

# Blast Chiller (6 Rack)

On Site Kitchen Rentals Ltd



Chilling means bringing the temperature of cooked food from +90°C to +3 C in a short time lap to minimize bacteria proliferation and avoid loss of food consistency and texture. Blast Chillers reduce temperature to +3 C at food core in less than 90 minutes. After the Blast Chilling a holding cycle starts automatically to maintain food at +3 C. Blast chilled food has a solid 5 days shelf life without loss of flavour, nutritional values and weight. The opportunity to prepare in a single shot the food to be used in different times during the week enables a better work scheduling and therefore a sensible reduction in labour costs.

<i>depth (mm)</i>	<i>Width (mm)</i>	<i>Height (mm)</i>	<i>Electricity</i>	<i>Gas</i>	<i>Weight (kg)</i>
710	660	1640	13amp	N/A	95



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