



## Refrigeration technology **TRISTAR**

The mobile rapid cooling  
station for frozen storage



Suitable for any deep-freeze warehouse

# TRISTAR

## Rapid cooling in an existing deep-freeze warehouse

Due to its compact size, the mobile rapid cooling station can be placed in existing deep-freeze warehouses where it will cool dough to the desired core temperature within a very short space of time. The TRISTAR can be used in conjunction with all transport devices, e.g. rack modules, cages and stackable racks. Three specialist fans ensure that the dough pieces are cooled rapidly and evenly to the specified core temper-

ature. Thanks to the directed airflow even those products stored adjacently are not affected.

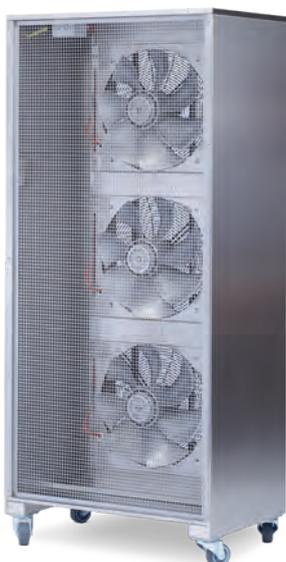
The machine is equipped with a core temperature sensor and an external control unit. Naturally, the mobile TRISTAR rapid cooling station also meets DEBAG's usual quality standards: simple to use, efficient technology and exceptionally reliable.

### The benefits at a glance

- suitable for rapidly cooling/blasting smaller quantities
- simple to use, with manual controls
- space-saving due to its compact footprint of 889 × 615 mm
- mobile and flexible (mounted on roller bearings)
- minimal energy consumption thanks to innovative fan design
- equipped with core temperature sensor and an external control unit
- compatible with plastic crates in sizes 400 × 600 mm and 580 × 780 mm
- safe to work with due to the protective grid on the fan's air outlet side

### Powerful fan technology

By drawing in the cold air of the deep-freeze warehouse this enables the dough to be cooled extremely rapidly.



MODEL	TRISTAR
<i>Exterior dimensions (W × H × D):</i>	889 × 1,918 × 615 mm
<i>Material:</i>	stainless steel
<i>Size of the crates:</i>	400 × 600 mm / 580 × 780 mm
<i>Biscuit volume:</i>	15–20 (400 × 600 mm trays) 30–40 (580 × 780 mm trays)
<i>Connected load:</i>	400 V, 1.7 kW, 16 A
<i>Weight:</i>	125 kg
<i>Distance from wall:</i>	min. 10 cm for the outlet

In case of deviations, the values on the type plate or the technical data sheet always apply. Subject to technical alterations.