



Commercial Grade Blast Freezers & Chillers

Ensuring Food Freshness & Taste is now *Easy-Breezy*

Supercold Machines are Built to Last. Having evolved in the Indian as well as overseas markets over the last 45+ Years, we confidently offer you the best and most practical Commercial Equipment solutions with unsurpassed durability, reliability, service, hygiene and service life. Our commercial refrigeration equipment offerings are a class apart and provide the best solutions for Hotels, Restaurants, Bars, Resorts, Pubs, Clubs, Coffee Shops, Ice Retail Businesses, Catering, Healthcare, Labs & Pharmacies of all sizes.

Blast Chilling & Freezing: The only way to ensure food safety and quality!

Food safety legislations in most countries require that all food must be cooled / frozen as quickly as possible. This means that whenever food is chilled or frozen, it must cross the "Danger Zone" (between +8°C and +63°C) in as little time as possible. The danger zone for food is the temperature range between +8°C and +63°C where bacteria multiplies the fastest. To minimize the time spent in the Danger Zone, a specially designed Blast Chiller or Freezer is required. The ordinary refrigeration equipment isn't designed / capable of extracting such volumes of heat load from food stuff.

Supercold blast freezers works on the principle that fresh food will remain fresh even after long storage, if they are dehumidified and quickly frozen by high pressure Cyclonic blast of dry and ultra-low temperature air. Supercold blast freezer and chiller range is an economical solution intended for clients requiring to quickly deep-freeze or cool down food products in accordance with strict food safety guidelines. These blast freezers are easy to use and does not require a complicated installation. They are designed for 400 x 600 mm trays or Gastronorm containers GN1/1. The quick freezing process of Supercold's blast freezers provides benefits to your customers as well as your business as it effectively blast freezes food contents and stops rapid nutrient deterioration, making them an important asset as the demand for healthier frozen goods grows across the globe.

If you are in the business of serving hot meals, you will definitely benefit from using Blast Chillers & Freezers!

Traditionally blast freezing was a necessity only for large institutional kitchens. But now, the topics of food safety and hygiene are gaining importance more than ever before and it has become an indispensable equipment for food processing units, hotels and restaurants. Blast freezers helps you maintain food quality & freshness while preventing nutritional loss. If your business involves serving hot meals, then you will almost certainly benefit from using a Blast Freezer.

The Supercold range of Blast Freezers & Chillers offers various capacities suitable for small independent restaurant to large-scale Hotels / Caterers. Blast Freezers not only ensure food of the highest quality, but also make it easy for caterers to comply with Food Safety Legislations and Hygiene norms, while serving tasty & healthy food and keeping your customers happy.



Why do you need a Blast Freezer?

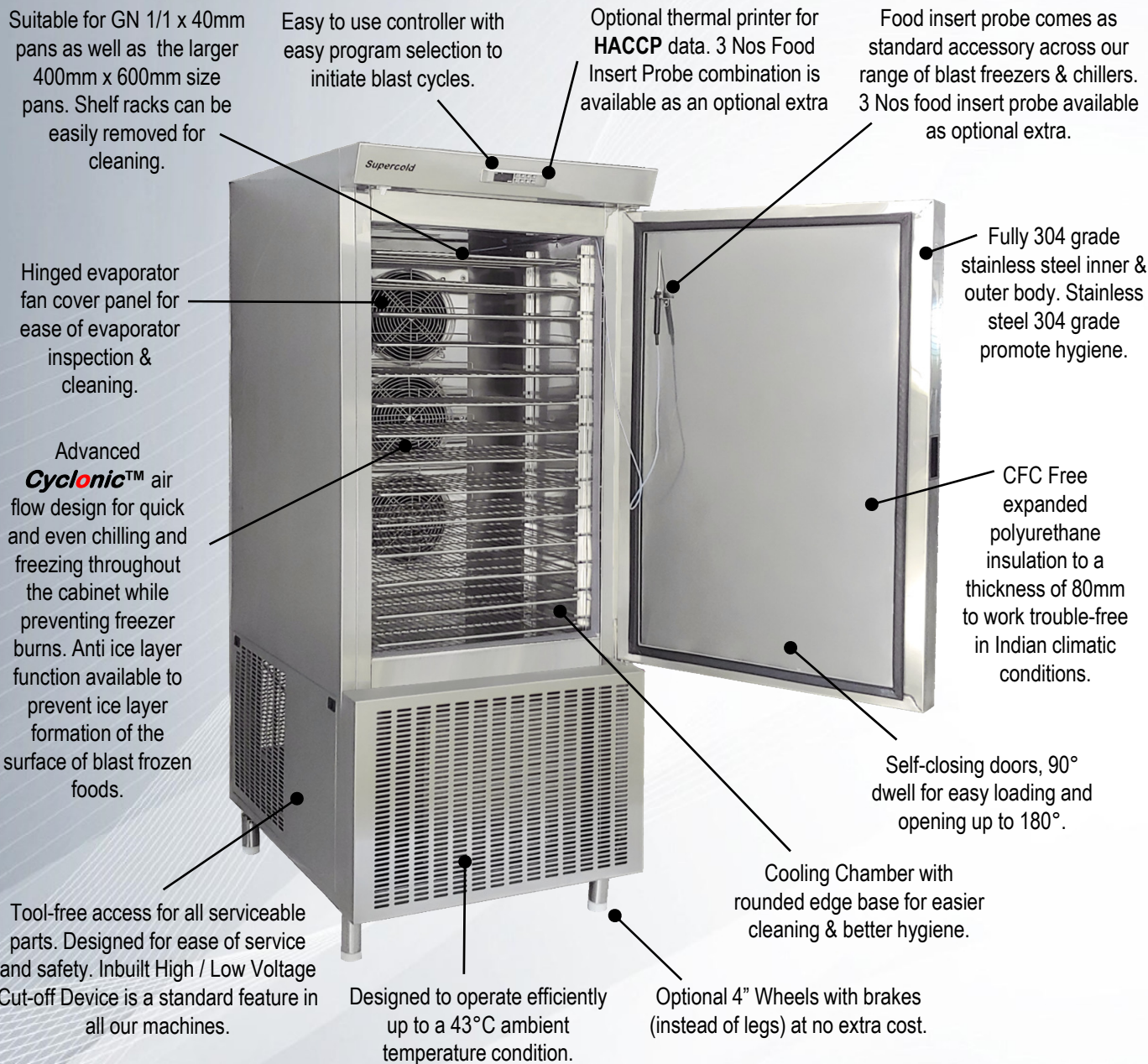
Quality: Blast Freezing renders the bacteria dormant, minimizing food spoilage. Color, texture, flavor, structure and nutritional value is locked in. Delicate food surfaces such as pasta and fruit are protected, as rapid chilling stops an "ice skin" forming which otherwise dehydrates and damages the products' appearance. Blast freezing also helps to keep food looking good. Air chill / freeze temperatures are fully adjustable, depending on the food to be chilled, to ensure your end product is of the best quality.

Reduced Food Wastage: Kitchens with blast chillers and freezers throw away less food. Food left over, for example, can quickly and safely be chilled for later use, with complete confidence in its quality and safety. Once prepared and chilled, only the correct numbers need be reheated. Blast chillers can even be used to chill wine, cans or other drinks, buffet dishes & salads

Kitchen Efficiency: Blast Freezing allows you to manage your kitchen better. Advance food preparation lets you prepare larger batches when it suits you, and then chill or freeze some for later use. This makes for fewer batches, more efficient use of ovens, more predictable working hours and optimum use of your chef's schedule, and gives you time to improve on presentation and attend to customers. Blast chilling can increase your potential profits by widening your food menu & options for your customers. It also enhances production capacity and reduces food wastage.

Standard Features across models of Supercold Blast Freezers & Chillers

Blast freezers, are without doubt one of the most important assets any modern food service company needs to have to ensure fresh, tasty and nutritional food, while being able to control food wastage. Shown below are some of the features provided in our blast freezers, designed to help you craft your success in the food industry.



The Supercold Advantage

While few imported and domestic Commercial Refrigeration Equipment of different brands continue to become non-functional assets very quickly due to want of spares, service, high maintenance expenses and shipping costs, Supercold has time and again ensured that each of our machines continuously benefit our customers for years together. This is because our machines are built simple, uncluttered, efficient and easily serviceable. Add to that, the advantage of the most economic genuine spares, a quick & responsible service network and a comprehensive AMC package for up to 15 years designed for minimum hassles while letting you focus well on your core business.

Our growing list of happy repeat customers is a testimony to this fact and will help you easily identify the Supercold advantage.



- Proudly made in India. Built tough and reliable for decades of service life.
- Standard warranty of 1 Year. Warranty extension & AMC available up to 15 years.
- Three Phase machines are supplied with a complete wall mountable 3 phase wiring box consisting of isolators, single phasing preventers, contactors, current sensors & phase indicators etc
- Easy parts availability even for decades after your purchase. Feasible and always readily available.
- Experience peace of mind with our nationwide service network available across India and a few overseas locations
- Energy efficient design to give you the best of blast freezing & blast chilling while being gentle on power consumption & maintenance costs.

Technical Specifications for Blast Freezers & Chillers

Description	SBF11	SBF22	SBF36	SBF51
Blast Freezing Method	Advanced <i>Cyclonic™</i> air flow design for quick and even blast freezing			
Chilling Volume	14 Kg	28 Kg	47 Kg	70 Kg
Freezing Volume	11 Kg	22 Kg	36 Kg	51 Kg
Cabinet Gross Volume	125 Ltrs	250 Ltrs	450 Ltrs	610 Ltrs
No: of Probes	1 No: Food insert probe as standard. Optional 3 Nos Insert Probe configuration also available.			
HACCP Data Output	Yes. Optional thermal printer as per HACCP guidelines for data logging			
No: of Shelves	3	6	10	14
Shelf Size	Accommodates 1/1 GN Pans as well as 400 x 600 mm Pans.			
Food Loading Per Pan	Maximum 3.65 Kg / Pan for Blast Freezing, Maximum 4.65 Kg / Pan for Blast Chilling			
Insulation Thickness	80mm High Density Polyurethane Foam – 42 Kg/cm2			
Anti Ice Layer Function	Yes. This prevents ice layer / crystal formation on the surface of foods			
Temperature Display	Yes. LED Display. Room Temp, Insert Probe Temp, Time Remaining, Total Time etc...			
Voltage Supply	220 V 50 Hz			380 V 50Hz
Defrost Type	Initial Defrost (Hot Gas Bypass) at the beginning of each cycle.			
Maximum Watts	1000 W	1250 W	2200 W	3800 W
Refrigerant	R404a Refrigerant			
Weight (Kg)	60 Kg	100 Kg	160 Kg	200 Kg
External Dimension WDH in mm	780 x 780 x 750	780 x 780 x 1130	780 x 1000 x 1560	820 x 1000 x 2050



Supercold Refrigeration Systems Pvt Ltd
 Industrial Estate, Manvila, Kulathur
 Thiruvananthapuram, Kerala – 695583
 Tel: 0471 – 2595339
 Mob: 9745333711, 9745333522
 Email: info@supercoldindia.com
 Website: www.supercoldindia.com

Authorized Dealer Seal

Ice Cube Making Machines, Vertical Reach-in Freezers & Chillers, Worktop Freezers & Chillers, Blast Freezers & Chillers, Chest Type Freezers & Chillers, Wine Coolers, Bakery Display Counters, Tube Ice Plants, Square Ice Cube Plants, Bottle Coolers, Back Bar Refrigerators, Visi Coolers, Drop-in Frost Tops, Fish Display Counters, Portable Refrigerated Prep Counter, Cold Room Racks, Customized Refrigeration Equipment, Customized Stainless Steel Fabrication