

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Blast Chilling & Freezing

Polyvalent Tools

The Answer for several sectors

- Perfect control of the blowing T°C (by a degree or so). Cells and tunnels give your production a real polyvalence.
- From +3°C to -40°C, a blowing T°C adapted to your products



Ready cooked meals



Meat



Seafoods



Butchery



Bakery



Pastry

Blast chilling, the obligation of result

- The fast chilling of the foodstuffs is made in order that their core temperature does not stand at values between +63°C and +10°C during more than 2 hours. As the bacterium exists in the ready cooked meals, their making in advance requires a chilling at the end of the cooking. A blast chiller limits the bacterial proliferation from +63°C to +10°C.



Deep freezing, a guaranteed quality

- The fast freezing of the foodstuffs is made in order that their core temperature does not stand at values between +65°C and +18°C during more than 4 hours and 30 minutes. The blast freezing is a fast freezing which avoid the product alteration by macrocrystallisation. Big crystals forming caused by the tearing of the product cells frame.



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Guaranteed Power

The accuracy of the capacities and efficiency

- Guarantees an efficiency conform to the real conditions in the kitchens

A Low T°C cycle

- Blowing T°C and refrigerating power. The thickness of the product actually conditioned the blowing T°C needed in the blast chiller. The thickness is the product, the coldest must be the blowing. This machine selects the refrigerating power of its machines for a low T°C working.

An adapted refrigerating power

- Condensing units selected at low T°C. In order to guarantee the efficiency, the condensing units at -20°C for chilling, -40°C for freezing. This allows to respect the efficiency and the law in any way. The refrigerating power depends on the blowing T°C, it must be indicated in Watts and must mention the T°C of evaporation.

Technology

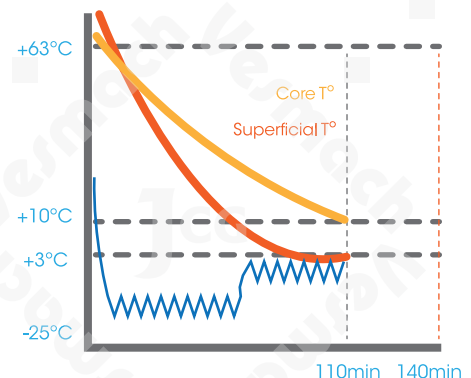
Performance

- Vertical homogeneity of the air flow. Vertical type evaporators and horizontal fins which guarantee of a vertical homogeneity of the chilling. High efficiency fans with collars to optimize the air flow.

Security

- Simply USB controller. This guarantees perfect using conditions and total control of the chilling of your products.

- Progressive temperature. 3 blowing T°C setting, T°C rising at the end of the cycle to avoid the superficial freezing. This system optimizes the electric consumption of the conditioning unit.



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Technology

Air Speed Cycle

Innovation

- T°C rising at the end of the cycle to optimize the electric consumption.



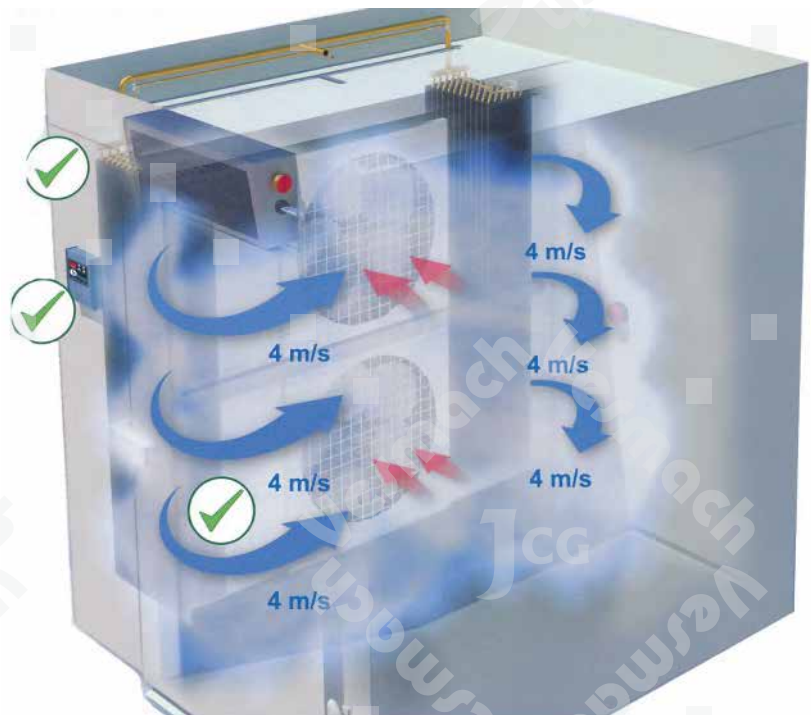
Hygiene

- Central ventilation block. With hinges, for a perfect cleaning of the block, and 100% of the floor. Insulated stainless steel floor, waterproof with edges of step for an easy access of the trolleys. Polyurethane insulation foam CFC free.

Controlled T°C

HACCP Controller

- Ultra simple, monocard, 4 touches
- Independent core and ambient probes
- 4 Automatic modes (chrono and core probe)
- Audiovisual signal at the end of the cycle (powerful)
- Blowing T°C control
- Atotest and detect codes
- Tropicalized controller standard CEM et ROHS
- Programmable de-icing mode
- Automatic transfer into storage mode at the end of the cycle
- Ventillation extension at the end of the cycle for homogeneisation of the products before storage.



USB Option



- Data recording on UDSB key, Data reading on Excel©
- Defects report on USB

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Controlled T°C

Evolution HACCP Controller

- Multi-functions controller
 - 20 pre-recorded programs
 - 3 check points core probe mode / chrono mode
 - Setting of any T°C (cycle, storage by programming)
 - Chilling control against crystallisation
 - Access code protection for programs
- RS 232 port for PC or printer
- Audiovisual signal at the end of the cycle
- Autotest with defect codes, display and printing (option printer) of defects
- Automatic transfer into storage mode at the end of the cycle
- Special EPROM programs (option)
- Possibility of driving 3 core probes (wire or wifi)
- Conform to CEM and ROHS standards



VISU Regulation

- Wifi probes driving on PC
- Audio signal for core T°C on the wireless probe
- Display in real time of the wifi probes
- Product identification
- Recording on internal memory
- Data exportation on USB
- Graphic edition on screen
- Compatibility with Acfrisoft
- 1 to 8 wifi probes display



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Product Name:

Blast Chilling & Freezing Grids Blast Chiller

Small and medium ranges
from 4 to 100 kg/cycle

The grids blast chillers fit with both GN1/1 and 60x40 trays. From 4 to 100 kg of products/cycle of 90 or 110 minutes, in table version or with wheels. The small and medium ranges are adapted to your needs in any reduced space. The front electric board makes the maintenance easier.



G80

G60

G50

G40

G25

G25 table

Purpose:

The machine is generally used for fast cooling of pre-processed products

Specifications

Models	Trays	Chilling	Freezing	Dimension		
(/ RL)		Capacity	Capacity	L	W	H
i15	3 to 5	15 kg	4 kg	755	700	840 to 900
G15	3 to 5	15 kg	4 kg	755	800	950
G20	4 to 9	20 kg	4 kg	755	800	1070
G20 table	4 to 9	20 kg	4 kg	1445	815	850
G25	5 to 9	25 kg	10 kg	755	800	1070
G25 table	5 to 9	25 kg	10 kg	1445	815	850
G40	8 to 16	40 kg	10 kg	755	800	1405
G40 table	8 to 16	40 kg	10 kg	1445	820	920
G50	10 to 18	50 kg	10 kg	755	800	1560
G60	14 to 25	60 kg	-	755	800	1935
G75	14 to 25	75 kg	35 kg	755	800	1935
G80	18 to 30	80 kg	-	755	800	2140
G100	20 to 39	100 kg	-	755 x	860 x	2240
G100 special	10 to 19*B	100 kg	-	1050	1000	1920

Note: *A is GN1/1 = Grill 530 x 325 x 55mm ; *B is GN2/1 = Grill 530 x 650 mm