

Product Name :
Blast Freezer

Product Code :
MM-CHINA11002-0029



Description :

Blast Freezer

Technical Specification :

Walk-In Blast Freezer: Bulk Trolley-In Logistics for Heavy Meat Processing

The Walk-In Blast Freezer Room addresses the logistical bottleneck of bulk freezing in massive meat and poultry processing plants.

Designed to accept fully loaded roll-in trolleys directly from the processing floor, this heavy-duty shock freezing facility eliminates the need for manual tray-by-tray loading. By pushing extremely high-velocity -40 degrees Celsius air across 500 kg batch loads, it rapidly drives the core temperatures of thick primals or boxed poultry down to -18 degrees Celsius, halting bacterial proliferation and preventing moisture evaporation during the critical chilling phase.

Ultra-low Temperature Shock Freezer Features

The kitchen freezer has the powerful refrigerating system and heat exchanger.

The catering freezer has compressor, blast evaporimeter, and dual cooling system.

For its microcomputer temperature control, its cooling temperature is adjustable.

The chamber is made of double-sided stainless steel plate. And the PU insulating layer is 120mm-thick and high-density polyurethane foam material.

Blast freezer is equipped with copper pipes, double radiator.

The commercial upright freezer is noncorrosive and has luxury appearance.



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