

Blast Chillers / Freezers

EasyChill

T3 E5 E10 E15 E15.2 E20 T20-R T20-C+ T30 T40 T50

Tecnomac®



**COMCATER**  
- foodservice equipment

## Technology and functionality

Blast chilling and blast freezing are the best natural systems to extend the shelf life of food. This is why Tecnomac, utilising its great experience in refrigeration, created the Tecnomac range of blast chillers / blast freezers.

These machines are designed to improve the quality and organisation of the work in restaurants, cafes bakeries, nursing homes, hospitals, corrective services, production kitchens and ice cream shops.

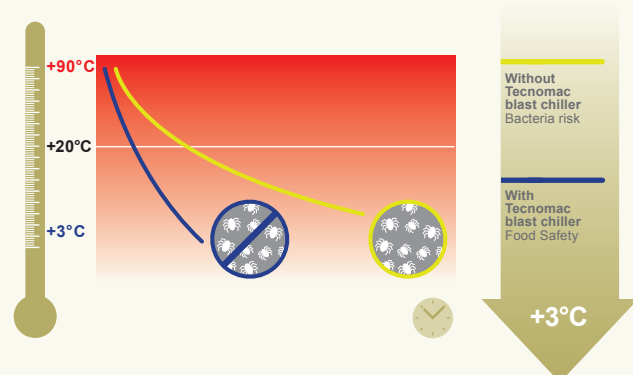
Great power, versatility and reliability are the most evident features of the Tecnomac blast chillers / blast freezers. Thousands of operators all over the world are already successfully using Tecnomac blast chillers / blast freezers, thus improving their work, leaving more time for creativity and many ways to SAVE money.

## Blast Chilling / Blast Freezing

### Blast Chilling

**+95°C → +3°C**

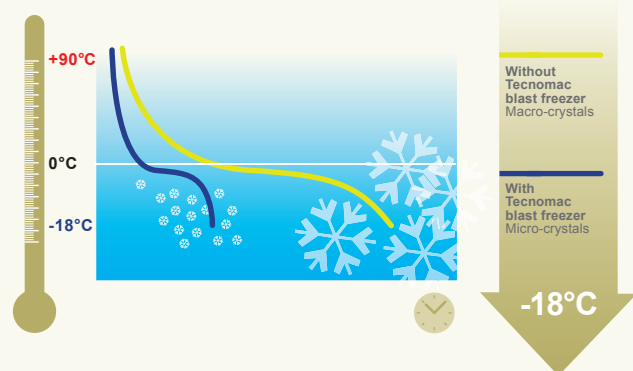
All food cooked and left to cool slowly, to be served later on, loses its finest qualities. The main reason is the extremely high bacterial growth that takes place while the food is at a temperature of between +65°C and +10°C. The Tecnomac blast chiller makes it possible to lower the temperature at the core of the foods that have just been cooked, down to +3°C in less than 90 minutes, reducing bacterial proliferation and dehydration of the food. The final result is the preservation of the quality, colour and fragrance of the food, extending its shelf life. All this enables the chef to work with better organisation and more calmly, leaving more time for creativity.



### Blast Freezing

**+95°C → -18°C**

We all know what frozen food is, but perhaps we don't all know that the food's taste, colour, odour, texture and safety are maintained only if the freezing is done quickly (blast freezing). During the process of freezing, all the water molecules turn into crystals. The faster and more efficient the freezing, the smaller the crystals. It is only with micro-crystallisation of the water that food molecules are not destroyed. Thanks to an air temperature of -40°C, the Tecnomac blast freezer lowers the temperature at the core of the food to -18°C in under 240 minutes, a sufficient time to obtain micro-crystallisation, keeping all the qualities of the food whole. After defrosting, there will be no loss of liquid, firmness or flavour.

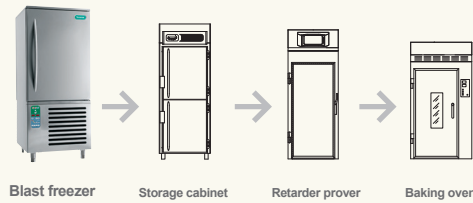


# Applications



## Bakery

With a Tecnomac blast chiller, it is possible to decrease or eliminate work during the night as well as overtime and labour. It is also possible to increase your product range. For this reason, the Tecnomac blast chiller is becoming an important tool in modern bakeries. Apart from the chilling of raw, pre-cooked and cooked products, the power and the quality of Tecnomac blast chillers allows the freezing of pre-leavened (ready for the oven) products such as special bread, pizza and focaccia.



## Patisseries

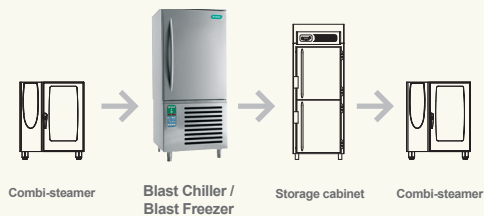
The use of the Tecnomac blast chiller allows you to create special decorations and speed up the production process.

A modern patisserie cannot avoid taking advantage of blast freezing techniques. Not only blast freezing at  $-18^{\circ}\text{C}$ , but also blast chilling at  $+3^{\circ}\text{C}$ , enables you to work more efficiently, reduce preparation times, diminish storage space and increase food quality and safety - all thanks to the excellent performance of Tecnomac blast chillers / blast freezers. Chilling cycles are quick but gentle and guarantee perfect results for almost every patisserie product, raw or cooked, finished or semi-finished. For preservation of frozen or chilled pastry we suggest the use of our special TecnoControl holding cabinets with active humidity control.



## Catering / Restaurants / Cafes

Tecnomac blast chillers are indispensable tools for chefs. They give restaurateurs the opportunity of planning and organising their activities in advance, offering customers a full and varied menu, fast and efficient service, while maintaining the fragrance, freshness and integrity of the food. The main advantage, besides the increased food safety (HACCP), is the re-organisation of the kitchen by eliminating work peaks and the useless everyday repetition of making the same preparations daily. Creating a more efficient and effective working environment all leading to SAVINGS.



## Ice cream

The creaminess of ice cream mainly depends on the presence of micro air bubbles and micro ice crystals. In order to maintain these special features, ice cream must be blast frozen as soon as it leaves the churn. This operation, besides contributing to the formation of micro ice crystals, permits the formation of a thin surface barrier that prevents both product flattening and air emission. The outcome is a creamy, soft ice cream, ready to be served or stored. Tecnomac blast freezers have a special blast freezing function for ice cream.





# Advantages

## Greater Profits

### TIME SAVINGS UP TO 30%

Thanks to the longer shelf life of blast chilled food and the way Tecnomac maintains the high quality of your food, it is possible to better plan your production and increase normal quantities of items in advance, eliminating the need to produce items as regularly.

### SAVINGS ON PURCHASES

Thanks to the longer shelf life of blast chilled / blast frozen foods and keeping the original qualities unchanged, it is possible to purchase seasonal ingredients when they are less expensive, readily available and of better quality.

### WASTE REDUCTION

Blast chilling / blast freezing increases the shelf life of foods, leaving a longer time to use the foods prepared in advance and a high reduction of the waste of raw materials and finished items.



### LESS DEHYDRATION

Blast chilling in Tecnomac immediately after finishing cooking stops the moisture in food from evaporating, thereby preventing dehydration. This also secures the fragrance and flavour.

### LESS WEIGHT LOSS

After cooking, food releases moisture by evaporation. Blast chilling immediately after cooking stops evaporation, thereby reducing the loss of water and therefore weight. If the product is sold by weight, revenue can be increased by up to 7%. Even if you do not sell on weight, it is what looks value for money and therefore still a saving.

### WIDER MENU

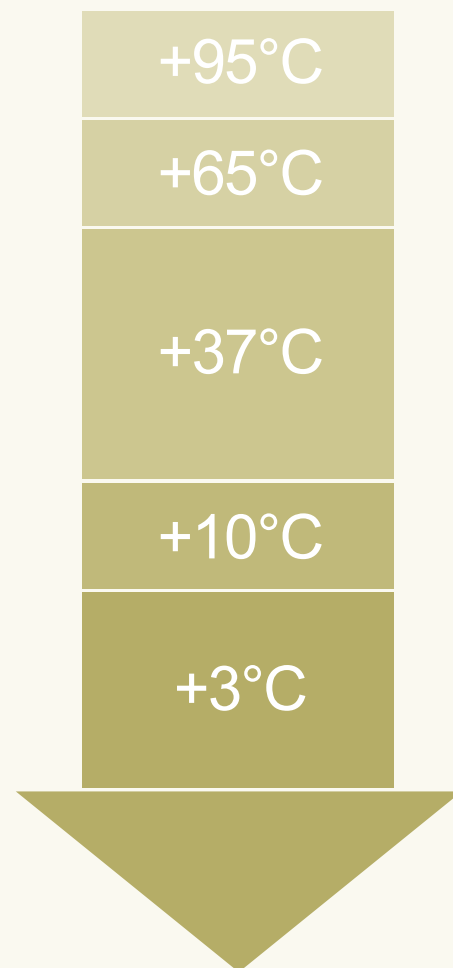
The longer shelf life of blast chilled and blast frozen foods and partly prepared items, makes it possible to increase the number of courses offered without complicating production or increasing staff.

## Quality Improvement

### Reduction in bacterial growth

Bacterial proliferation is very high when food is at a temperature of between +65°C and +10°C. Around +37°C the number of bacteria doubles every 20 minutes. The Tecnomac blast chiller / blast freezer makes it possible to “cross” the range of hazardous temperatures quickly, taking the core of the food to either +3°C in less than 90 minutes or -18°C in less than 240 minutes. This reduces the quantity of bacteria in food after cooking to a minimum and improves the quality, taste, colour, odour, texture and safety of your food.

NOTE: All chill and freeze times quoted are based on using a 65mm deep GN pan filled to a height of 50mm. The chilling or freezing time will be affected by the density, water, fat and sugar content of the product.

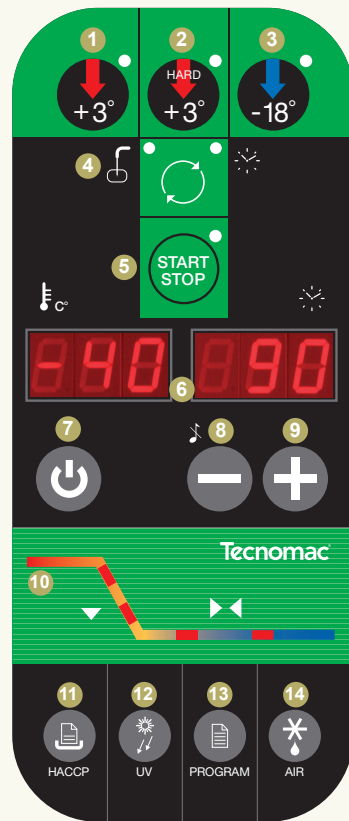


### Compliance with HACCP standards

The Tecnomac blast chiller / blast freezer considerably improves food safety, ensuring full compliance with HACCP standards.

# Control Panel

Simple and intuitive to use, enables easy viewing and programming of various functions.

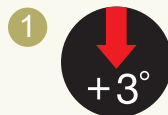


- 4 Cycle control with core probe or timer
- 5 Start/stop key
- 6 Temperature & time display
- 7 On/off key
- 8 Key for decreasing menu values
- 9 Key for increasing menu values
- 10 Status display (blast chilling-preserving)
- 11 Incorporated USB HACCP Drive (option)
- 12 Sterilising UV-C lamp (option)
- 13 99 programs key
- 14 Hot gas defrosting key

## Special features

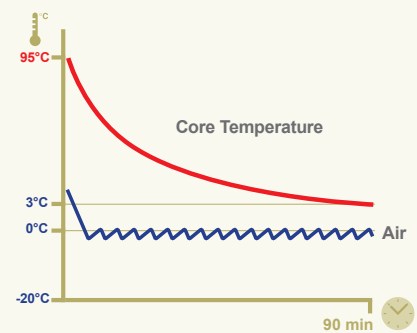
- HACCP alarms memory
- Ice cream blast freezing function
- Automatic core probe insertion check
- NEW HACCP internal data storage card to work with a standard USB pen drive (option)
- Software for PC connection (option)

## Working cycles



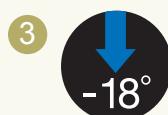
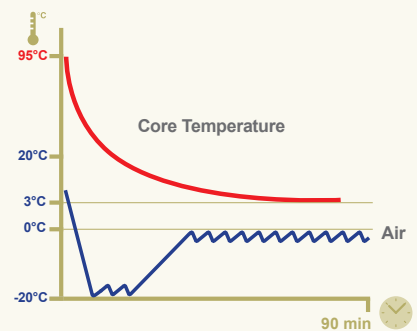
### SOFT BLAST CHILLING

Suitable for delicate or thin food such as rice, vegetables, fried food.



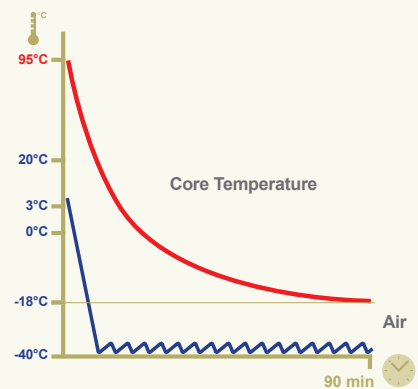
### HARD BLAST CHILLING

Very effective for dense, greasy and large-sized food.

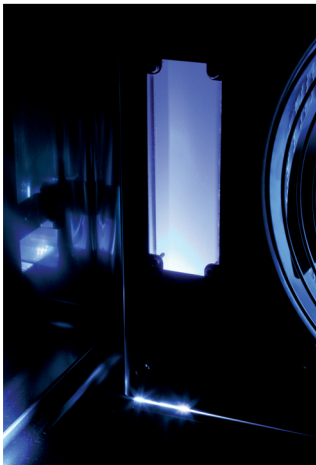


### BLAST FREEZING

Suitable for all types of food.



## Technical Solutions



### Lamp UV-C (option)

Sterilises the blast chilling chamber after cleaning the machine. Useful also for sterilising working tools.



### Core probe

Automatically controls the length of the blast chilling cycle; conic shaped, it is easily removed after the blast freezing cycle, without heating it.



### Dual suitability trays / rack

Easily removed for cleaning, it is designed to facilitate the chilling air flow, increasing the machine efficiency. Suitable for both GN 1/1 and 600 x 400 mm trays.



### Special structure for bakery trays (option)

Extremely versatile, thanks to the 10 mm adjustable pitch between guides. Suitable for 600 x 400 mm trays.



### Extractable condenser filter

(only for reach-in units, except T3)  
It allows quick and easy cleaning of the condenser, guaranteeing high efficiency, low power consumption and cheaper maintenance.



### HACCP memory

Standard on all machines, it permits saving all the HACCP alarms automatically.



### Evaporator

Easy to inspect, indirect air flow and painted to avoid corrosion. Fast and efficient hot gas defrost.



### HACCP internal data storage card

To work with Tecnomac USB pen drive software. (option)



# The Range



## T3

**Capacity**  
3 trays GN 2/3 (354 x 325 mm) or  
2 x 5 lt ice cream bins

**Trays pitch**  
70 mm

**External dimensions (mm)**  
600 (w) x 600 (d) x 400 mm (h)

**Yield**  
+95°C to +3°C (7 kg) | +95°C to -18°C (5 kg)

**Voltage**  
240V / 1N / 50 Hz 6amp

**Average absorption**  
600W

**Integrated condensing unit**

**Left hinged door**

**Options**  
• Core probe

**Note**  
• Not available with HACCP memory,  
UV-C lamp or printer

## E5

**Capacity**  
5 trays 600 x 400 mm or  
5 trays GN 1/1 or  
6 x 5 lt ice cream bins

**Trays pitch**  
68 mm

**External dimensions (mm)**  
800 (w) x 700 (d) x 960 (h) legs or 875 (h) rollers  
or 902 (h) castors

**Yield**  
**E5-14**  
+95°C to 3°C (14 kg) | +95°C to -18°C (8 kg)  
**E5-20**  
+95°C to +3°C (20 kg) | +95°C to -18°C (12 kg)

**Voltage**  
E5-14 ... 240V / 1N / 50 Hz 6.5amp  
E5-20 ... 240V / 1N / 50 Hz 8.5amp

**Average absorption**  
E5-14 ... 950W | E5-20 ... 1350W

**Integrated condensing unit**

**Reversible door**

**Options**  
• Sterilising UV lamp  
• Incorporated USB HACCP Drive  
• Castors  
• Structure with variable pitch 10 mm  
• Water cooled condensor  
• Locating pins to suit Rational SCC61  
• HACCP memory included on E5-20 only.  
Optional on E5-14

## E10

**Capacity**  
10 trays 600 x 400 mm or  
10 trays GN 1/1 or  
15 x 5 lt ice cream bins

**Trays pitch**  
68 mm

**External dimensions (mm)**  
800 (w) x 700 (d) x 1486 (h)

**Yield**  
+95°C to +3°C (35 kg) | +95°C to -18°C (25 kg)

**Voltage**  
Single phase ... 240V / 1N / 50 Hz 12.5amp or  
Three phase ... 415V / 3N / 50 Hz 6.5amp

**Average absorption**  
E10 1 phase ... 2920W | E10 3 phase ... 2850W

**Integrated condensing unit**

**Reversible door**

**Options**  
• Sterilising UV lamp  
• Incorporated USB HACCP Drive  
• Castors  
• Structure with variable pitch 10 mm  
• Water cooled condensor  
• Remote condensing unit





## E15

### Capacity

15 trays 600 x 400 mm or  
15 trays GN 1/1 or  
21 x 5 lt ice cream bins

### Trays pitch

68 mm

### External dimensions (mm)

800 (w) x 850 (d) x 1950 (h)

### Yield

#### E15 / 40

+95°C to +3°C (40 kg) | +95°C to -18°C (30 kg)

#### E15 / 65

+95°C to +3°C (65 kg) | +95°C to -18°C (50 kg)

### Voltage

E15 / 40 ... 415V / 3N / 50 Hz 7amp  
E15 / 65 ... 415V / 3N / 50 Hz 9.5amp

### Average absorption

E15 / 40 ... 3000W | E15 / 65 ... 3500W

### Integrated condensing unit

### Reversible door

#### Options

- Sterilising UV lamp
- Incorporated USB HACCP Drive
- Castors
- Structure with variable pitch 10 mm
- Water cooled condensor
- Remote condensing unit



## E15.2

### Capacity

30 trays 600 x 400 mm or  
15 trays GN 2/1 or 30 trays GN 1/1 or  
42 x 5 lt ice cream bins

### Trays pitch

68 mm

### External Dimensions (mm)

800 (w) x 1228 (d) x 1950 (h)

### Yield

+95°C to +3°C (70 kg) | +95°C to -18°C (55 kg)

### Voltage

415V / 3N / 50 Hz 9.5amp

### Average absorption

3500W

### Integrated condensing unit

### Reversible door

#### Options

- Sterilising UV lamp
- Incorporated USB HACCP Drive
- Castors
- Water cooled condensor
- Remote condensing unit
- Structure with variable pitch 10 mm (GN 2/1)



## E20

### Capacity

1 trolley 800 x 600 mm or  
1 trolley GN 2/1 or  
1 x Rational SCC201 trolley  
1 x Combi-Steamer trolley GN 1/1

### Internal useful dimensions (mm)

870 (w) x 680 (d) x 1850 (h)

### External Dimensions (mm)

890 (w) x 1332 (d) x 2410 (h)

### Yield

+95°C to +3°C (80 kg) | +95°C to -18°C (65 kg)

### Voltage

415V / 3N / 50 Hz 12amp

### Average absorption

3900W

### Integrated condensing unit

### Reversible door

### Options

- Sterilising UV lamp
- Incorporated USB HACCP Drive
- Water cooled condensor
- Remote condensing unit

## E20-80 RE / E20-110 RE

### Capacity

1 trolley 800 x 600 mm or  
1 trolley GN 2/1 or  
1 x Rational SCC201 trolley  
1 x Combi-Steamer trolley GN 1/1

### Internal useful dimensions (mm)

870 (w) x 680 (d) x 1850 (h)

### External Dimensions (mm)

890 (w) x 1332 (d) x 2410 (h)

### Yield

**E20-80 RE**  
+95°C to +3°C (80 kg) | +95°C to -18°C (65 kg)

### E20-110 RE

+95°C to +3°C (110 kg) | +95°C to -18°C (95 kg)

### Voltage

415V / 3N / 50 Hz 12amp

### Average absorption

**E20-80 RE** ... 3900W

**E20-110 RE** ... 4710W

### Remote condensing unit dimensions \*\*

1102 (w) x 700 (d) x 571 (h) mm

### Reversible door

### Options

- Sterilising UV lamp
- Incorporated USB HACCP Drive
- Water cooled condensor

## T20-R / T20-C+

### Capacity

**T20-R**  
1 trolley for Rational SCC201 combi-steamer

### T20-C+

1 trolley for Convotherm 20.10  
combi-steamer (Plus 3)

### External dimensions (mm)

1040 (w) x 1020 (d) x 2275 (h)

### Yield

#### T20-R / 80 | T20-C+ / 80

+95°C to +3°C (80 kg) | +95°C to -18°C (65 kg)

#### T20-R / 110 | T20-C+ / 110

+95°C to +3°C (110 kg) | +95°C to -18°C (95 kg)

### Voltage

415V / 3N / 50 Hz 12amp

### Average absorption

**T20-R / 80 | T20-C+ / 80** ... 3900W

**T20-R / 110 | T20-C+ / 110** ... 4710W

### Remote condensing unit dimensions \*\*

1102 (w) x 700 (d) x 571 (h) mm

### Right hinged door

### Options

- Sterilising UV lamp
- Incorporated USB HACCP Drive
- Water cooled condensor

#### Note for all remote models ...

- Remote condensing unit included in price to suit remote run up to 25 metres
- Positioning, assembly, installation pipework and connector cable, refrigerant gas and connections by refrigeration mechanic and electrician are not included
- Trolley not supplied in trolley capable machines

# The Range



## T30

### Capacity

1 trolley 800 x 600 mm or  
1 trolley GN 2/1 or 1 x Rational SCC202 trolley

### Internal useful dimensions (mm)

870 (w) x 930 (d) x 2000 (h)

### External dimensions (mm)

1370 (w) x 1210 (d) x 2274 (h)

### Yield

#### T30 / 110

+95°C to +3°C (110 kg) | +95°C to -18°C (95 kg)

#### T30 / 140

+95°C to +3°C (140 kg) | +95°C to -18°C (125 kg)

### Voltage

T30 / 110 ... 415V / 3N / 50 Hz 12amp

T30 / 140 ... 415V / 3N / 50Hz 18amp

### Average absorption

T30 / 110 ... 4000W | T30 / 140 ... 5900W

### Remote condensing unit dimensions (mm) \*\*

1470 (w) x 960 (d) x 830 (h)

### Right hinged door

The machine is delivered disassembled

### Options

- Sterilising UV lamp
- Incorporated USB HACCP Drive
- Pass through
- Special floor and integrated ramp H22 mm
- Water cooled condensor
- Low noise condensing unit
- Version without condensing unit

### Note

- Insulated floor h 70 mm with external ramp or sunken floor option available - must be perfectly level floor

## T40

### Capacity

1 trolley 1000 x 800 mm or  
1 trolley GN 2/1 or 2 x Rational SCC201 trolleys

### Internal useful dimensions (mm)

930 (w) x 1080 (d) x 2000 (h)

### External dimensions (mm)

1550 (w) x 1370 (d) x 2270 (h)

### Yield

#### T40 / 150

+95°C to +3°C (150 kg) | +95°C to -18°C (135 kg)

#### T40 / 200

+95°C to +3°C (200 kg) | +95°C to -18°C (175 kg)

### Voltage blast chiller

240V / 10 amp single phase

### Voltage condensing unit

415V / 3N / 50 Hz 17amp & 21amp

### Average absorption

T40 / 150 ... 5300W | T40 / 200 ... 7200W

### Remote condensing unit dimensions (mm) \*\*

960 (w) x 1560 (d) x 830 (h)

### Right hinged door

The machine is delivered disassembled

### Options

- Sterilising UV lamp
- Incorporated USB HACCP Drive
- Pass through
- Special floor and integrated ramp H22 mm
- Water cooled condensor
- Additional door (pass-through)
- Low noise condensing unit
- Version without condensing unit

### Note

- Insulated floor h 70 mm with external ramp or sunken floor option available - must be perfectly level floor

## T50

### Capacity

2 trolleys 800 x 600 mm or  
2 trolleys GN 2/1 or 2 x Rational SCC202 trolleys

### Internal useful dimensions (mm)

930 (w) x 1450 (d) x 2000 (h)

### External dimensions (mm)

1780 (w) x 1790 (d) x 2330 (h)

### Yield

#### T50 / 270

+95°C to +3°C (270 kg) | +95°C to -18°C (250 kg)

#### T50 / 400

+95°C to +3°C (390 kg) | +95°C to -18°C (360 kg)

### Voltage blast chiller

240V / 16 amp single phase

### Voltage condensing unit

415V / 3N / 50 Hz 31amp & 44amp

### Average absorption

T50 / 270 ... 9700W | T50 / 400 ... 15000W

### Remote condensing unit dimensions (mm) \*\*

1170 (w) x 2180 (d) x 1220 (h)

### Right hinged door

The machine is delivered disassembled

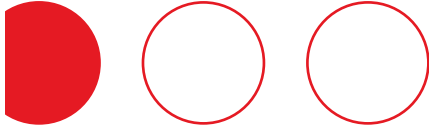
### Options

- Sterilising UV lamp
- Incorporated USB HACCP Drive
- Water cooled condensor
- Additional door (pass-through)
- Low noise condensing unit
- Version without condensing unit

### Note

- Insulated floor h 100 mm with external ramp or sunken floor option available - must be perfectly level floor

- T40-R / 150 and T40-R / 200 also available (compatible with Rational SCC202 trolley)
- Larger tunnel machines also available



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