

BLAST FREEZER

Furnotel's Blast Chiller and Blast Freezer range is designed to suit catering operations large and small, offering capacities from 65L right up to 370L.



-36 ~ -40°C



FRBF-1-1



FRBF-1-2



FRBF-1-3



FRBF-1-4



FRBF-1-5

FRBF-1-1

65L 3 Pans
Fancooling Blast Freezer

Dimension	710 x 700 x 560mm
Package Dimension	780 x 810 x 605mm
Capacity	65L
Cooling System	Fancooling
Performance Temp. Temperature	-36°C ~ -40°C
Temperature	+90°C ~ +3°C in 90 min : 7KG
Temperature	+90°C / -18°C in 240 min : 5KG
Power	587W
Ampa	3.4A
Compressor	Aspera or Tecumseh
Hp. Of Compressor	487Hp
Material	Stainless Steel 304
Net Weight	57KG
Gross Weight	66KG

*Suitable for 3xGN 1/1 pans and 600x400mm food pan

FRBF-1-2

115L 5 Pans
Fancooling Blast Freezer

Dimension	790 x 700 x 920mm
Package Dimension	860 x 810 x 1075mm
Capacity	115L
Cooling System	Fancooling
Performance Temp. Temperature	-36°C ~ -40°C
Temperature	+90°C ~ +3°C in 90 min: 18KG
Temperature	+90°C / -18°C in 240 min: 12KG
Power	1400W
Ampa	4.2A
Compressor	Aspera or Tecumseh
Hp. Of Compressor	810Hp
Material	Stainless Steel 304
Net Weight	109KG
Gross Weight	130KG

*Suitable for 5xGN 1/1 pans and 600x400mm food pan

FRBF-1-3

220L 8 Pans
Fancooling Blast Freezer

Dimension	790 x 800 x 1320mm
Package Dimension	860 x 910 x 1475mm
Capacity	220L
Cooling System	Fancooling
Performance Temp. Temperature	-36°C ~ -40°C
Temperature	+90°C ~ +3°C in 90 min: 30KG
Temperature	+90°C / -18°C in 240 min: 20KG
Power	2100W
Ampa	9.2A
Compressor	Aspera or Tecumseh
Hp. Of Compressor	1300Hp
Material	Stainless Steel 304
Net Weight	142KG
Gross Weight	182KG

*Suitable for 8xGN 1/1 pans and 600x400mm food pan

FRBF-1-4

280L 11 Pans
Fancooling Blast Freezer

Dimension	790 x 800 x 1680mm
Package Dimension	860 x 910 x 1835mm
Capacity	280L
Cooling System	Fancooling
Performance Temp. Temperature	-36°C ~ -40°C
Temperature	+90°C ~ +3°C in 90 min: 40KG
Temperature	+90°C / -18°C in 240 min: 30KG
Power	3500W
Ampa	16A
Compressor	Aspera or Tecumseh
Hp. Of Compressor	2850Hp
Material	Stainless Steel 304
Net Weight	170KG
Gross Weight	228KG

*Suitable for 11xGN 1/1 pans and 600x400mm food pan

FRBF-1-5

370L 15 Pans
Fancooling Blast Freezer

Dimension	790 x 800 x 1950mm
Package Dimension	860 x 910 x 2105mm
Capacity	370L
Cooling System	Fancooling
Performance Temp. Temperature	-36°C ~ -40°C
Temperature	+90°C ~ +3°C in 90 min: 55KG
Temperature	+90°C / -18°C in 240 min: 40KG
Power	5250W
Ampa	5.7A
Compressor	Aspera or Tecumseh
Hp. Of Compressor	3930Hp
Material	Stainless Steel 304
Net Weight	200KG
Gross Weight	274KG

*Suitable for 15xGN 1/1 pans and 600x400mm food pan

Blast Freezer

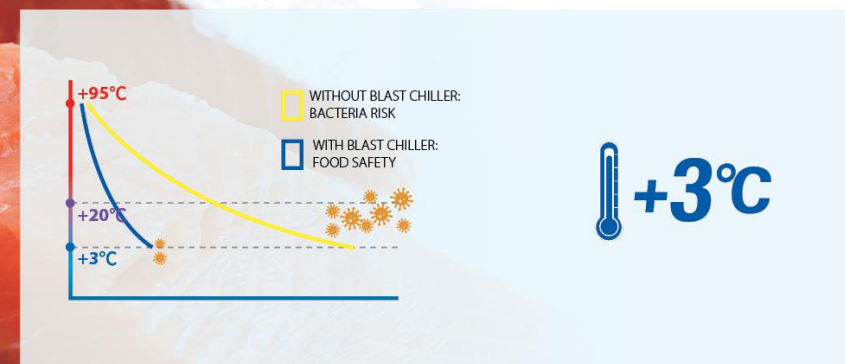
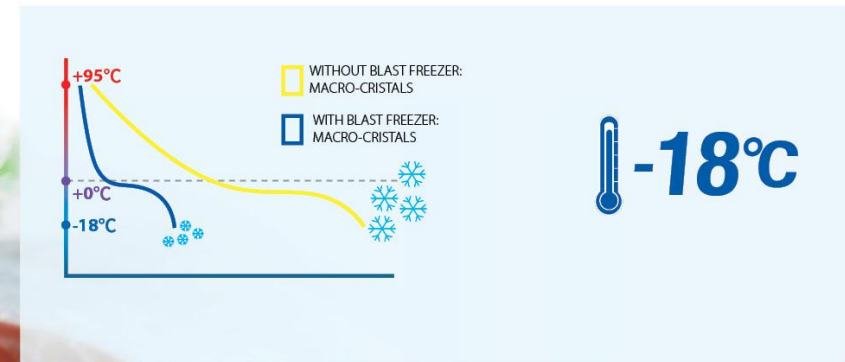
Blast freezer, the best natural chilling system to remain food flavor, becomes **Furnotel** hot products. Powerful freezing function, absolute reliability and notable efficiency proves that it's the best choice for restaurants, confectioneries, bakeries and ice-cream shop. Having the freezer, you may be left more time for creativity.



Prominent features: Blast Freezing & Resist Bacterial

Actually, not all people realize that only when food is being frozen within minutes, can their taste remain better. All the water molecules will turn into crystals during the freezing, and the faster the freezing, the smaller the crystals, which protect flavor molecules being destroyed. Down to a -40°C air temperature, the blast freezer enables food core temperature decreasing to -18°C under 240 min, completely keeps all the qualities of the food whole.

It is known that food will lose its finest qualities without timely preservation, owing to extremely high bacterial growth at a temperature range between $+65^{\circ}\text{C}$ and $+10^{\circ}\text{C}$. The blast freezer makes it possible to lower the food core temperature to $+3^{\circ}\text{C}$ under 90 min, efficiently inhibiting bacterial proliferation and food dehydration, absolutely improve food quality and safety.



Competitive benefits

Less Dehydration & Weight Loss

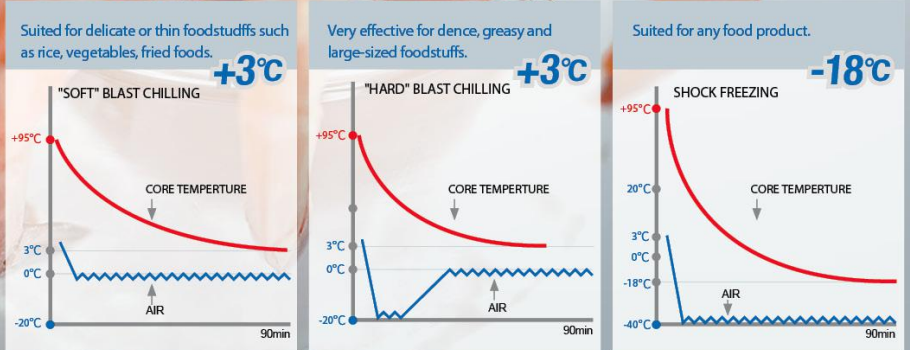
Blast chilling immediately stops the moisture from evaporating, preventing dehydration as well as preserving the food fragrance and flavor. Blast freezing not only stops water evaporation but reduces weight loss, especially best for commodities sold by weight. It is likely that the revenue will be increased by 7%.

Time & Purchase Savings

Larger quantity of dishes and semi-processed food could be prepared in advance rather than repeat similar daily preparation work because of longer shelf life of blast chilled food. Thanks to the long shelf life of shock frozen foods, it is possible to purchase more seasonal ingredients when they are less expensive and of better quality.



Working Cycles



Door has the automatic regression function, about the door interchangeable.

Adopted superior compressor & patent frequency conversion technology.

In accordance with European HACCP standard, suitable for 1/1 GN pan or 600 x 400 baking pan Available for 3 (7/5/8/11/15) GN shelves.

Heating wire removable, overcomes the drawback of heating wire cannot be repaired. Door gasket is removable.

Customized digital temperature control system, humanized panel design.

Equipped with gravity adjustable feet, wheels are also optional.

Core temperature vary from +90°C ~-18°C in 240min and vary from +90°C ~+3°C in 90 min.