

CyberChill's high performance, easy to use Blast Chiller / Freezers and Thawing Cabinets have been designed to provide energy efficient and reliable Chilling, Freezing and Thawing solutions in commercial kitchens all around the world.

Available in under counter and reach-in models with capacities ranging from 15 to 50 KG per 90 minute chilling or 240 minute freezing cycle. All models accommodate Gastronorm GN1/1 pans.

The intuitive microprocessor controlled digital control panel requires little or no staff training and offers the choice of Soft Chill, Hard Chill and Blast Freeze modes, along with HACCP capability. Blast cycles can be controlled by time or food temperature - via the internal food probe and Chill or Freeze storage functions can be chosen when unit is not Blast chilling / freezing. The appropriate storage mode starts automatically at the end of each Blast cycle.

The self-contained bottom mounted 43°C ambient refrigeration system can be easily accessed for servicing whilst the high velocity internal evaporator fans ensure even chilling / freezing throughout the cabinet. Defrost is automatic and our vaporiser system eliminates the need for a drain.

In addition, CyberChill's controlled thaw cabinet is designed to safely thaw frozen food in approximately 6 hours using a combination of heat and refrigeration. Thawed food is then automatically held at 1/4°C until it's needed.

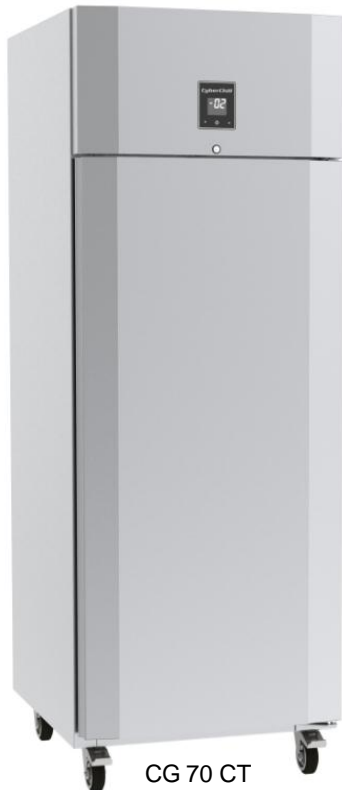
All models are mounted on heavy duty, anti-slide brake and swivel castors, as standard.



CBCF 40/50



CBCF 15 U/C



CG 70 CT

Thoughtful Design Features

These include: Energy efficient 40KG capacity machine can be plugged into a standard 10amp socket without the need for an expensive dedicated electrical supply. A standard 90 minute Blast Chill cycle is launched by simply pressing two buttons.

Gastronorm Shelving

A self-closing door, with removable magnetic balloon type gasket, provides access to a Gastronorm 1/1 shelving system. GN 1/1 pans are supported on removable anti-tilt stainless steel slides and ladder racking.

Options:

- Extra Shelves
- Extra Slides
- ST/ST Back
- Helicoil Cable

General Specifications

Stainless steel interior & exterior
 High ambient 43°C refrigeration system
 Ultra low energy consumption
 Time or food probe controlled cycle
 Refrigerator or Freezer storage mode
 Zero ODP injected polyurethane insulation
 Easy to use electronic controller
 Automatic defrost & vaporisation
 Coated evaporator
 Integrated flush door handle
 Gastronorm shelving with anti-tilt slides
 Heavy duty brake & swivel castors
 Energy efficient EC technology

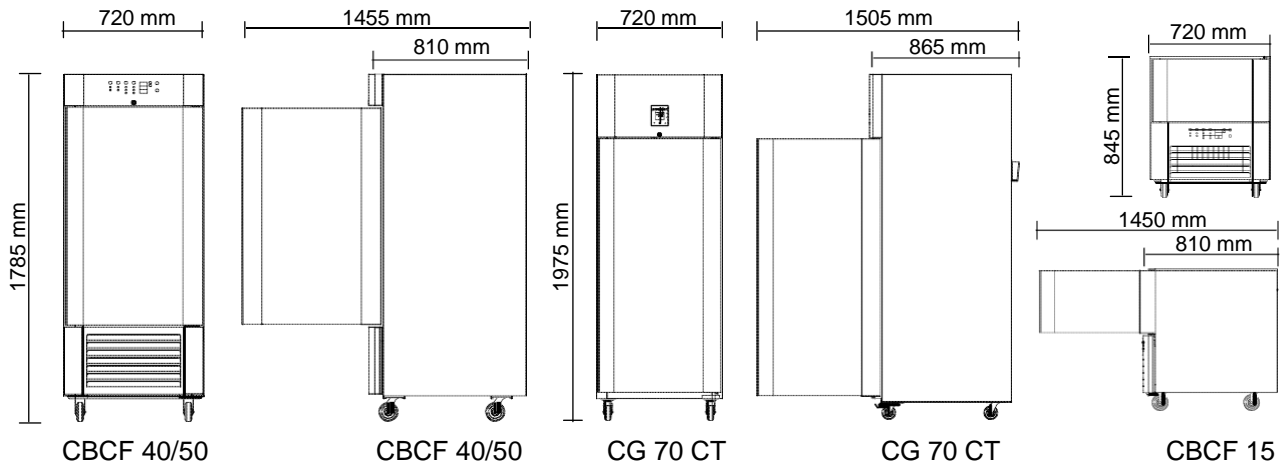
Operation

Blast Chill = +90 to 3°C in 90 minutes
 Chill Store = 0 / +3°C

 Blast Freeze = +90 to -18°C in 240 minutes
 Freeze Store = -18 / -20°C

 Controlled Thaw = -18°C to 1°C in 6 hours

All quoted times/weights depend on food product, water content and density.



Technical Data

model	temp	capacity (kg)	w (mm)	d (mm)	h (mm)	gas	slides pairs	ref. cap. watts	evap @	power	amps	weight (kg)
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Under Counter Blast Chiller / Freezer

CBCF 15	+90 / +3°C +90 / -18°C	10	720	810	845	R404A	3	1679	-5° C	230 / 50 / 1	3.9	85
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Reach-in Blast Chiller / Freezer

CBCF 40	+90 / +3°C +90 / -18°C	40	720	810	1785	R404A	10	2945	-5° C	230 / 50 / 1	6	180
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Reach-in Blast Chiller / Freezer

CBCF 50	+90 / +3°C +90 / -18°C	50	720	810	1785	R404A	15	3490	-5° C	230 / 50 / 1	14*	188
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Reach-in Controlled Thaw Cabinet

CG 70 CT	1 / 4°C	70	720	865	1975	R134A	10	412	-10°C	230 / 50 / 1	2.2	130
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Notes:

Controlled Thaw Cabinet holds GN 2/1 pans (not supplied)
 Blast Chiller / Freezer hold GN 1/1 pans (not supplied)
 All are supplied with pan slide only
 * 15 amp Plug, direct connection