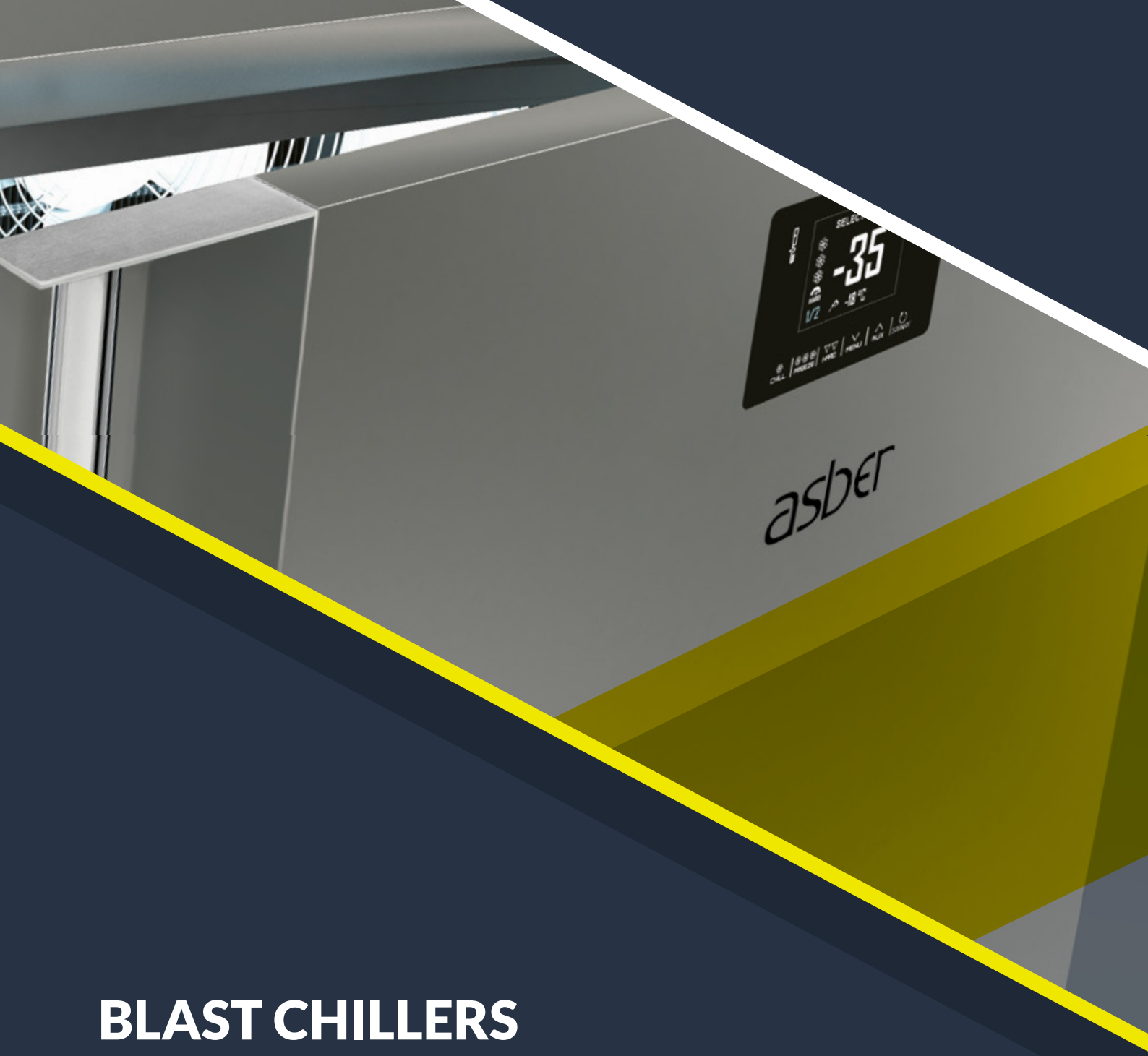


The logo for asber, featuring a stylized horizontal bar composed of three yellow and green segments to the left of the word "asber" in a white, lowercase, sans-serif font.

asber



**BLAST CHILLERS**

Catalogue

asber



# Blast chillers

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# Blast chillers

## Why use a blast chiller?

### 1. Hygiene and safety

All fresh organic food products contain a natural bacterial load which, in favourable ambient conditions (temperature and humidity), multiplies producing hazardous effects on consumer health.

Between +65°C and +3°C: in this temperature range, bacterial multiplication is accelerated exponentially.

Blast chilling means lowering the temperature of the product from +90°C to +3°C in less than 90 minutes. Passing through the critical temperature range between so fast where effects of harmful bacteria are disabled.

Blast chilling cooked product not only prevents bacterial proliferation but also prolongs product conservation time, avoiding loss of flavor and aroma.

The quality of the food is not affected, enlarging product storing time.

### 2. Work streamlining

Blast chillers allow a large quantity of product to be prepared and, once blast chilled, it can be consumed within a period of 5-7 day, while frozen product duration can extend to several months, maintaining organoleptic condition of the food.

The preservation of product quality, allows advance planning of kitchen work, improving raw ingredients purchase, as well as work load with advantages in terms of hygiene and menu variety.

### 3. Time savings

The advance preparation of foods and blast chilling of them allows kitchens to offer a more delicious and varied menu when required.

The chef does not have to constantly oversee the process of preparing several dishes.

The simple operation of reheating the food allows a wide range of dishes to be served within a short period of time.

Blast chillers increase production capacity, thereby reducing staff costs and providing outstanding advantages in terms of profitability and time.

### 4. Quality

The rapid reduction in temperature makes it possible to conserve food moisture content and prevent normal bacterial proliferation.

Fast freezing encourages the formation of intercellular microcrystals (figure 2), which maintain the compactability, flavour and freshness characteristics of foods over time.

Asber blast chillers are also exceptional at preserving fresh and raw foods, such as fish, crustaceans, vegetables, bread and partially-finished products such as fresh pasta and sauces.

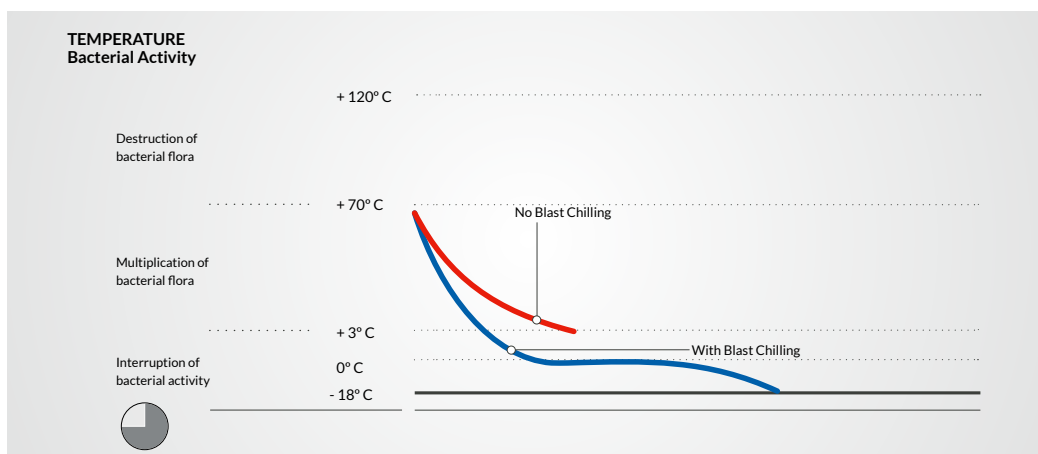
### 5. Applications

This kitchen work streamlining system is highly advantageous for all types of catering and especially for canteens, hospitals and restaurants, as well as for special occasions such as large banquets. It also allows to all kind of restaurants and catering business to offer their well-presented dishes which are ready to eat.

### 6. Other advantages

Blast chillers optimize stock management by:

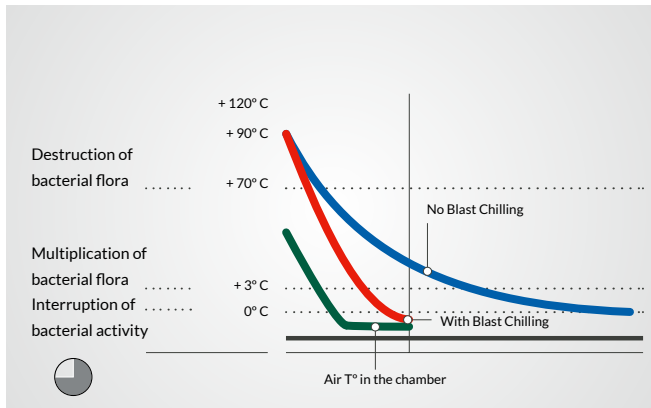
- Reductions in lost weight due to the natural evaporation of moisture from cooked food
- Planned food purchases, thereby improving kitchen stock organisation
- Organization of storage capacities and work load, adjusting capable personal attention
- Drastic reductions in waste and unused food



## CYCLE DESCRIPTION

### Blast chilling

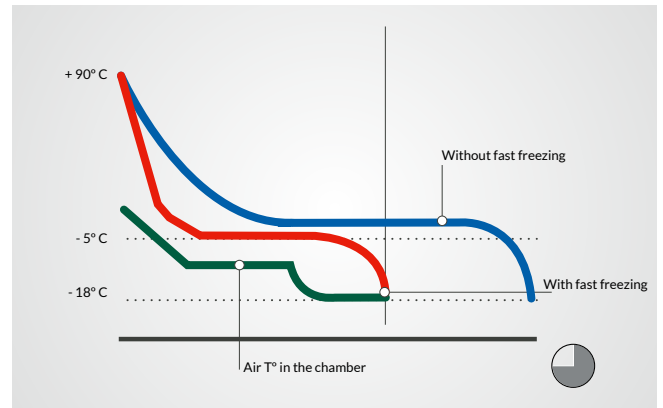
The blast chilling cycle takes the temperature of food from +90°C to a temperature or +3°C in the heart of the product in less than 90 minutes. After the process, the product can be stored between 0°C and +5°C depending of the appropriate value of storage.



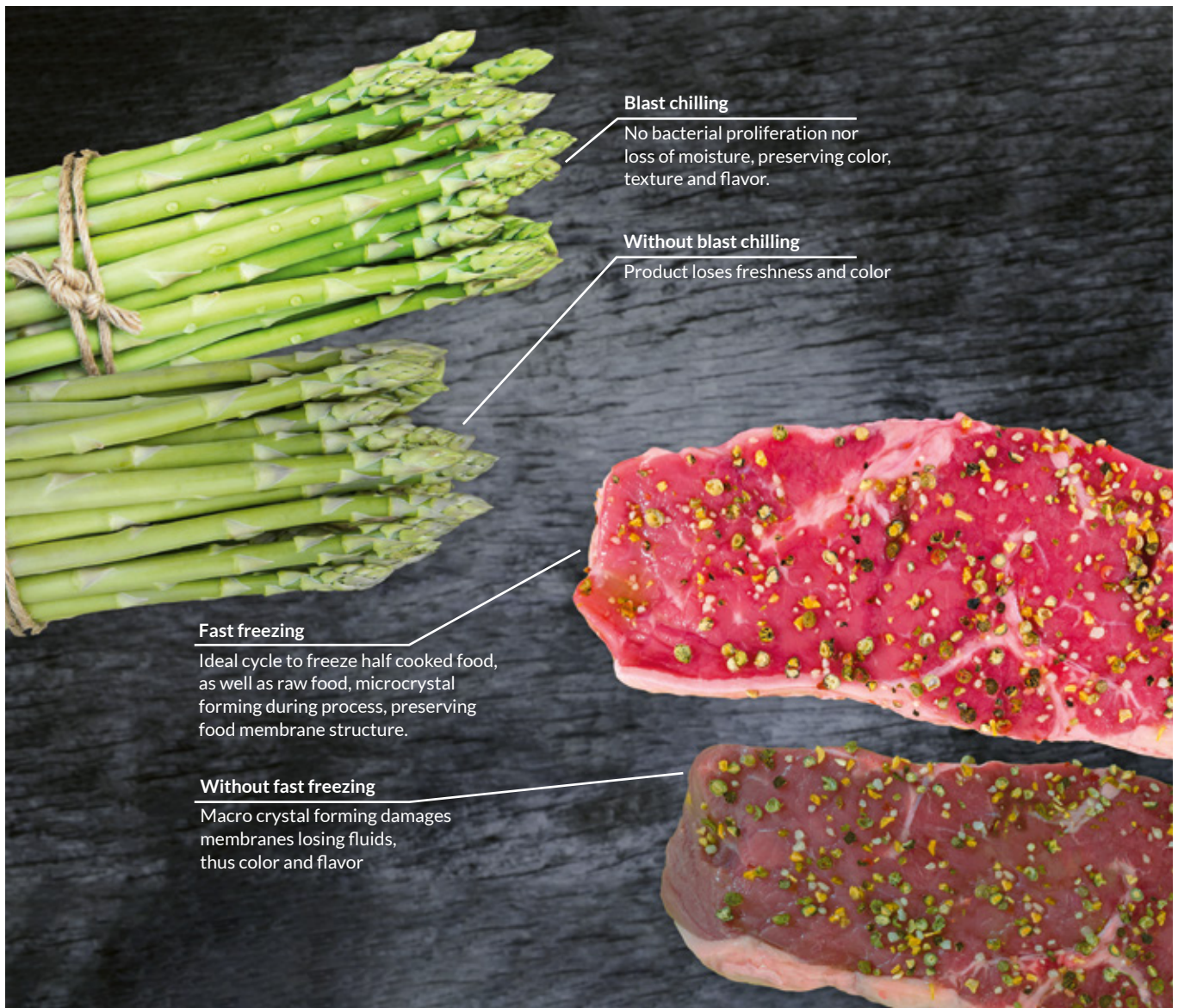
Blast chilling.

### Fast freezing

The fast-freezing cycle takes the temperature of food from +90°C to a temperature of -18°C in the heart of the product in less than 4 hours. After the process, the product can be stored between -18°C and -25°C depending of the appropriate value of storage.



Fast freezing.



#### Blast chilling

No bacterial proliferation nor loss of moisture, preserving color, texture and flavor.

#### Without blast chilling

Product loses freshness and color

#### Fast freezing

Ideal cycle to freeze half cooked food, as well as raw food, microcrystal forming during process, preserving food membrane structure.

#### Without fast freezing

Macro crystal forming damages membranes losing fluids, thus color and flavor

# NEW Blast chillers

## Features



### HYDROCARBON NATURAL GAS (HC)

ASBER range blast chillers have been developed in R290 hydrocarbon gas much more energy efficient than other refrigerant. It minimizes the energy consumption and with a GWP=3 helps reducing greenhouse effect and global warming.





#### Integrated stainless steel handle

Ergonomic, stainless steel made, robust, perfectly integrated handle ensures practical opening of the door that avoids dust and dirt collection, being extremely easy to clean.



#### Multipurpose rack

Easily removable multipurpose rod made racks, designed to hold both GN 1/1 and EN 60x40 bakery baskets.



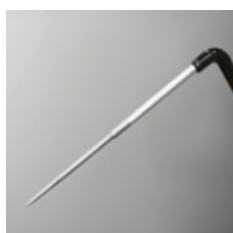
#### Compact Controller

2,8" capacitive easy to use controller, ergonomically located in the blast chiller door for users comfort with extra programs, recipe book and HACCP.



#### Easy to reach components

Removable and pivotable evaporator cover which allows to easily access into unit evaporator area for cleaning and service purposes.



#### Needle probe

Smart needle probe. The controller detects if the probe has been correctly placed in the product, starting a time controlled cycle.

Heated needle probe available as optional.



#### Self-closing hinged doors

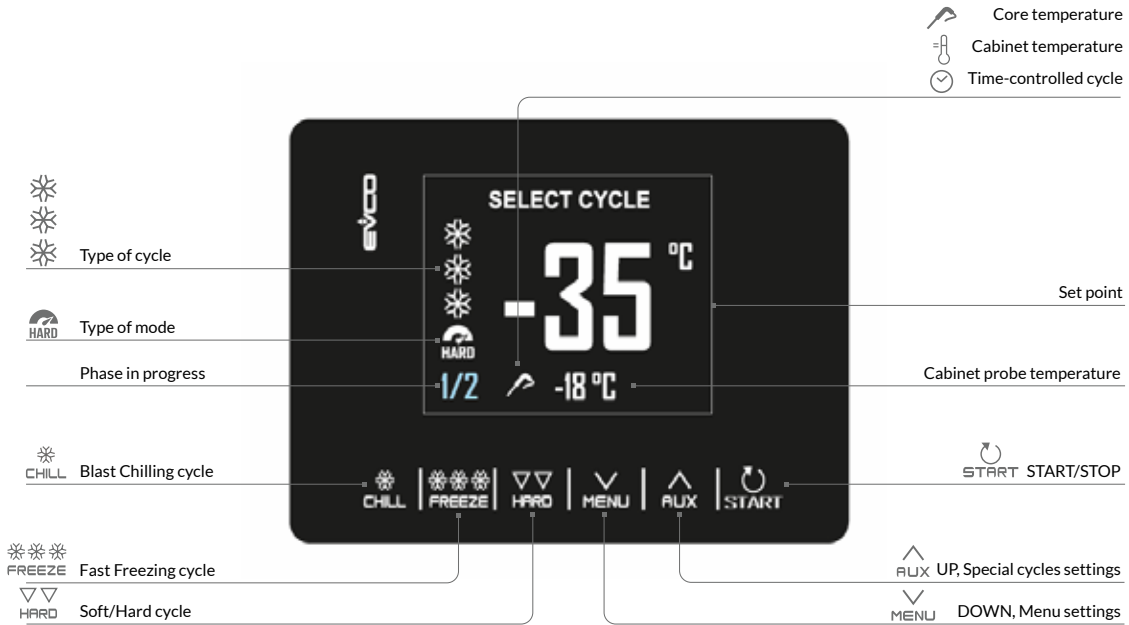
Hinged doors with automatic return for a perfect closing that minimize temperature gain and reduces energy consumption. Doors have a 120° dwell position and closes automatically at less than 90°.

FEATURE	B-LINE	PRO-LINE
CHILLING CYCLE +65°C / +3°C	std.	std.
FREEZING CYCLE +65°C / -18°C	std.	std.
HARD MODE	-	std.
SOFT MODE	-	std.
HACCP	-	std.
SPECIAL CYCLES	-	std.
Fish sanitization	-	std.
Ice cream hardening	-	std.
Pre-cooling	-	std.
HEATED PROBE	-	•
RECIPEE BOOK	-	std.

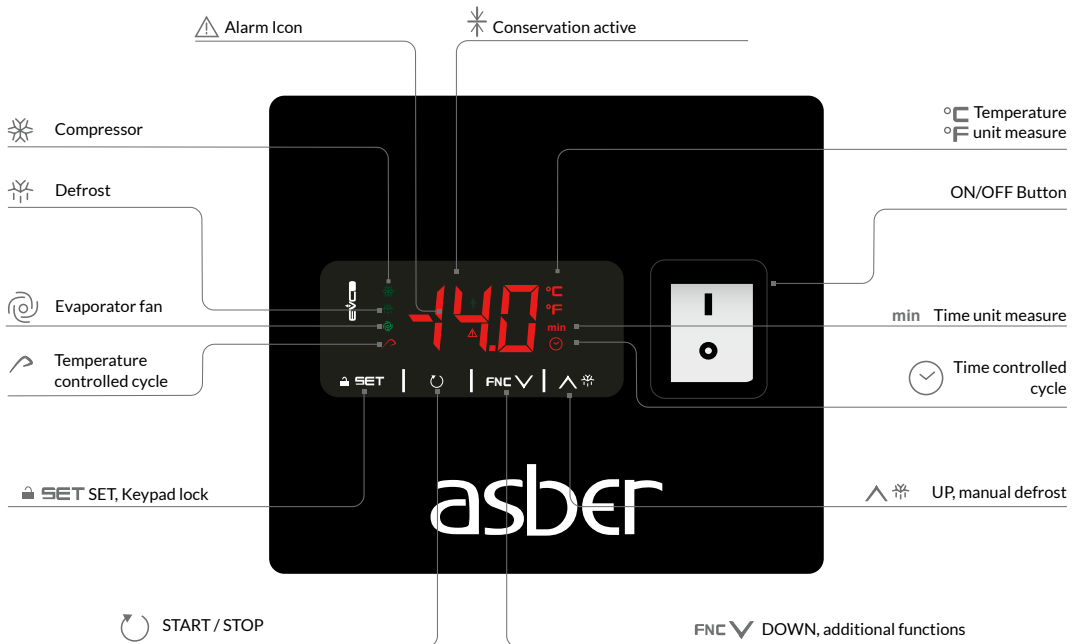
# Blast chillers

## Features

### Pro-Line



### B-Line





PBC-03

PBC-05

PBC-08

PBC-10

## BLAST CHILLER PRO-LINE

- Intuitive 2,8" capacitive electronic control, placed in the door for more ergonomic use.
- Chilling and freezing cycles which can be controlled by time or by temperature according to the reading of the temperature probe inside the product.
- 2 additional chilling mode Soft/Hard can be set just after blast chilling freezing process starts.
  - Soft mode, standard for Chilling cycles, chamber set point during the process keeps -5°C during the process.
  - Hard mode, standard for Freezing cycles, chamber set point during the process keeps in -35°C during the process.
- Cycle duration
  - Chilling cycle: +65° to +3 °C in 90 minutes.
  - Freezing cycle: +65° to -18 °C in 240 minutes.
- Once chilling / freezing cycle is over, devices enter in standby mode, working as refrigerator keeping the temperature between +2° and +5° after chilling and below -18° after freezing cycle.
- 3 additional cycles for pre-cooling, fish sanitization and ice-cream hardening.
- 7 preset ready to use chilling cycles and storage capacity of additional 20 personalized recipes.
- Internal and external construction entirely made from high quality stainless steel.
- 60 mm thickness, CFC-free, high quality (40 kg/m<sup>3</sup>) polyurethane insulation, injected under high pressure. (Except in PBC-03 version which has 35mm).
- Interior with curved joints to facilitate cleaning.
- Includes a needle probe to monitor the temperature in the heart of the food product. Heated needle probed available as an optional.
- Storing capacity (Except 3 trays version with GN 1/1 only) for GN 1/1 and EN 60x40 trays with 65 mm distance among them.
- Easily removable "Ventilation gill" on the front panel to keep cooling unit system ventilated and working more efficiently.
- Height adjustable stainless-steel legs. Height of legs could be adjusted individually (130 mm-200 mm) to enable convenient cleaning. (Except in PBC-03 version).
- Manual defrost cycle.
- Hot gas coming from the compressor is used to automatically evaporate defrost water.
- Sealed condenser unit with ventilated condenser.
- Ergonomic, stainless-steel made, robust, perfectly integrated handle ensures practical opening of the door avoids dust and dirt collection, being extremely easy to clean.
- Hinged door with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Refrigerant gas R-290
- Supply voltage: 230 V 1+N - 50 Hz.

Model	Reference	Coolant	Production (kg/cycle)		External W x D x H dimensions (mm)	Cooling Power (W)	Connection Power (W)
			Refrigeration	Freezing			
PBC-03	19104299	R290	15	6	590 x 700 x 520	565	365
PBC-05	19104360	R290	18	10	790 x 754 x 850	713	825
PBC-08	19104361	R290	40	24	790 x 854 x 1290	1202	1180
PBC-10	19104362	R290	50	30	790 x 854 x 1420	1426	1345



## Blast chillers B-Line



BBC-03



BBC-05



BBC-08



BBC-10

### BLAST CHILLER B-LINE

- Intuitive Electronically-controlled blast chillers-fast freezers.
  - Chilling cycle: +65° to +3 °C in 90 minutes.
  - Freezing cycle: +65° to -18 °C in 240 minutes.
- Cycles can be controlled by time or by temperature according to the reading of the temperature probe inside the product. If no probe is in use, time control is applied automatically.
- Once chilling / freezing cycle is over, devices enter in standby mode, working as refrigerator keeping the temperature between +2° and +5° after chilling and below -18° after freezing cycle.
- Internal and external construction entirely made from high quality stainless-steel.
- 60 mm thickness, CFC-free, high quality (40 kg/m<sup>3</sup>) polyurethane insulation, injected under high pressure. (Except in BBC-03 version which has 35mm).
- Interior with curved joints to facilitate cleaning.
- Includes non-heated probe to monitor the temperature in the heart of the food product.
- Storing capacity (Except 3 trays version with GN 1/1 only) for GN 1/1 and EN 60x40 trays with 65 mm distance among them.
- Easily removable "Ventilation gill" on the front panel to keep cooling unit system ventilated and working more efficiently.
- Height adjustable stainless-steel legs. Height of legs could be adjusted individually (130 mm-200 mm) to enable convenient cleaning. (Except in BBC-03 version).
- Manual defrost cycle.
- Hot gas coming from the compressor is used to automatically evaporate defrost water.
- Sealed condenser unit with ventilated condenser.
- Stainless-steel door with ergonomic, full-length, robust, perfectly integrated handle that avoids dust and dirt collection.
- Hinged door with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Refrigerant gas R-290
- Supply voltage: 230 V 1+N - 50 Hz.

Model	Reference	Coolant	Production (kg/cycle)		External W x D x H dimensions (mm)	Cooling Power (W)	Connection Power (W)
			Refrigeration	Freezing			
BBC-03	19104352	R290	15	6	590 x 700 x 520	565	365
BBC-05	19104353	R290	18	10	790 x 740 x 850	713	825
BBC-08	19104354	R290	40	24	790 x 840 x 1290	1202	1180
BBC-10	19104355	R290	50	30	790 x 840 x 1420	1426	1345





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