



Blast Chill Controller

### A refrigeration industry first

When specified at time of order, Adande side engine (VCS) 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 5 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 | 0.134 kWh/Kg per standard temperature cycle   |
| Refrigerant  | HC R290   |

### 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.