



## Refrigeration technology

# Blast freezer

Cooling without halting production -  
for seamless workflows in your bakery



2-in-1 machine: cooling and shock freezing

**DEBAG**  
GLOBAL BAKING TECHNOLOGY

# 2-in-1 blast freezer: cooling and shock freezing

for seamless workflows in your bakery

Our powerful blast freezers with rapid suction system are ideal for large production volumes where fast cooling is needed. Whether the dough is fully proofed or hot from the oven – the machine quickly cools the products to the desired temperature with great precision. The temperature can also be checked at any time using the core temperature sensor.

The air flows over each individual tray, ensuring that the products are cooled in an extremely uniform way. The high-performance evaporator is suspended, which ensures that the base of the unit can be cleaned easily.



## Multifunctional suction blaster for cooling and freezing:

- unripe dough pieces
- pre-cooked dough pieces
- products hot from the oven



## Fast, uniform refrigeration with pinpoint accuracy!

### rapid suction system

### temperature range:

-30 °C to +5 °C

### suitable for all products

from fully proofed to hot from the oven

### with core temperature sensor

### easy cleaning of the base of the unit

thanks to suspended, high-performance evaporators

### flexible and adjustable

units can be adjusted to specific types of transport vehicle

### system can be integrated within combined facilities



# Custom design and implementation

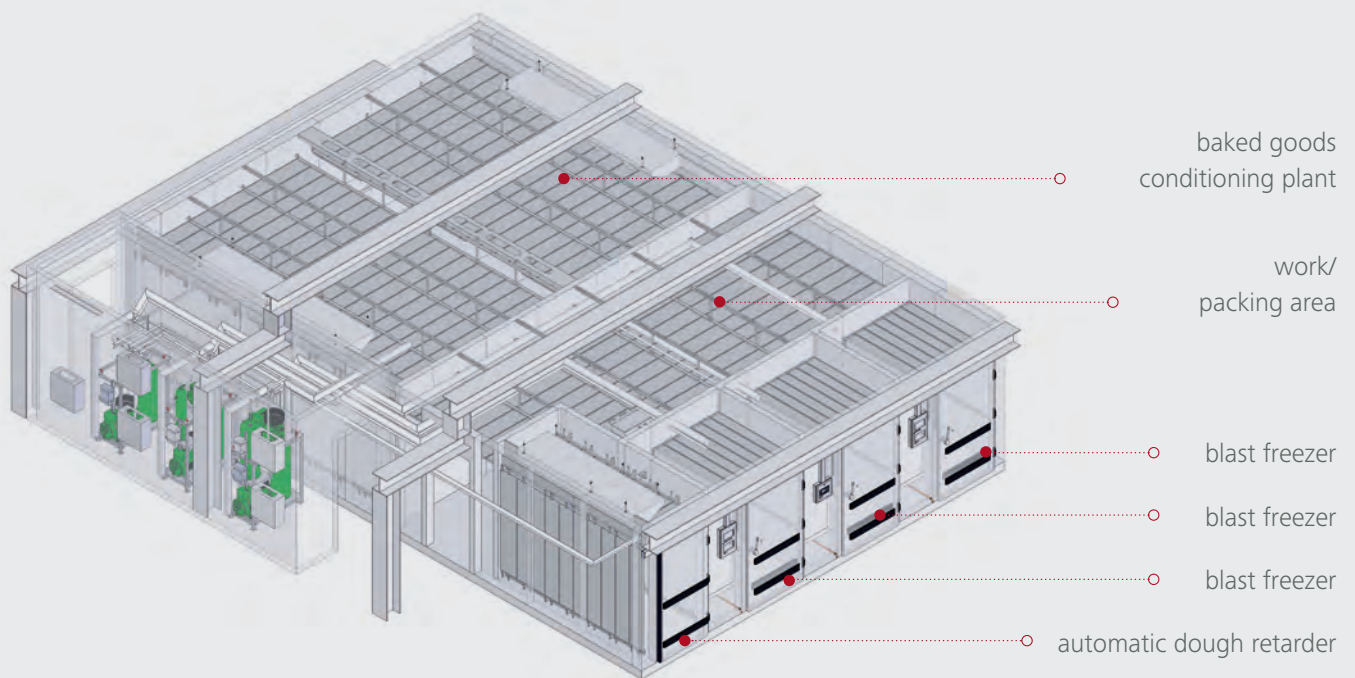
The blast freezer can be precisely designed and configured according to the space you have available, along with your requirements relating to production and technology. The unit can, for example, be flexibly adjusted to specific transport vehicle types, or integrated into combined facilities. This means you can make best use of the existing space available in your production space. Our project managers will be happy to help you with the planning process and work out the best solution to fit your needs.



## Project case study

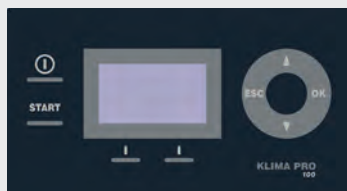
### Individually designed refrigeration systems

The system consists of three blast freezers, a fully automatic dough retarder, as well as a baked goods conditioning plant and a work/packing area.



# Programme control

All processes conveniently at a glance



With the KLIMA programme control you have access to all processes at a glance, at any time. As individual as your products, our control systems can be adjusted and programmed according to your requirements. This saves time, staff resources and reduces sources of errors, nipping them in the bud. The integrated event memory supports you in evaluating your process data and provides an extremely efficient means of control.

- clearly structured menu navigation
- freely programmable programme settings
- storage and analysis of the process data
- programmable timer
- connection and remote maintenance via FilialNet
- top-level security thanks to the numerous password-protected setting modes
- USB connection

## Technical data

Flexible size –  
suitable for any space



MODEL	KA-SF.1 eco	KA-SF.2 eco
<i>Exterior dimensions (W × H × D):</i>	1,900 × 2,170 × 1,600 mm	2,100 × 2,170 × 1,700 mm
<i>Clear door dimensions (W × H):</i>	900 × 1,950 mm	1,100 × 1,950 mm
<i>Loading capacity 400 × 600 mm (tray size):</i>	2 rack modules	4 rack modules
<i>Loading capacity 580 × 780 mm (tray size):</i>	1 rack module	2 rack modules
<i>Loading capacity 580 × 980 mm (tray size):</i>	1 rack module	2 rack modules
<i>Insulation thickness:</i>	100 mm	100 mm
<i>Temperature range settings:</i>	-30 to +5 °C	-30 to +5 °C
<i>K-value (heat transition coefficient):</i>	0.19 K (W/m <sup>2</sup> K)	0.19 K (W/m <sup>2</sup> K)
<i>Electrical connection:</i>	400 V / 50 Hz	400 V / 50 Hz

In case of deviations, the values on the type plate or the technical data sheet always apply. Please refer to the corresponding technical data sheet for the dimensions and connected loads of types not listed here (custom dimensions etc.). Subject to technical alterations. Illustrations not to scale.