



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



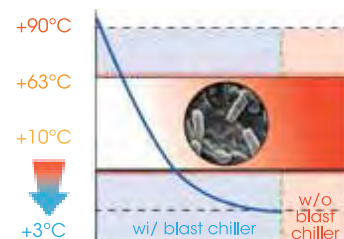
Bakery



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.



# Vesmach

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## Blast Chilling & Freezing

### 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

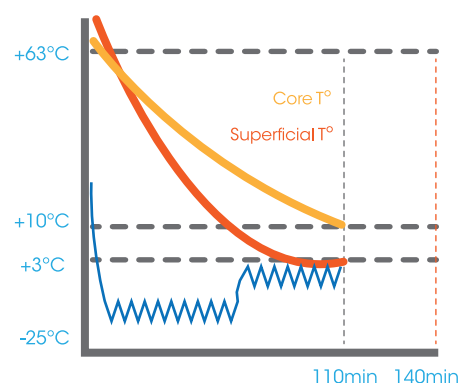
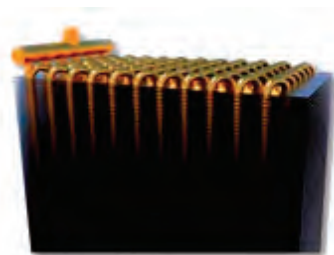
Performance

- 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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## Blast Chilling & Freezing

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





## Blast Chilling & Freezing

## 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



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



**Vesmach**

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Product Name:

# Blast Chilling & Freezing (Bakery) 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.



Purpose:

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

## Specifications

Models	Levels	Chilling Capacity	Freezing Capacity	Dimension		
				L	W	H
GP5 / RL	5	15 kg	3,6 kg/hr	755	800	950
GP7 / RL	7	20 kg	3,6 kg/hr	755	800	1070
GP7 table / RL	7	20 kg	3,6 kg/hr	1445	815	850
GP9 / RL	9	25 kg	7 kg/hr	755	800	1070
GP9 table / RL	9	25 kg	7 kg/hr	1445	815	850
GP15 / 1.5cv / RL	15	40 kg	9 kg/hr	755	800	1405
GP15 table / 1.5cv / RL	19	40 kg	9 kg/hr	1445	820	920
GP19 / 1.5cv / RL	19	50 kg/hr	9 kg	755	800	1560
GP19 / 2.7cv / RL	19	60 kg/hr	20 kg	755	800	1560
GP30 / RL	30	75 kg/hr	18 kg	755	800	1935
GP40 / RD	40	100 kg/hr	28 kg	755	800	2140
GP20 special	10 to 20	80 kg/hr	25 kg	1050	1000	2130
GP20 special DC / 6cv / RL	10 to 20	90 kg/hr	30 kg	1250	1000	2130
GP20 special DC / 8cv / RL	10 to 20	100 kg/hr	60 kg	1250	1000	2130

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