

FLASH FREEZE
EXCLUSIVE ELITE BLAST FREEZER LINE

COMPREHENSIVE FREEZING, EXCEPTIONAL QUALITY
DELIVERED



THE PINNACLE OF FLASH FREEZING TECHNOLOGY



PASTRY



ICE CREAM



CATERING



BAKERY



UNPARALLELED EXPERTISE

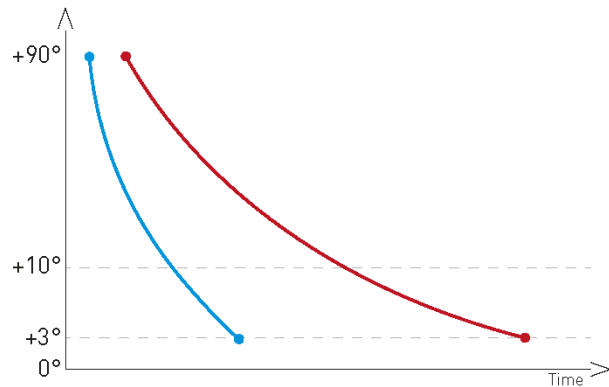


WITH OVER 20 YEARS OF EXPERTISE AND A GLOBAL CLIENTELE SPANNING 80+ COUNTRIES, OUR BLAST FREEZERS AND BLAST CHILLERS PROVIDE SOME OF THE BEST FREEZING QUALITY IN THE REFRIGERATION INDUSTRY. OUR FREEZER SPECIALISTS ARE ALWAYS WILLING TO HELP YOU FIND THE FREEZER THAT IS SUITED PERFECTLY FOR BUSINESS AND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

BLAST CHILLERS & BLAST FREEZERS

BLAST CHILLING

+90°C → +3°C



BLAST CHILLING
FOOD SAFETY

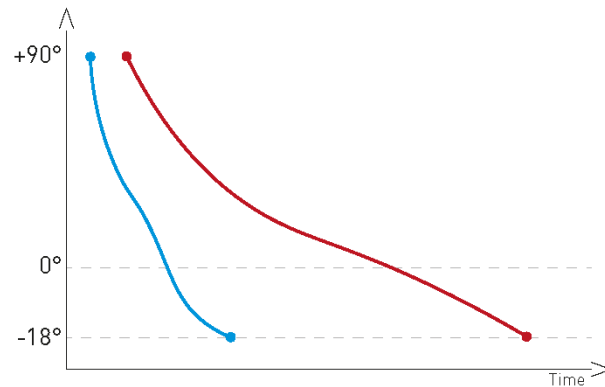


NO BLAST CHILLING
BACTERIAL RISK



BLAST FREEZING

+90°C → -18°C



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

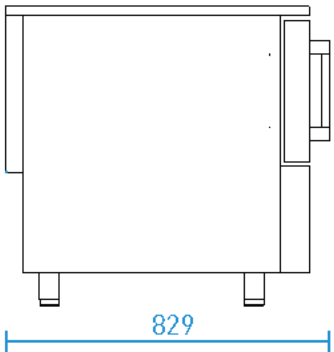
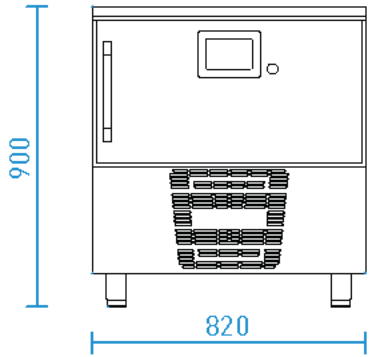
product-specific software for different applications: from ice cream to general catering, from raw fish to fresh pasta and pastry

PRODUCT HIGHLIGHTS

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.





FFM5

BLAST CHILLER / BLAST FREEZER
5 TRAYS GN 1/1 - EN 600X400

MODEL SPECIFICATIONS

POWER SUPPLY - 230V/1PH/50HZ

EXTERNAL DIMENSIONS - L:820 P/D:829 H:900 MM

INTERNAL DIMENSIONS - L:700 P/D:480 H:375 MM

POWER RATING - 1,2 KW / 8 A

BLAST CHILLING - 90°C +3°C IN 90' = 22 KG

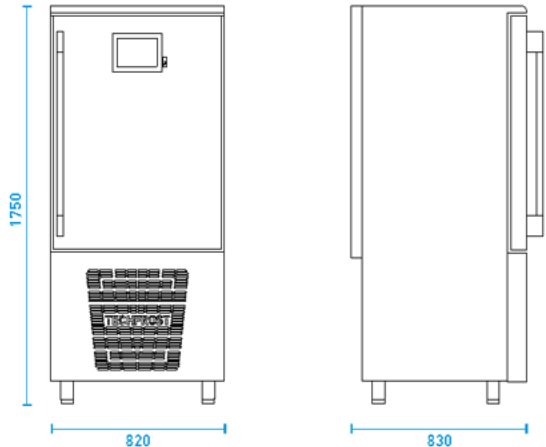
BLAST FREEZING - 90°C -18°C IN 240' = 15 KG

DEFROSTING - HOT GAS

REFRIGERANT - R452A (GWP 2141)

NET/GROSS WEIGHT - 105/115 KG

PACKAGING [WXDXH] - 840 X 760 X 1070MM



FFM10

BLAST CHILLER / BLAST FREEZER
10 TRAYS GN 1/1 - 10 TRAYS EN600X400

MODEL SPECIFICATIONS

POWER SUPPLY - 400V/3PH/50HZ

EXTERNAL DIMENSIONS - L:820 P/D:830 H:1750 MM

INTERNAL DIMENSIONS - L:700 P/D:450 H:1000 MM

POWER RATING - 2,6 KW / 6,5 A

BLAST CHILLING - 90°C +3°C IN 90' = 30 KG

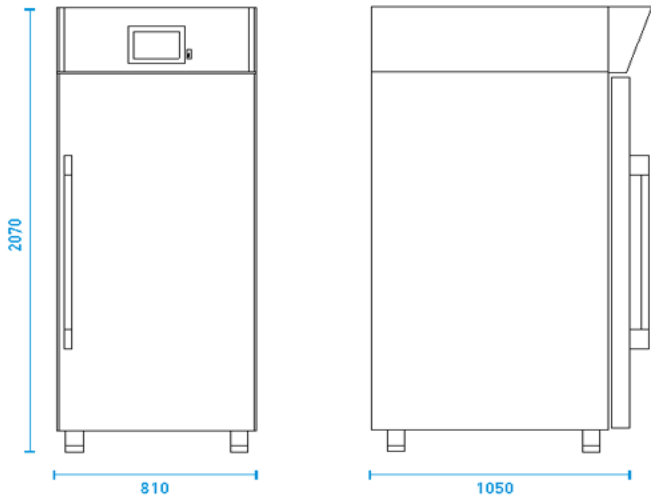
BLAST FREEZING - 90°C -18°C IN 240' = 20 KG

DEFROSTING - HOT GAS

REFRIGERANT - R452A (GWP 2141)

NET/GROSS WEIGHT - 200/210 KG

PACKAGING [WXDXH] - 840 X 860 X 1900MM



FFM20

BLAST CHILLER / BLAST FREEZER
20 TRAYS GN 1/1 - 20 TRAYS EN600X400

MODEL SPECIFICATIONS

POWER SUPPLY - 400V/3PH/50HZ

EXTERNAL DIMENSIONS - L:810 P/D:1050 H:2070 MM

INTERNAL DIMENSIONS - L:670 P/D:875 H:1490 MM

POWER RATING - 3,8 KW / 8,8 A

BLAST CHILLING - 90°C +3°C IN 90' = 75 KG

BLAST FREEZING - 90°C -18°C IN 240' = 45 KG

DEFROSTING - HOT GAS

REFRIGERANT - R452A (GWP 2141)

NET/GROSS WEIGHT - 255/265 KG

PACKAGING [WXDXH] - 850 X 1080 X 2230MM



FFMB 40

BLAST CHILLER / BLAST FREEZER
1 TROLLEY 20 TRAYS GN 1/1 - GN 2/1
EN 600X400 - EN 600X800
WITH INCORPORATED CONDENSING UNIT

MODEL SPECIFICATIONS

POWER SUPPLY - 400V/3PH/50HZ

EXTERNAL DIMENSIONS - L:890 P/D:1412 H:2450 MM

INTERNAL DIMENSIONS - L:650 P/D:840 H:1900 MM

POWER RATING - 5,9 KW / 11,7 A

BLAST CHILLING - 90°C +3°C IN 90' = 100 KG

BLAST FREEZING - 90°C -18°C IN 240' = 70 KG

DEFROSTING - AUTOMATIC WITH HOT GAS

REFRIGERANT - R452A (GWP 2141)

NET/GROSS WEIGHT - 450/480 KG

PACKAGING [WXDXH] - 950 X 1550 X 2580MM



FFMBF420

BLAST CHILLER / BLAST FREEZER
1 TROLLEY 20 TRAYS GN 2/1- EN 600X800
WITH REMOTE CONDENSING UNIT

MODEL SPECIFICATIONS

POWER SUPPLY - 400V/3PH/50HZ

EXTERNAL DIMENSIONS - L:1480 P/D:1364 H:2340 MM

INTERNAL DIMENSIONS - L:780 P/D:1038 H:1970 MM

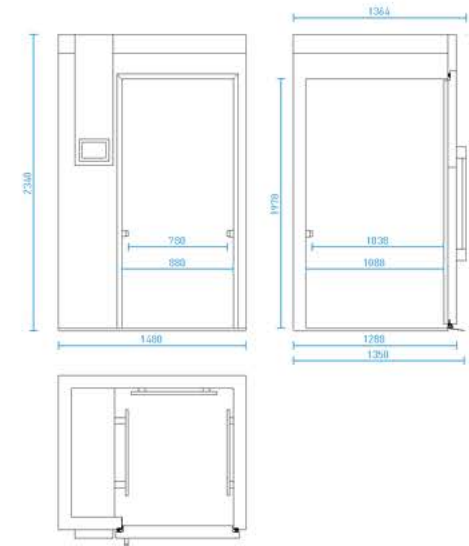
ENTER SPACE - L:880 H:1970 MM

BLAST CHILLING - 90°C +3°C IN 90' = 200 KG

BLAST FREEZING - 90°C -18°C IN 240' = 160 KG

DEFROSTING - AUTOMATIC WITH HOT GAS

REFRIGERANT - R452A (GWP 2141)





FFMBF 620

BLAST CHILLER / BLAST FREEZER
3 TROLLEYS 20 TRAYS GN 2/1 - EN 600X800
WITH REMOTE CONDENSING UNIT

MODEL SPECIFICATIONS

POWER SUPPLY - 400V/3PH/50HZ

EXTERNAL DIMENSIONS - L:1480 P/D:3670 H:2340 MM

INTERNAL DIMENSIONS - L:780 P/D:3214 H:1970 MM

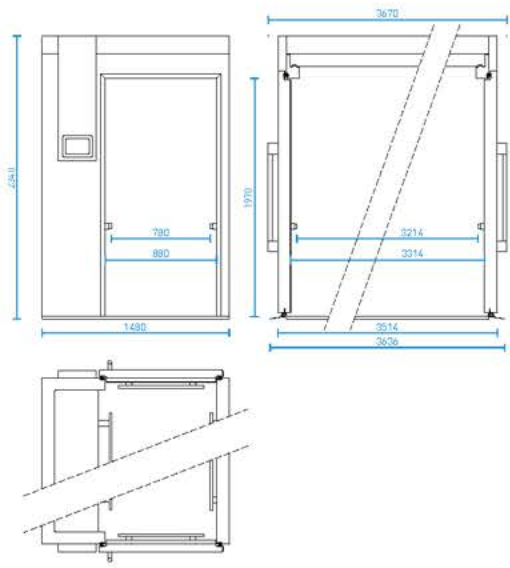
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BLAST CHILLING - 90°C +3°C IN 90' = 550 KG

BLAST FREEZING - 90°C -18°C IN 240' = 330 KG

DEFROSTING - AUTOMATIC WITH HOT GAS

REFRIGERANT - R452A (GWP 2141)





FFMBF 920

BLAST CHILLER / BLAST FREEZER
6 TROLLEYS 20 TRAYS GN 2/1 - EN 600X800
WITH REMOTE CONDENSING UNIT

MODEL SPECIFICATIONS

POWER SUPPLY - 400V/3PH/50HZ

EXTERNAL DIMENSIONS - L:1480 P/D:6910 H:2340 MM

INTERNAL DIMENSIONS - L:780 P/D:6454 H:1970 MM

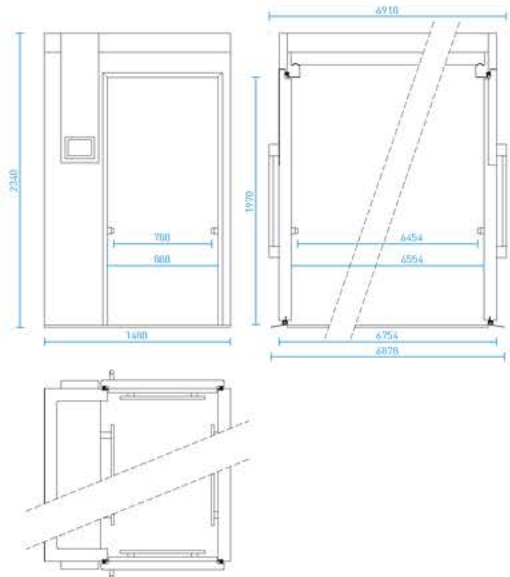
ENTER SPACE - L:880 H:1970 MM

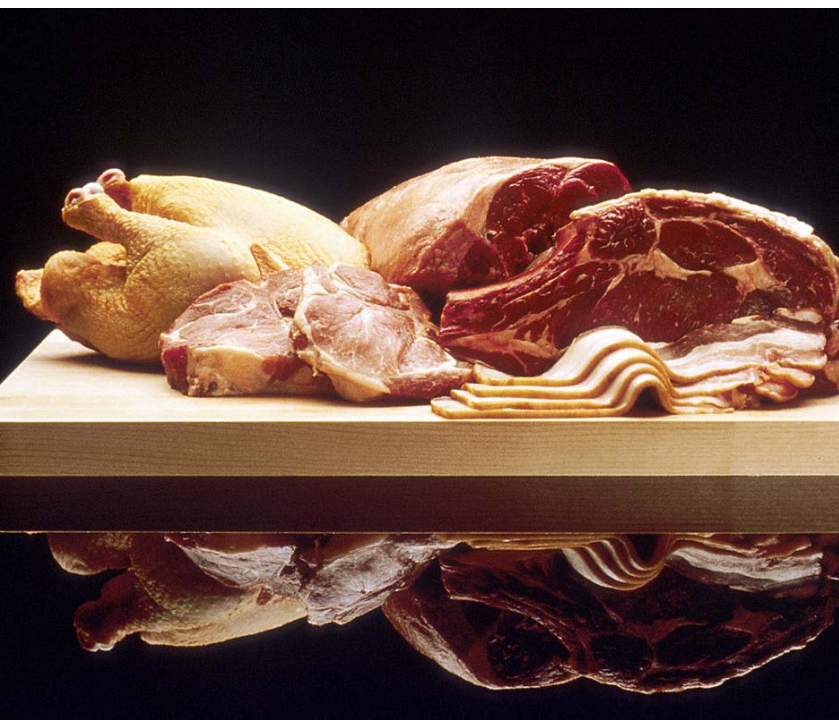
BLAST CHILLING - 90°C +3°C IN 90' = 1050 KG

BLAST FREEZING - 90°C -18°C IN 240' = 720 KG

DEFROSTING - AUTOMATIC WITH HOT GAS

REFRIGERANT - R452A (GWP 2141)





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

