

Adande **Blast Chill**

Why choose Adande Blast Chill option



Flexible temperature

Your Adande drawer is more than just a blast chiller. Uniquely, when you are not blast chilling, you have the flexibility of additional chilled or frozen storage. For example, you could choose to blast chill early in the morning, then use your Adande drawer as a regular chiller during service (**Blast chill available on VCS units only**)



Get The Most From Your Adande Blast Chiller

The Adande blast chiller drawers are a refrigeration industry first, in that any Adande Drawer can be adapted to function as a blast chiller, while still retaining fridge and freezer functionality. This flexibility makes Adande drawers ideal for the Cook / Chill system of food preparation, adding to the productivity of your foodservice operation

Cycle 1 – 90 minute soft chill

Cycle 2 – 90 minute hard chill

Cycle 3 – 120 minute soft chill

Cycle 4 – 120 minute hard chill

Blast Chill cycle options

At the end of each cycle the food is automatically held at 3°.



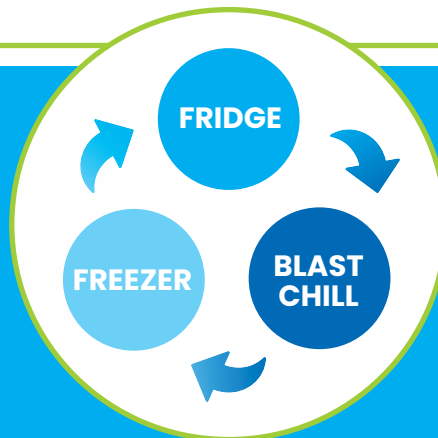
✓ The Benefits Of Cook/Chill

By utilising Cook/Chill technology, meals can be prepared, cooked, chilled and re-thermalised with little or no nutritional loss and without altering appearance or taste. Most importantly, blast chilling can save time and make it easier for operators to comply with food safety regulations.

🏢 Will My Business Benefit?

Cook/Chill is commonly associated with larger foodservice operations. Adande's blast chill drawers put quick chill within the realms of smaller catering operations such as café, bistros, pubs, hotels, restaurants, fast food restaurants, pizzerias, sandwich bars and coffee shops.

'No other unit has this option in Commercial equipment, only Adande offers the blast chill that can also function as a fridge or a freezer



Having an Adande Blast Chill unit in your kitchen makes complying with food safety regulations significantly easier. Its rapid cooling technology ensures that food items quickly reach safe temperatures, minimizing the risk of bacterial growth.'



CYCLE	BLAST MODE	1ST PHASE - HARD CHILL		2ND PHASE - SOFT CHILL		TOTAL CYCLE DURATION (MIN)
		DURATION (MIN)	TEMPERATURE (°C)	DURATION (MIN)	TEMPERATURE (°C)	
1	Soft Chill			90	-1	90
2	Hard Chill	60	-15	30	-1	90
3	Soft Chill			120	-1	120
4	Hard Chill	80	-15	40	-1	120

FOOD TYPE	INCLUDES	BLAST CHILL PROGRAMME	BLAST CHILL TIME (MINUTES)
Meat	Beef, pork, beef, lamb, poultry & mince	Hard	90-120
Fish	Fried, poached or baked haddock, plaice, salmon, cod fillets & shellfish	Soft	60-90
Prepared dishes	Stews, casseroles, lasagne, risotto and shepherds pie	Hard	90-120
Vegetables & Pulses	Steamed or roasted vegetables, rice and potatoes etc	Soft	60-90
Fruit	Stewed and cooked fruits	Soft	60-120
Bakery	Cakes	Soft	90-120
Bakery	Pastries	Soft	60-90
Desserts	Fruit based desserts & egg based flans	Soft	60-90
Desserts	Sponge puddings and dense desserts such as cheesecake	Hard	60-90

To find out more about the Adande Blast Chill, talk to our Adande specialist by emailing: sales@adande.com or calling: +44 (0) 1502 537135

Blast Chiller Programmes

Use the Hard Chill cycles for food products that are not likely to freeze on the surface. Use the Soft Chill cycles for delicate items that could freeze or be damaged by ice crystallisation, such as fish and pastries etc... Always use a hand held temperature probe to test the food at the end of a cycle.

Continue the blast chill cycle if further cooling is required. The speed at which chilling takes place will be affected by the shape, size and density of the food, its moisture content, heat capacity and entry temperature. The size, shape and material of the food container will also have a bearing on cooling times. Adande recommends covered shallow metal 1/1GN pans where possible. Always adhere to HACCP practice and general food safety. The table to the left is provided as a guide only.

Preparation

Wherever possible use a single shallow (65mm) metal 1/1 GN pan.



Always stand the pan on the metal mesh up-stand provided. Cover the product with food wrap to prevent dehydration and loss of blast chill performance. Spread the food evenly over the base of the Stainless Steel GN pan to a maximum depth of 25mm. Where necessary, split product to reduce the depth of food in the pan. Do not exceed 5kg of food per chill session unless you are closely monitoring the food safety cooling time and type of product. When satisfied that food safety criteria are being met, larger batch sizes may be possible. It may take longer to cool the core of dense products, such as joints of meat. This may still be acceptable under the HACCP rules.