



# Blast chillers and freezers

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## A concentration of efficiency

The "Hengel" blast chillers and freezers were designed to meet the artisan bakers' needs in terms of production volume and space constraints. They also meet the latest standards of hygiene and safety. Recognized by its know-how in the field of deep-freezing, Hengel developed its efficient blast chillers and freezers based on its 30 years of expertise.

### ERGONOMICS, EFFICIENCY & DESIGN, 2 equipment in 1 ...



Ventilation speed adapted to avoid damaging the most fragile products



Integrated ergonomic handle



Equipped with casters to ensure an easy mobility



Gasket door easily removable

**BLAST CHILLER** FROM +63°C TO +10°C\* IN 60MN  
From 13 to 38 kg per cycle

**DEEP-FREEZING** FROM +25°C TO -18°C\* IN 90 MN  
From 5 to 20 kg per cycle

- Inside and outside in stainless steel
- **3 sizes available** : 5, 10 and 15 levels for 400x600, GN1/1 and 460x660 mm trays (18"x26") with standard spacing of 75 mm and adjustable every 15 mm
- **Touch screen (capacitive touch buttons) control panel Bi-Tronic Control 1**
- **Temperature probe** to be stung in the heart of the product
- Rounded corners inside to **facilitate the cleaning** of the equipment
- Bottom edge diamond-shaped for condensate drain
- Automatic and manual ventilated defrost system
- **Plug and Play system** (blast chiller/freezer ready to install)
- Easy access to the evaporator for maintenance and cleaning
- 60 mm polyurethane foam insulation (CFC free) 43 kg/m<sup>3</sup>
- Evaporator with anti-corrosion treatment (cataphoresis)

### OPTIONS

- Tropicalised refrigeration unit
- Adjustable feet in stainless steel, 150 mm height

\* Core temperature

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The Hengel blast chiller and freezer, in addition to being sophisticated and solid, allows me to gain efficiency. Better organized, it enables me to prepare a more varied range of food, while saving time and reducing my losses.

RICHARD HAWKE, PASTRY CHEF AND TRAINER AT ENSP YSSINGEAUX (FRANCE)

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## Temperature probe Thermo Sensor to stung in the heart



Stung in the heart of the product that will be cooled or frozen, the Thermo Sensor enables to stop automatically the cooling or deep-freezing process as soon as the set temperature is reached.

