



THERMOGEL

COOLING TECHNOLOGY FOR BAKERY

BLAST CHILLER & SHOCK FREEZER

made in Italy



- 40°C

QF | QT





THE BLAST FREEZING PROCESS



- 40°C

+ 3 | - 18°C

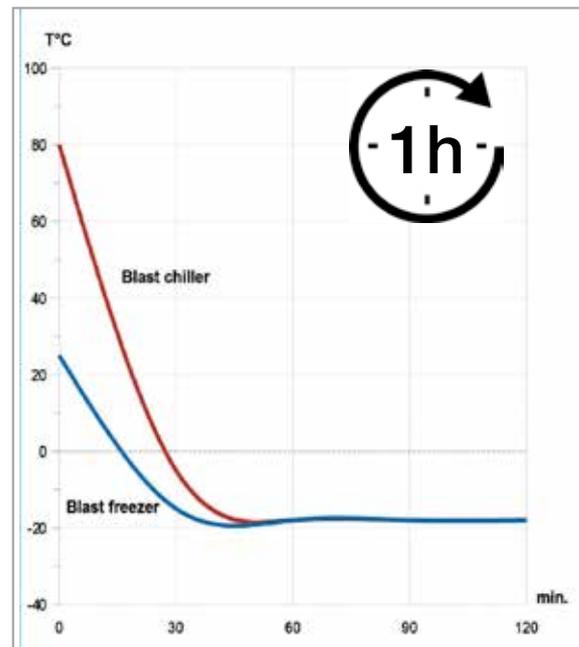
in the core of product in 60'

During the process of freezing, all the water molecules turn into crystals, the faster the freezing the smaller the crystals: it is only with a micro-crystallization of the water that the food molecules are not destroyed. After 50 years of experience and test over the product we are able to control the relative humidity avoiding the drying of the product.

Thanks to an air temperature of -40°C, Thermogel blast freezer lowers the temperature at the core of the food to -18°C in 60 min, a sufficient time to obtain micro-crystallization, keeping all the qualities of the food whole. After defrosting, there will be no loss of liquid, firmness or flavour.

STOP THE TIME

Blast chilling and shock freezing are the best natural systems to extend the shelf life of food. This is why Thermogel, utilizing its great experience in refrigeration, created the QF -QT series of blast chillers/freezers. These machines are projected to improve the quality and the organization of the work in pastries, bakeries and ice-cream production.

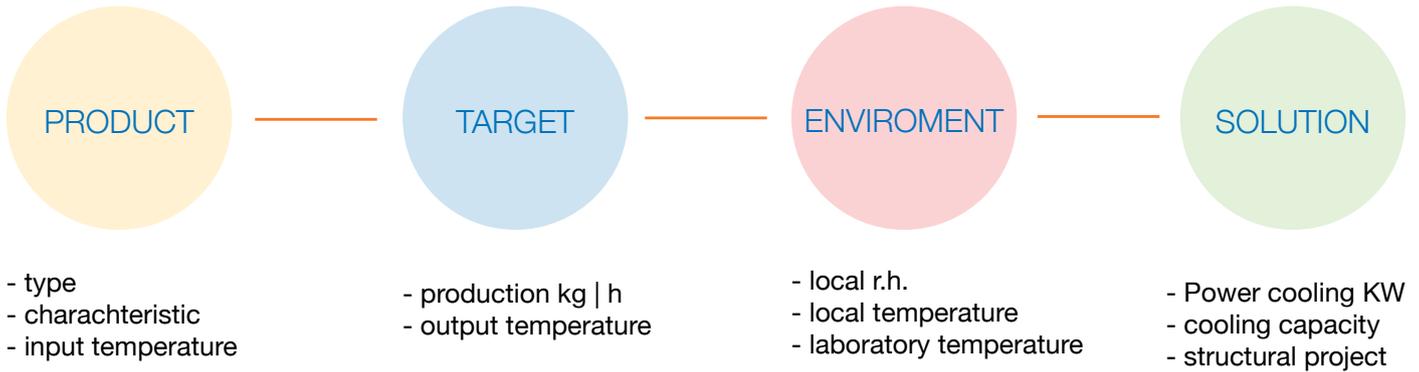


DEDICATED PROJECT

The long experience at the side of pastry and bakery professional contributed to the realization of projects based on real and concrete production needs.

Each request and every project is realized considering the type of product, the quantities and the organization of the customer.

Our technical office studies different projects guaranteeing in every circumstance the required targets, in total respect of the final product quality; We also consider the logistical and environmental conditions where the machines have to work.



EXPERIENCE ON THE PRODUCT





HARMONY BETWEEN ELEMENTS



STRUCTURE



INSULATION 120mm thick foam panel with high density.



REINFORCED FLOOR with 15mm of multi layer woods and covered by 2mm stainless steel plate.



STAINLESS STEEL AISI 304 inside/outside and every elements inside.



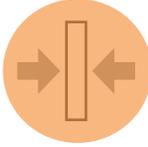
NO SLIP floor for safety.



PROTECTION BARS in stainless steel guarantee a perfect air circulation.



DOOR



Industrial door with buffer, thick mm 120.



Hermetic hinges and fasteners with regulation.



Anti- condensation heating in door frame.



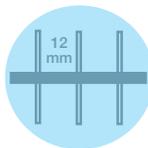
EVAPORATOR



AIR DISTRIBUTION the axial fans warranty the perfect air distribution in any part of rack. **No blind spots**



DEFROSTING by hot gas.



Aluminium fins interspace mm 12 for less defrosting.



stainless steel
AISI 304

STAINLESS STEEL AISI 304 plate covered.





 **CONDENSING UNIT**



COMPRESSOR BITZER with high performance to work up - 40°C with external temperature + 42°C



CONTROL FAN speed with pressure sensor permit to maintain the correct condensation temperature.



CONDENSER with high surface, tropicalized with controlled fans speed. The condensing unit is carterized and tropicalized adapted to work up 45°C.



EASY MAINTENANCE using of the principal brand for every elements in order to do faster service.



MAIN POWER BOX ip 65 complete of every securities and maked CE and UL



HOT GAS DEFROSTING with dedicate hot gas line with solenoid valve controlled by Digith Sur.

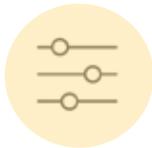




ELECTRONIC CONTROL - DIGITH SUR



DIGITH SUR with touch control interface is user-friendly with the complete control of the machine.



Programs and parameters with personal data.



°C PROBE high reliability and highest precision.



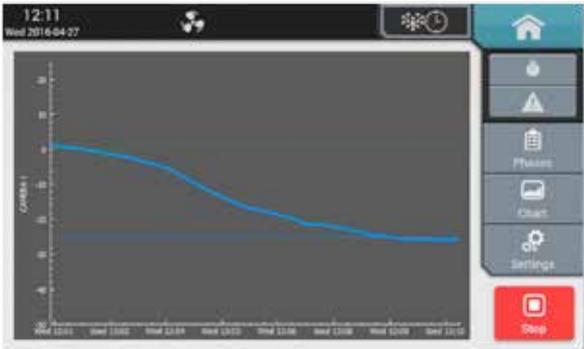
USB DOOR to record the data



MAIN POWER BOX complete of every securities and maked CE -UL



Synoptic window for management and programming Digith Sur control board.



Temperature charts recorded for each cycle.



GROW YOUR BUSINESS

Our blast chiller and shock freezer warranty the best benefits in your work becoming the best partner for business.
Here some reasons:

1. HIGH PERFORMANCE



Work in continuous for all day maintaining the same performance in every conditions and during the high production.



2. LESS DEFROSTING



Less defrosting steps (every 8 hour) and defrosting time is of 10-15 min.

3. SAVING TIME



High performance and efficient defrost lead to buy a lot of productive time



4. INCREASE PRODUCTIVITY

High performance and saving time are the key to obtain a sensible increase in productivity.



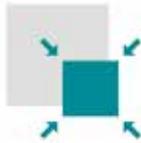
5. ENERGY SAVING

The harmony between every technical elements, the right balance between Kw power and air distribution reduces the electrical consumption up to 20%



6. SAVING SPACE

Many time the space conditions the laboratory preventing a good organization. Our machines are projected to minimize the encumbrances without compromising performance.



7. PRESERVE THE QUALITY

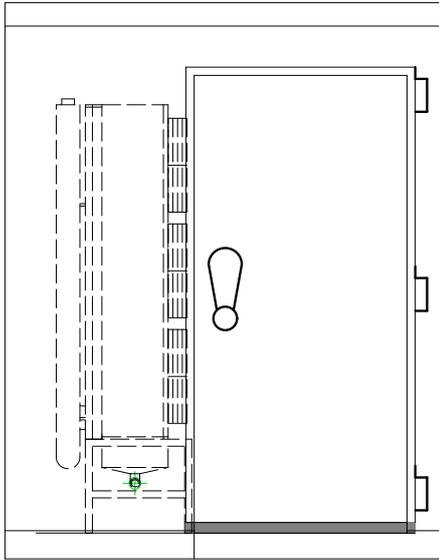
The most important benefit for us remain the certain respect of the original quality of the product.



8. ENJOY BENEFITS

The experience of our customers that use our machines are the best witness of all benefits obtained with our technology.





Blast chiller and shock freezer with vertical evaporator wall mounted

- big surface evaporator with 12mm fins interspace permit to work for long time without defrosting.
- high speed multi fans with direct airflow on the product
- Target of -18°C in the core of product in shortest time.
- projected to obtain the best performance with hot oven product
- Less height
- Different power solution for each model according to quantity and kind of product.

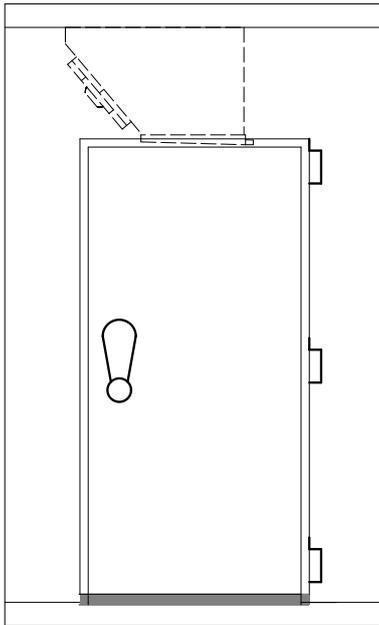
Code	Rotors	(LxPxH) External	Door	HP	Kg/h	Volts/Kw
95QF1411	1- 450x600	1460x1100x2400	1 600x1950	3	30	400/3,5
95QF1613	1- 670x800	1660x1300x2400	1 800x1950	5	50/60	400/4,5
95QF1813	1- 800x1000	1850x1300x2400	1 900x1950	7,5	60/80	400/7
95QF1821	2 - 670x800	1850x2100x2400	2 900x1950	10	100/120	400/9
				15	120/160	400/13
95QF1824	2 - 800x1000 3 - 670x800	1850x2400x2400	2 900x1950	15	120/160	400/13
				20	220/240	400/17
95QF1833	3 - 800x1000 4 - 670x800	1850x3300x2400	2 900x1950	20	220/240	400/17
				25	320/380	400/25
95QF1845	4 - 800x1000 6 - 670x800	1850x4500x2400	2 900x1950	25	320/380	400/25
				30	380/420	400/33,5
95QF1868	6 - 800x1000 8 - 670x800	1850x6800x2400	2 900x1950	40	420/480	400/42
				2x25	520/580	400/55
95QF1888	8 - 800x1000 10 - 670x800	1850x8800x2400	2 900x1950	2x30	630/690	400/62
				2x40	730/790	400/85

Model with front mm. 2100.

95QF21XX	XXXXXXXXXX	2100xXXXXxXXXX	1 1100x1950	XXX	XXXXXXXX	XXXXXX
----------	------------	----------------	-------------	-----	----------	--------



BLAST FREEZING SYSTEM - QT



Blast chiller and shock freezer with ceiling evaporator

- big surface evaporator with 10mm fins interspace
- multi fan with indirect and circular airflow on the product
- Big versatility to reach different T°C target in the core of product .
- Less amount of lateral space. (less width)
- Indirect airflow permit to store frozen product for 48 hour.

Code	Rotors	(LxPxH) External	Door	HP	Kg/h	Volts/Kw
95QT1624	2 - 800x1000 3 - 670x800	1600x2400x2600	2 900x1950	10	100/120	400/9
				15	120/160	400/13
95QT1633	3 - 800x1000 4 - 670x800	1600x3300x2600	2 900x1950	15	160/180	400/13
				20	180/220	400/17
95QT1645	4 - 800x1000 6 - 670x800	1600x4500x2600	2 900x1950	25	220/260	400/25
				30	280/360	400/33,5
95QT1668	6 - 800x1000 8 - 670x800	1600x6800x2600	2 900x1950	30	280/360	400/33,5
				40	360/440	400/42

50
YEARS OF EXPERIENCE
made in Italy
SINCE 1963


THERMOGEL
COOLING TECHNOLOGY FOR BAKERY
by **THERMOBAKE SRL**

Via A. Volta 62B - 21010 | Tel. +39 0331 1835350
Cardano al Campo (VA) | Fax. +39 0331 1835364

Email: info@thermogel.it
www.thermogel.it