Blast Chiller & Freezer

Features

- CFC Refrigerant And Foam
- Ventilated Refrigeration Compartment .
- Danfoss Refrigeration Components.
- Aspera Or Danfoss Compressor.
- EBM Fan
- Complete Structure Interior & Exterior In Stainless Steel AISI 304 With Round Internal Edges For Easy Cleaning
- Choice Of Models From 3 Set GN1/1（15.7"×23.6"）Trays To 14 Set GN1/1（15.7"×23.6"）
- Self Closing Doors With Easy To Clean And Replace Magnetic Balloon Gasket.
- Special Probe Feels The Temperature In The Heart Of The Product.
- 75mm thickness Insulation For Excellent Thermal Efficiency.
- Dixell Controller And Compact Footprints Optional.
- Electric Door Mullion Heater Replaceable.
- The powerful Celfrost Professional Blast Refrigerator / Freezers are most ideal for reducing the temperature of cooked food from 90 °C to +3 °C or -18°C rapidly, thereby rendering it safe from bacterial growth and fit for ensuing storage and consumption
- Electrical: CBF-5 : 115V/60Hz/1 with NEMA 5-15P
  CBF-10: 208V/60Hz/1 with NEMA 6-20P

NEMA 5-15P NEMA 6-20P

CBF-5

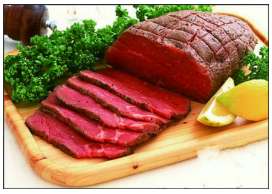
CBF-10

Technical Data

MODEL	Ext. Dimensions W X D X H (In)	Int.. Dimensions W X D X H (In)	Cooling Capactiy 70°C to 3 °C in 90 mins	Cooling Capactiy 70°C to -18 °C in 240mins	V/Hz/Ph	PAN (GN 1/1)	Refrigerant	POWER	NET WEIGHT LBS	NEMA PLUG
CBF-5	31.5x32.1x40	26x25.2x15.7	40LB	31LB	115V/60Hz/1	5	R404a	801W	209	
CBF-10	31.5x32.1x64.8	26x25.2x34.3	88LB	62LB	208V/60Hz/1	10	R404a	1298W	330	

Inspected by QAI when the product bares the QAI SPE-1000 label

If the data and structure update, without notice, subject to material object.



Blast Chillers +70°C To +3°C

The Blast Chilling Cycle, The Product Temperature Drops From +70°C To +3° C In 90 Minutes. The Transition Between +65°C And +10°C (Ideal Climate For the Proliferation Of Bacterial), So Fast As To Prevent Any Generation. The Foodstuff Can Be Kept For 8 Days In Normally Chiller.

Shock Freezers +70°C To -18°C

The Maximum Storage Is Achieved Through The Rapid Production Of Cold To Allow The Production Of Microcrystals That Optimally Preserve The Cells Of The Foodstuf. The Shock Freezing Drops The Temperature From +70°C To -18°C In A Maximum Time Of 240 Minutes. The Food Is Quickly Frozen And Then Be Kept For Months In Normally Freezer.