## 1800 TJ HIRE

Specialists in mobile coolroom & freezer room hire



## COOK AND CHILL AVAILABLE FOR HIRE





- > 2 x Electric 10 tray combi steamers
  - o Touch screen operation
  - o Fully automatic mode select the product type & cooking style, the oven does rest
  - o Air-o-clima adjustable humidity control
  - Three special cycles Low temp, Regeneration & Proving
  - o Integrated, fully automated 4 cleaning cycles (18 mins to 1hr 42 mins)
  - o Green cleaning options for even lower running costs
  - o 6 point multi-sensor probe for super-accurate and safe core-temperature cooking
  - o 10 slides tray runners, integral, retractable hand shower & chemical dispenser
- 20 Tray blast chiller freezer
  - o Features a digital control panel that enables precise temperature settings
  - o Probe built in for exact temperature control
  - o Reduce food temp from 90°C to 3°C in less than 90 minutes; -18 °C in less than 4 hours.
  - 304 stainless steel construction
  - HACCP data storage
- Preparation bench
- Instantaneous hot water service
- > Hand basin
- Air-conditioning
- Provision for, 4 x 45kg LPG cylinders
- > 20FT Shipping container
- > Doorways line up with other containers in our fleet

For pricing and bookings email us at

Or contact us on our toll free number

www.tjhire.com.au

5 operating modes for blast chiller:

- soft chilling, air temperature of -2°C
- hard chilling, air temperature of -20°C
- shock freezing, air temperature of -35°C
- holding, temperature of 3°C
- freeze holding, air temperature of -22°C

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