

# 1800 TJ HIRE

Specialists in mobile coolroom & freezer room hire



## BLAST CHILLER 10 TRAY AVAILABLE FOR HIRE



- Chilling means bringing the temperature of cooked food from +90°C to +3°C in a short time lap which does not allow bacterial growth
- Blast Chilling cycle: 28 kg from 90°C up to 3°C in less than 90 minutes.
- Soft Chilling (air temperature -2°C).
- Hard Chilling (air temperature -12°C).
- Holding at 3 °C for chilling, automatically activated at the end of each cycle, to save energy and maintain the target temperature
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information. (shape maintenance and holding).
- HACCP accordance.
- Bain marie / gastronorm trays not included. Can supply at extra cost
- 760W x 760D mm x 1560H
- Electrical rating - 240V / 1.1KW / 4.6 amps (10 amp plug)

For pricing and bookings email us at

[enquiries@tjhire.com.au](mailto:enquiries@tjhire.com.au)

Or contact us on our toll free number

[1800 85 4473](tel:1800854473)

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