

FLASH FREEZE EXCLUSIVE FREEZER LINE

**AN OVERVIEW OF FLASH FREEZE'S EXCLUSIVE RANGE OF BLAST
FREEZERS AND BLAST CHILLERS**



THE PINNACLE OF FLASH FREEZING TECHNOLOGY



PASTRY



ICE CREAM



CATERING



BAKERY



UNPARALLELED EXPERTISE

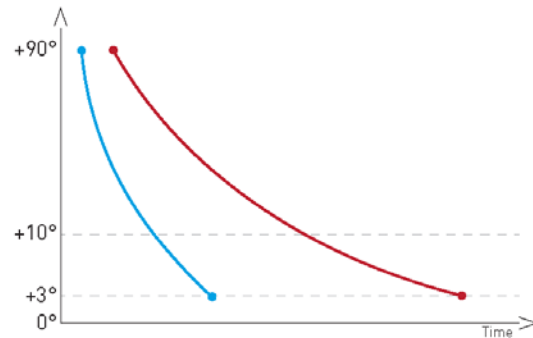


WITH OVER 20 YEARS OF EXPERTISE AND A GLOBAL CLIENTELE SPANNING 80+ COUNTRIES, OUR BLAST FREEZERS AND BLAST CHILLERS PROVIDE SOME OF THE BEST FREEZING QUALITY IN THE REFRIGERATION INDUSTRY. OUR FREEZER SPECIALISTS ARE ALWAYS WILLING TO HELP YOU FIND THE FREEZER THAT IS SUITED PERFECTLY FOR BUSINESS AND ITS UNIQUE NEEDS

BLAST CHILLERS & BLAST FREEZERS

BLAST CHILLING

+90°C → +3°C
in 90 minutes



BLAST CHILLING
FOOD SAFETY

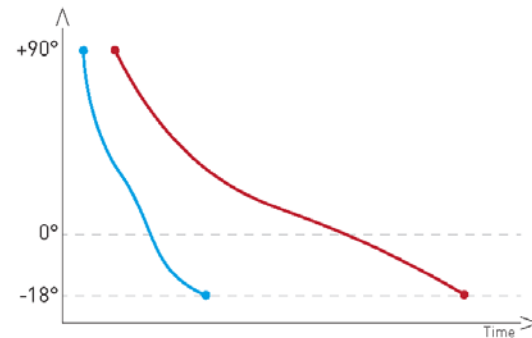


NO BLAST CHILLING
BACTERIAL RISK



BLAST FREEZING

+90°C → -18°C
in 240 minutes



BLAST FREEZING
MICRO CRYSTALS



NO BLAST FREEZING
MACRO CRYSTALS



ADVANTAGES

SAFE & HYGIENIC

Blast chillers / blast freezers completely eliminate the risk of bacteriological contamination resulting in completely safe and hygienic food preparation.

FOOD QUALITY

Blast chillers / blast freezers ensure the integrity and qualitative characteristics of your products remain for days - maintaining your brilliant colours, perfect shapes, inviting flavours and irresistible fragrances.

TIME- SAVING

A shortened production cycle can drive other benefits: advance food preparation can enable product range expansion whilst perfectly maintaining food qualities.

WASTE REDUCTION

The use of the blast chiller/ blast freezer eliminates the 'scum' found on creams, pies etc. This can also have knock on benefits for employee task organization.

TOTAL CONTROL

5 to 7 inch 'full touch' control boards, in addition to the classic blast chilling functions, offer ventilation-intensity control, all within an innovative and attractive machine but above all solid and ergonomic.

DRYING

Prevents mold and odours but also protects internal components after use.

DE-ICING

Better control and management of frozen food awakening.

PROVING FUNCTION*

Four-phase, user-settable proving function:

1. Chilling dough to block yeast and proving;
2. Awakening: pre-proving through temperature rises;
3. Rising: completing proving prior to baking;
4. Conservation: enables longer storage.

RAW FISH SANITATION

For treatment of bacteria (such as Anisakis) as stipulated by law.

STERILIZER*

It is also possible to equip the machine with a ozone sterilizer to help maintain cleanliness of the interior.

LOW TEMPERATURE COOKING*

You can adjust temperature, duration, humidity and ventilation to enable optimum cooking whilst maintaining juiciness and tenderness.



THE POWER OF THE RANGE

one of the widest on the market

PERFORMANCE

all blast chillers
work at -40°C

QUALITY COMPONENTS

cataphoresis-treated evaporators to
reduce odours, mold, and ensure long
term high performance. All components
approved for food-contact uses

HIGH QUALITY

and exceptional reliability

ECOFRIENDLY

water-expanded polyurethane foam
free of CFCs and HCFCs. All our
machines work with freon at low GWP

SPECIALIZATION

product-specific software for different
applications: from ice cream to
general catering, from raw fish to
fresh pasta and pastry

PRODUCT HIGHLIGHTS

A DEDICATED LINEUP

STARTER
LINE

CAPITAL
LINE

SOVEREIGN
LINE

BAKING
LINE

SATIN
LINE

ELITE
LINE

STARTER LINE

The ENTRY line boasts simplicity but with no sacrifice of functionality as it includes the typical functions present in all blast chillers / blast freezers.





SOVEREIGN LINE

Modern, intuitive, comprehensive touch controls.

Indirect ventilation driven by an internal diffuser.

LED lighting and wheel kit available on request.

Standard equipment: 5 pairs of slides and 5 shelves included.

CAPITAL LINE

The Essential line is characterized by its simplicity and reliability.

Several available models for gastronomy, pastry and ice cream.

Simple, intuitive, responsive controls complete with HACCP functions.

Wide range of products at affordable prices.





SATIN LINE

Modern, intuitive, comprehensive touch controls.

Highest accuracy and reliability in the temperature and humidity control.

Indirect ventilation to preserve the delicacy of the product.

High power and outstanding performance.

Equipped with 20 pairs of “L” shaped slides.

BAKING LINE

Modern, intuitive, comprehensive touch controls

Highest accuracy and reliability in the temperature and humidity control

Humidity produced by a steam generator and regulated by the control board

5 phases: yeast block, storage, awakening, proving and maintenance

Presence of conveyers designed to achieve a consistent air flow circulation

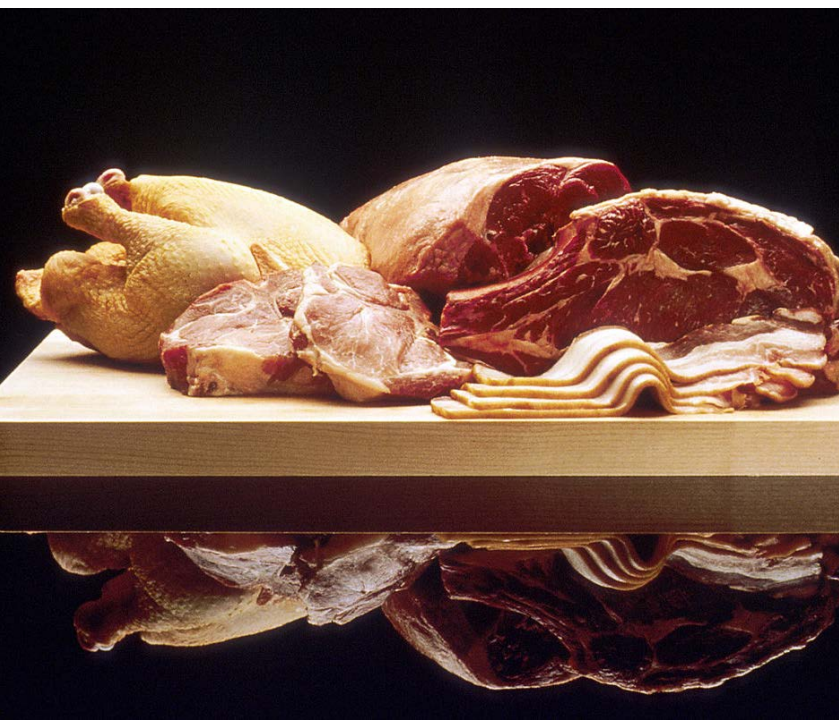
Equipped with 20 pairs of “L” shaped slides.





ELITE LINE

The **ELITE** line of blast chillers / blast freezers are multifunctional machines that satisfy every client need; with up to 100mm insulation, ergonomic handle, high power & outstanding performance.



REVOLUTIONIZING THE **FREEZING** INDUSTRY, ONE **FREEZER** AT A TIME

IF YOU WOULD LIKE TO TRANSFORM YOUR PRODUCTION PROCESS WITH OUR EXCLUSIVE BLAST **FREEZER**/BLAST **CHILLER** LINE UP, THEN PLEASE DO NOT HESITATE TO REACH OUT TO US.

WE WOULD BE HAPPY TO HELP ASSIST YOU IN FINDING THE PERFECT **FREEZER** FOR YOUR BUSINESS OR ENTERPRISE.

YOU MAY REACH OUT TO US AT THE FOLLOWING LOCATIONS :

Website : <https://flash-freeze.net>

Skype : support.en@flash-freeze.net

Email : support.en@flash-freeze.net

