Blast Freezer

-10°C to -45°C

For long-term and hygienic foodstuffs preservation, some food must be blast frozen to -18°C or -40°C (low temperature). "Frozen" means to transfer the fluid inside food to ice crystal. Therefore, preserving foodstuffs in low temperature environment which penetrate the foodstuffs and make the centre of foodstuffs low down to -40°C rapidly, that is blast freeze. Blast freezer can freeze foodstuffs in high speed, creating smaller ice crystals and will not damage food. No matter raw, cooked or semi-finished foodstuffs can be preserved perfectly by blast freezer, after defrosting; foodstuffs can maintain the original delicacy and fresh without quality doubt.

Features:

✔ Intuitive touch control panel – Easy to use
✔ Modular construction makes installation fast and easy
✔ Visual and audible alarm alerts
✔ Easy to remove shelf support for simple cleaning and maintenance
✔ Both internal and external chamber are constructed by stainless steel

VF 45B-180

VF 45B-450

VF 45B-850

VF 45B-1100

VF 45B-4000

Stainless Steel Cart

The Model	VF 45B-180	VF 45B-350	VF 45B-850	VF 45B-1100	VF 45B-4000
Dim. Ext (mm) W x D x H	880 x 850 x 1015	880 x 850 x 1645	1000 x 1100 x 2350	1360 x 1110 x 2060	2900 x 1650 x 2200
Stainless Steel Trays	5pcs	10pcs	20pcs	22pcs	Double Carts 40
Capacity	180L	350L	850L	1900L	4000L
Stainless Steel Tray Dia.	400mm x 600mm				
Int. & Ext. Chamber	Stainless Steel				
Temp Range	-10°C to -45°C (temp adjustable)				
Temp Fluctuation	±1°C to 2°C				
Internal Air Circulation	Forced-air				
Refrigerant	R507 HCFC				
Comp Reci Hermatic	1500W	2500W	3000W	3500W	5 HP x 2
Door Lock / Castor(s)	1 no. / 4pcs	1 no. / 4 pcs	1 no. / 4pcs	2 nos. / 4pcs	2 nos. / Nil
Temp Pull Down Rate	Ambient +25°C to -86°C approx. 40 mins				
Standard LED Alarm	Hi/Low Alarm				
Power Voltage	230Vac 50Hz Single or 415Vac 3 Phase (60Hz for others)				
Fan Door Switch	Built-in				
Safety Features & Certification	ISO 13485, Electric Safety Test (EST) IEC 61010-1 (2010), GDPMD, ISO IEC 17025				