

Commercial Blast Chiller Freezer for Food Processing

This commercial blast chiller freezer is designed for the rapid cooling and freezing of food products. It features a stainless steel exterior and interior for durability and hygiene.



ADDITIONAL IMAGES



Overview

High-Performance Blast Chiller Freezer

This commercial-grade blast chiller freezer is engineered for the rapid cooling and freezing of food products, essential for maintaining food safety and quality in professional environments. Constructed with durable stainless steel for both interior and exterior surfaces, it ensures optimal hygiene and long-term reliability. The unit features an intuitive digital control panel that allows for precise temperature management and customizable cycle programming to preserve texture, flavor, and nutritional value.

Technical Specifications

Material Construction	Stainless steel (interior and exterior)
Control System	Digital control panel with cycle programming
Primary Functions	Rapid Cooling, Rapid Freezing, Core Temperature Reduction

Applications

Suitable Applications

- Commercial Kitchens
- Bakeries
- Food Processing Facilities
- Catering Operations

Benefits

Key Benefits

Inhibits Bacterial Growth • Extends Shelf Life • Preserves Flavor & Texture • Maintains Nutritional Value