

Commercial -45 Degree Blast Freezer

This commercial -45 degree blast freezer is designed for rapid chilling or freezing of food products in commercial kitchens, ensuring food safety and quality. It features a robust stainless steel construction and integrated controls for precise temperature management.



ADDITIONAL IMAGES



Overview

Professional Blast Freezing and Chilling

This commercial-grade blast freezer is designed to maintain the organoleptic qualities of food through rapid temperature reduction. By achieving micro-crystallization during the freezing process, it prevents damage to food molecules, ensuring that texture, flavor, and firmness are preserved after defrosting. Additionally, the unit functions as a blast chiller, rapidly cooling cooked foods to safe temperatures to inhibit bacterial growth and extend shelf life.

Performance Metrics

Blast Freezing Performance

-40 °C

Air Temperature

240 mins

Time to -18°C Core

Blast Chilling Performance

90 mins

Time to +3°C Core

Technical Specifications

Minimum Temperature	-45 °C
Construction Materials	Stainless Steel
Control System	Digital control panel with real-time temperature monitoring

Design Features

Key Design Features

- Portable design with adjustable legs
- Secure door latching mechanism
- Ventilation louvers for efficient cooling
- Integrated loading ramp