# TOMOR

## **BLAST FREEZER**



### Characteristics

- Tomori apply heavy duty class compressor : Aspera, Tecumseh, and Bitzer.
- Tomori Apply Danfoss Expansion Valves.
- UFI approved environmental-friendly refrigerant R404A and foam.
- Italy Dixell temperature sensor and other high quality electrical system.
- AISI304 food-grade stainless steel for body material for food safety.
- Widely use in kitchen, hotel, restaurant, cafe, and food processing factory.
- Blast freezer is essential equipment for making Italian ARtisan Gelato. It can make sure the core temperature of ice cream.
- Widely used for seafood, fruit and vegetables processing for extra fast cooling sistem to prevent bacterial growth and keep the freshness.

### What is Blast Freezer?

A Blast Freezer is a specialized category of freezer used to preserve food at a very low temperature to prevent the growth of microorganisms. A Blast Freezer is also known as Shock Freezer. In normal temperature, bacterial growth in food occurs at a rapid, exponential rate. The food becomes unsafe for future consumption. The microorganism cannot thrive in the extremely cold environment of a Blast Freezer. A Blast Freezer is commonly used in food industry. Commercial kitchens use a Blast Freezer to preserve seafood, meat, dairy products, confectionaries, leftovers, and cooked foods. A Blast Freezer is commonly used in restaurants, catering unit, bakeries and ice-cream parlors. A Blast Freezer can reduce temperature of a food from +70?C to -18?C in less than 4 hours. Nowadays several models of automated Blast Freezers are available. These are provided with different energy saving, automatic defrost and noise reduction modes.



## Brief Introduction

