



- CHILLING
- FREEZING
- THAWING
- CONSERVATION
- ICE CREAM FUNCTION
- RETARDER PROVING
- LOW TEMPERATURE COOKING

ALL THE FUNCTIONS FOR, ONE ONLY MACHINE

Chilling, freezing, thawing, conservation, ice cream function, low temperature cooking and proving. The precise active humidity control, the powerful ventilation and the temperature management grant excellent performances, allowing to preserve all food organoleptic characteristics.

LATEST-GENERATION MULTIFUNCTION BLAST CHILLERS



CONTROL PANEL WITH 7" TOUCH SCREEN

DFC PATENTED ALGORITHM, TO MINIMIZE ICE FORMATION ON PRODUCT SURFACE DURING CHILLING CYCLE

OPTIONAL OZONE SANITIZATION

USB DRIVE TO DOWNLOAD HACCP DATA AND UPDATE SOFTWARE

CONIC SHAPE CORE PROBE FOR TEMPERATURE CONTROLLING

70 MM POLYURETHANE INSULATION

EASY TO CLEAN WITH DEEP-FORMED INTERNAL FLOOR AND EXTRACTIBLE RACKS

# CHILL TOUCH

## APPLICATIONS



BAKERY



PASTRY



GASTRONOMY



ICE CREAM

# THE POWER OF COLD

The blast chilling process reached by using high-performances and technologically advanced blast chillers is the best method to prolong food and ingredients shelf-life, always granting freshness and fragrancy. 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

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WORK OPTIMIZATION

QUALITY REMAINS OVER TIME

CODE WORD: SAVINGS

FOOD SAFETY

# TECNOMAC

our technology, your taste

BLAST CHILLERS



# EVENT



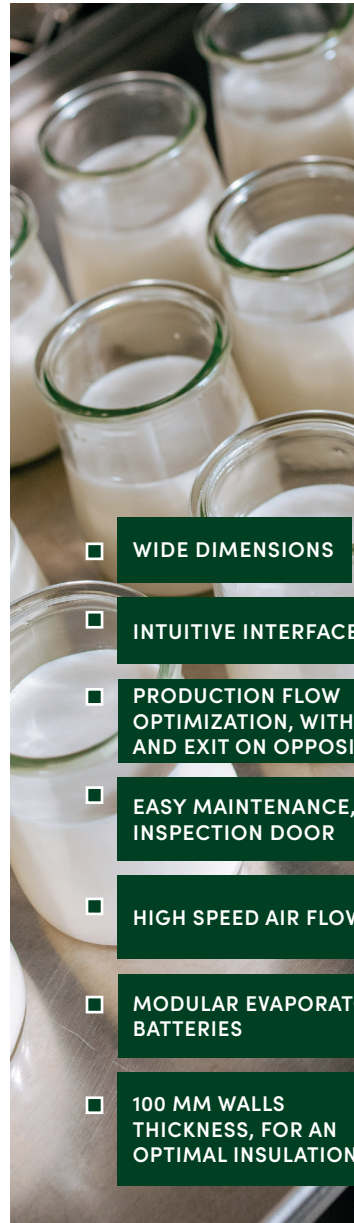
## POWERFUL AND VERSATILE BLAST CHILLERS

Chilling, freezing, thawing and ice cream function. eVent is a complete and efficient machine, that allows a correct and practical cooling management in every kitchen and laboratory.

- HIGH PERFORMANCE
- INTUITIVE ALPHANUMERIC DISPLAY
- OPTIONAL OZONE SANITIZATION
- USB DRIVE TO DOWNLOAD HACCP DATA AND UPDATE SOFTWARE
- CONIC SHAPE CORE PROBE FOR TEMPERATURE CONTROLLING
- STAINLESS STEEL CONSTRUCTION AND 70 MM POLYURETHANE INSULATION, WITHOUT CFC
- EASY TO CLEAN WITH DEEP-FORMED INTERNAL FLOOR AND EXTRACTIBLE RACKS



# EASYCHILL MT



## TUNNEL BLAST CHILLER FOR BIGGER PRODUCTIONS

Easy Chill MT series is the proper solution for temperature management in big frozen production activities, industrial bakeries, ice-cream production companies, cooking centres and in food industry, generally. The MT Tunnel for roll-in trolleys can be customized and built following any layout or production needs, granting in every single context the maximum efficiency and functionality, always respecting the products.

- WIDE DIMENSIONS
- INTUITIVE INTERFACE
- PRODUCTION FLOW OPTIMIZATION, WITH ENTRY AND EXIT ON OPPOSITE SIDES
- EASY MAINTENANCE, WITH INSPECTION DOOR
- HIGH SPEED AIR FLOW
- MODULAR EVAPORATORS BATTERIES
- 100 MM WALLS THICKNESS, FOR AN OPTIMAL INSULATION



# BLACK KUBE



## SOLID AND PRACTICAL

Black Kube is the simplest solution to manage and organize the activities in the laboratory or in the kitchen of every single restaurant or pastry shop. Powerful, solid and reliable, Black Kube blast chillers series assure an optimal cooling management, from the chilling cycle to the freezing one, including also the perfect ice cream pans surface hardening.

- COMPACT DIMENSIONS
- SOFT-TOUCH CONTROL PANEL
- OPTIONAL OZONE SANITIZATION
- OPTIONAL USB DRIVE FOR HACCP DATA DOWNLOAD
- CONIC SHAPE CORE PROBE FOR TEMPERATURE CONTROLLING
- ANTI-CORROSION FAN BLADES



# CHILLTOUCH ROLL-IN



## POWER AND RELIABILITY

Chill-touch roll-in blast chillers combine Tecnomac power and construction technology and a very user-friendly chamber, for trolleys aims. Ideal machines for artisanal or industrial laboratories, Chill-Touch roll-in machines are available in many different dimensions. The insulated floor with external ramp assures the maximal tightness and the best efficiency.

- OPTIONAL OZONE SANITIZATION
- CONIC SHAPE CORE PROBE FOR TEMPERATURE CONTROLLING
- CONTROL PANEL WITH 7" TOUCH SCREEN
- USB DRIVE TO DOWNLOAD HACCP DATA AND UPDATE SOFTWARE
- REMOTE CONDENSING UNIT WITH INSTALLATION KIT UP TO 10 MT (EXCEPT FOR CT 20.80)
- ANTI-CORROSION FAN BLADES

