



Blast Chill Controller

A refrigeration industry first

When specified at time of order, Adande side engine (VCS) and matchbox (VCM) units can be built with blast chilling (BC) added to their fridge to freezer functionality.

Applications

- Perfect for small-batch blast chill requirements.
- Ideal for the cook-chill system of food preparation.
- All types of food can be chilled using Adande blast chill technology.
- Ergonomic four in one unit - freezer, fridge, blast chiller and prep station.

Specs

Capacity	Adande drawers fitted with blast chill functionality will rapid chill up to 7 kg of food from 70°C to 3°C in 90 minutes
Electrical	230 v 50Hz, UK three pin plug & 2 m coiled lead
Energy Usage	0.15 kWh/Kg per standard temperature cycle

Blast chill cycle options

Cycle 1 - 90 minute soft chill

Cycle 2 - 90 minute hard chill

Cycle 3 - 120 minute soft chill

Cycle 4 - 120 minute hard chill

At the end of each cycle, the food is automatically held at 3°C.