

## Trufrost Blast Chillers/Freezers

The Trufrost Blast Chiller / Freezer is a revolutionary appliance which rapidly lowers the core temperature of foods (chilling from +90°C to +3°C in 90 minutes, freezing from +90°C to -18°C in 240 minutes), thus allowing perfect preservation and eliminating bacterial growth. It is an ideal appliance for chefs, pastry chefs and ice cream makers who need reliability, convenience and improved efficiency, without compromising on food quality.

### Blast Chilling

from +90°C to +3°C in 90 minutes

This process helps lower the food temperature to safe +3°C in a suitably short time, in line with HACCP standards. The adequate chilling speed helps reduce bacteria growth in the range from +65°C to +10°C. Blast chilling helps retain the quality, colour and smells of food and extends the storage period.

### Shock Freezing

from +90°C to -18°C in 4 hours

Blast freezing results in a large number of small crystals preserving the original properties of food: flavour, colour, texture and nutrients, and helps extend the storage period. This enables you to store the foods ready for thaw, regeneration and service for up to several months. Blast freezing can also be applied for raw materials and semi-cooked foods.



BCF-5  
Yield per cycle 20 kg

## Technical Specifications



Model	Cooling System	Dimensions W*D*H (mm)	Pan Supports EN & GN 1/1		Chilling Capacity +70°C to +3°C	Freezing Capacity +70°C to -18°C	Refrigerant	Input Power (W)
			40mm deep	65mm deep				
BCF-5	Ventilated	800*800*990	5	3	20kgs in 90mins	15kgs in 240mins	R404a	760

Electricals: 220V/50Hz/Single Phase

Pans not supplied with machine

Specifications are subject to change without prior notice due to continuous product development

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BCF-10  
Yield per cycle 40 kg

## Technical Specifications



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			40mm deep	65mm deep				
BCF-10	Ventilated	800*800*1520	10	7	40kgs in 90mins	28kgs in 240mins	R404a	1500

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BCF 13  
Yield per cycle 60 kg

## Technical Specifications



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			40mm deep	65mm deep				
BCF 13	Ventilated	800*800*1750	13	9	60kgs in 90mins	38kgs in 240mins	R290	1200

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