



TECNOMAC

our technology, your taste

BLAST CHILLERS

NEWS



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The blast chilling process reached by using high-performance and technologically advanced blast chillers is the best method to prolong food and ingredients shelf-life, always granting freshness and fragrantcy. The use of latest-generation blast chillers increases gastronomy, pastry and bakery activities productivity and efficiency, simplifying complex preparations stages and allowing to use a larger ingredients selection. Furthermore, this appliance is an essential instrument to complete ice-cream production cycle.

Tecnomac blast chillers manages chilling/freezing phases in full autonomy, with the possibility to program different times and temperatures.

Tecnomac proposes Blast chillers for chilling and freezing cycles from +90°C to +3°C and from +90°C to -18°C

THE POWER OF COLD, IN R290



ICE CREAM



GASTRONOMY



PASTRY



BAKERY

APPLICATIONS

CT 20.120 MULTI CT 20.120 R290

MORE POWERFUL, MORE PERFORMANT

The new roll-in multifunction blast chiller presents a new design and improved performance.

Two configurations available:
CT 20.120 R290: for blast chilling and freezing functions
CT 20.120 MULTI: the new multifunction roll-in that allows to launch blast chilling, low-temperature cooking and thawing cycles.



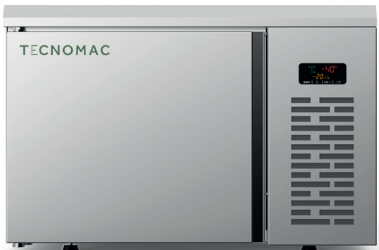
LxDxH (mm)
790 x 1030 x 1950
Capacity
1 trolley 60X80 or 60X40
Yield
+90°C/+10°C 120 kg +90°C/-18°C 80 kg

CINNAMON

CM 3 2/3



NEW 3-TRAYS GN 2/3 BLAST CHILLER: excellent cooling management, from blast chilling and freezing to ice cream pans hardening.



LxDxH (mm)
600 x 605 x 400

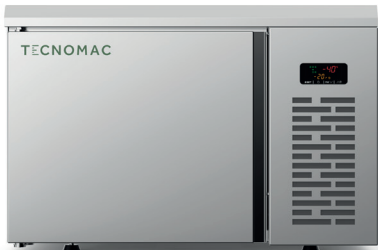
Capacity
3 trays GN 2/3

CINNAMON

CM 3 1/1



NEW 3-TRAYS GN 1/1 BLAST CHILLER: compact, easy to use and eco-friendly.



LxDxH (mm)
600 x 805 x 400

Capacity
3 trays GN 1/1

PEPPER

PP 15.2



VERSATILITY IN EVERY APPLICATION

A new model completes the PEPPER range, with 30 trays (60x40) or 15 trays (60x80) capacity, thanks to its double-depth design.



LxDxH (mm)
790 x 1030 x 1950

Capacity
30 trays GN 1/1 – 60X40 / 15 trays GN 2/1 – 60X80

Yield
+90°C/+10°C 85 kg +90°C/-18°C 70 kg

MINT

MM 15.2



THE NEW DOUBLE-DEPTH MULTIFUNCTION BLAST CHILLER

The MINT Multifunction range now includes a new model with a capacity of up to 30 trays (60x40) or 15 trays (60x80).



LxDxH (mm)
790 x 1030 x 1950

Capacity
30 trays GN 1/1 – 60X40 / 15 trays GN 2/1 – 60X80

Yield
+90°C/+10°C 85 kg +90°C/-18°C 70 kg