

1800 TJ HIRE

Specialists in mobile coolroom & freezer room hire



BLAST FREEZER 20 TRAY AVAILABLE FOR HIRE



- Blast chiller designed to rapidly reduce food temperatures from 90°C to 3°C in less than 90 minutes to inhibit bacterial growth 3 operating modes -
- Blast Chilling cycle: 64 kg from 90°C up to 3°C in less than 90 minutes.
- Blast Freezing cycle: 56 kg from 90°C up to -18°C in less than 240 min.
- Soft Chilling (air temperature -2°C).
- Hard Chilling (air temperature -20°C).
- Holding at +3 °C for chilling or -22 °C for freezing, 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.
- Choice of operation by probe or timed cycle
- HACCP accordance.
- Bain marie / gastronorm trays not included. Can supply at extra cost
- Dimensions 800H x 835D mm x 2230H
- Electrical rating - 400V / 3.93KW / 9.83 amps (32 amp 3 phase 5 pin plug)

For pricing and bookings email us at

enquiries@tjhire.com.au

Or contact us on our toll free number

[1800 85 4473](tel:1800854473)

www.tjhire.com.au

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