

Check List for Selecting a Blast Chiller/Freezer

What you will need to consider:

- What you want to achieve
- Your end to end process and timescales
- The size and weight of your products
- The space you have available
- The power you have available

Output Required

1. First Start at the end of the process
 - a. How much food do you plan to sell/despatch/serve/store each day that needs to be Chilled/Frozen using the Blast Chiller/Freezer?
 - b. What size fridge or freezer do you need/will you have available to hold the product prior to selling/despatching/serving?

Food Production Process

2. Go to the beginning of the process
 - a. How much food are you producing at any one time?
 - b. How are you cooking the food and how long does the food take to cook?
 - c. How are you packing the food and how long does the food take to cook?
 - d. How much food do you need to produce in any one day/production cycle to meet your selling/despatching/serving requirements?

Blast Chilling/Freezing Requirements

3. Calculate chilling/freezing capacity
 - a. Check the dimensions of the food/product
 - b. How many products can you fit onto a tray/shelf/basket?
 - c. How many trays/shelves/baskets will you need for each batch of product?
 - d. Calculate overall weight of the food to be chilled/frozen
 - e. Check your chilling/freezing capacity requirements against the capability of the Blast Chiller/Freezer

Production and Chilling/Freezing Timescales

4. Consideration needs to be given to:
 - a. How long each batch will take to Chill or Freeze?
 - b. When will the next batch of cooked product be packed and ready for chilling/freezing?
 - c. Will you have cooked product ready and waiting for the Blast Chiller/Freezer to finish the previous cycle?
 - d. Will you have spare Blast Chilling/Freezing capacity?
 - e. Are there other food products that the Blast Chiller/Freezer can be used for?

Please note that Blast Chiller/Freezer is likely to have completed the process of Chilling to +3°C and Freezing to -18°C in a shorter period of time if the food products are delicate, thin, fried or if the Blast Chiller/Freezer is not completely full.

The Everlasting products have been designed and tested to reduce temperatures as follows when the cabinet or trolley room is loaded to full capacity:

- Chilling – Reduces food temperature from +90°C down to +3°C in 90 minutes
- Freezing – Reduces food temperature from +90°C down to -18°C in 240 minutes

Position

5. Consider where you will position the Blast Chiller/Freezer
 - a. Check Blast Chiller/Freezer dimensions (Trolley Rooms are supplied with remote condensing units)
 - b. Check access dimensions
 - c. Check the operating temperature of where the Blast Chiller/Freezer will be situated
 - d. How much space do you have to prepare, pack and hold food prior to Blast Chilling/Freezing?

Power

6. Consider your power supply and the overall power available. Larger Blast Chillers/Freezers will require a 3 phase electrical supply