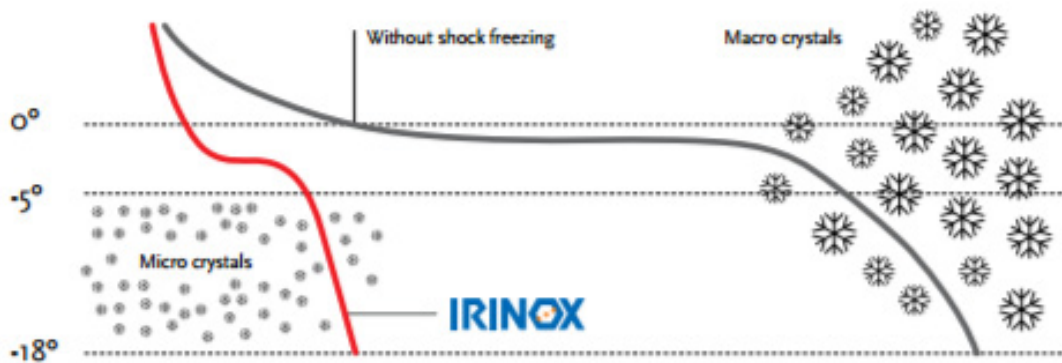
Only blast chilling to a product's core temperature maintains its original flavour, quality and nutritional integrity.

When food temperatures hover between +10°C and 70°C, food safety is compromised by the spread of bacteria, by oxidation and evaporation.

All Irinox products have a rapid chilling process of +3°C at the product's core, preserving maximum quality, colour, aroma, taste and extending shelf life.

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Shock Freezing +90° to -18°C



The Irinox rapid freezing process creates micro-crystallisation, preserving texture and firmness while avoiding freezer burn that affects food appearance.

Products can be better preserved only by shock freezing them to -18°C.

Standard freezing systems crystallise the liquid inside food, damaging its structure.

Irinox forms smaller micro-crystals, keeping intact the food's structure thanks to quick-chill penetration right to the core of the product.

Any raw, semi-finished or cooked food can be quickly and safely frozen, with the right chill and ventilation intensity.

Moisture, texture and colour will not be lost when food is thawed, and nutritional properties and quality will remain completely intact.

Why do they keep using a Blast Chiller on Masterchef?

The advantages of using an Irinox system:

- Pre-prepare meals without compromising food texture, flavour and freshness
- Cool and freeze food with speed and delicacy
- Continuously serve high quality food
- Reduce production costs
- Reduce food wastage
- Limit food weight loss
- Preserve food for longer

The results:

- Greater food management
- Maximum food quality, freshness and consistency
- Expand food menu options
- Better organisation
- Quicker customer service
- Improved safety standards
- Significant ongoing savings
- Ability to work smarter and boost profits

Who would benefit from using an Irinox system:

- Commercial kitchens
- Restaurants and cafes
- Caterers
- Bakeries
- Delicatessens
- Ice cream manufactures
- Any commercial operation that needs to preserve and store food



Tecnomac Blast Chillers & Blast Freezers

Tecnomac - Puts the "chill" in cook-chill.

For optimum food safety and integrity the Tecnomac chills and freezes rapidly. Up to 99 user defined programs allows for tailored chilling and freezing to suit any food or usage combination.

Automated HACCP downloads by USB are just another example of Tecnomacs forward thinking and ease of use. Backed with a market leading warranty, it's a smart choice for the smarter kitchen.

Tecnomac is the best way to stay chilled.

Commercial Kitchens have started to see the advantage of adding a Blast chiller to their arsenal. It's now regarded as "A must have piece of equipment in their kitchens".

Available in a range of sizes from a 5 tray to walk in models, there's a Tecnomac blast chiller that will suit any sized operation.

Before service, the chilled food needs to be brought back to temperature, usually above 65°C using a process known as rethermalisation – where food is not cooked further; more just the internal temperature is raised to safe levels.

This can be done in a conventional oven but if there's a RATIONAL in the kitchen, it's even easier. Many RATIONAL units have a Finishing program that is designed specifically for re-thermalising the food back to a serving temperature using a mixture of steam and dry heat.

By combining blast chilling from Tecnomac with Finishing with RATIONAL, 10 or 1000 diners can enjoy hot dishes exactly as the chef had prepared them earlier. Suddenly a kitchen becomes a smart kitchen optimising resources and streamlining operations.



Why do they keep using a Blast Chiller on Masterchef?



Williams Blast Chillers & Blast Freezers

Williams' Blast Chiller and Freezer (WBCF) range is designed to suit catering operations large and small, offering capacities from 10kg right up to 320kg.

The advanced 'AirSmart' airflow design has been developed to ensure even product chilling or freezing. It also minimises product dehydration and ensures food is maintained in the best possible condition.

Meanwhile the cabinets' Williams Easy Blast (WEB) '1, 2, 3' control panel is a simple to operate system using three easy steps to initiate the blast chill or freeze cycle: select soft chill, hard chill or freeze, select timed cycle or temperature probe-control, and push 'start'.



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Soft chilling ensures that delicate foods can be cooled without damage, while denser foods are chilled safely using the more powerful 'hard' option. Once a cycle has been completed, all models then switch to storage mode. This holds the product at the right temperature until the operator is ready to transfer it.

The reach-in range offers a choice of five sizes from the under counter WBCF10, with a capacity of 10kg, to the WBCF50, which can chill or freeze 50kg of food and can accommodate up to 13 gastronorm pans. All models rapidly reduce the temperature of hot foods from +90°C down to +3°C in 90 minutes (blast chill) or down to -18°C in 240 minutes (blast freeze).

Williams WBCF range of Blast Chiller Freezers

Designed to give caterers complete control of the chilling / freezing process, and to eliminate the hazards of slow-cooling. The WBCF Blast Chiller Freezer delivers performance that exceeds food safety legislation, is HACCP compliant and meets guidelines for cook chill catering systems worldwide.

These powerful Blast Chiller Freezers are designed to rapidly reduce the temperature of hot foods from +90°C down to +3°C in 90 minutes or +90°C to -18°C in 240 minutes.

The WBCF has an advanced special air flow design developed by Williams (AirSmart) for even product chilling that eliminates product dehydration and ensures food is maintained in the best possible condition. The Blast Chiller Freezer offers the choice of soft or hard chilling ensuring that delicate foods can be cooled without damage, while denser foods are chilled safely using the more powerful hard option.

Rapid freezing will prevent cell damage to the product, preserving texture, appearance, taste, aroma and quality.

- Innovative, easy to use, 1-2-3 control panel - three simple steps to initiate blast cycle
- Choice of hard, soft, store and core food temperature probe controlled cycles with audible alarm indicating end of cycle
- Automatically switches to storage mode at 3°C at the end of each cycle
- Unique advanced airflow design for even chilling of product load
- Designed and engineered to operate efficiently up to 43°C ambient environments
- Foodsafe stainless steel exterior and interior
- Self closing door to minimises temperature gain, reducing energy consumption
- Precision injected, high density 75mm polyurethane insulation. Provides excellent thermal efficiency - with low GWP and zero ODP
- Barrel locked doors for added security

Why do they keep using a Blast Chiller on Masterchef?

Top 3 Reasons To Buy From SCK

1. Rapid Response Centre

Because we recognise that speed matters we established Australia's first Rapid Response Call Centre. Our promise is that once we know what your catering equipment requirements are, our focus will be in supplying you with that information, quotation or product, ASAP.

And our sales specialists are qualified chefs, we know what you do and how you want to work.

2. Peace of Mind

All our restaurant equipment products are supported by the Manufacturer's warranty. Our team will help you make contact if you need it.

On some products we are able to offer additional warranty for your additional peace of mind.

3. Reputation

Operating since 1998, Sydney Commercial Kitchens enjoys a highly respected position within the hospitality industry. The trust from our long term suppliers and repeat customers is testament to the quality of service we provide. This has also been recognised by numerous awards for both social responsibility and business services.

I hope you enjoyed this as much as I enjoyed creating it for you. If you're serious about getting a Blast Chiller, then you're probably going to want to talk to the Team At Sydney Commercial Kitchens on 1300 881 119...

Thanks reading this Report...

If you'd like me to help you with your Blast Chiller or any Restaurant Equipment, I'd be happy to...

Thanks & Regards,

Neil Willis
Sydney Commercial Kitchens



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Commercial
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