

Black Kube



BK RANGE
Blast Chillers + Freezers

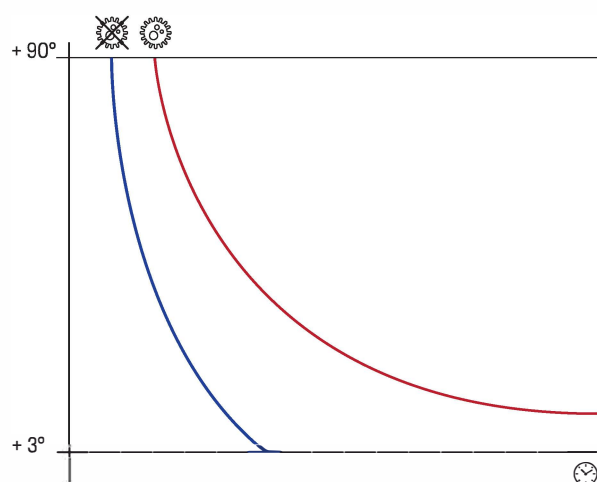
Tecnomac®

Functions

Blast chilling

+90° → +3°C

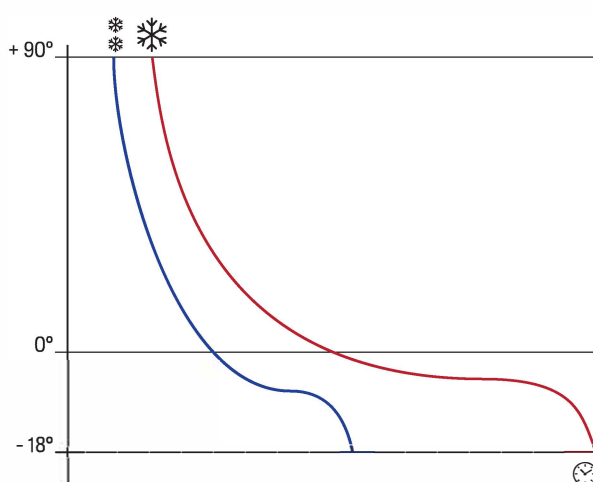
All food cooked and left to cool slowly loses its finest qualities. Tecnomac blast chillers make it possible to lower the temperature at the core of foods that have just been cooked, down to +3°C. The speed of such process is essential since it allows a reduction in the bacterial proliferation that is particularly critical while food is at temperatures between +65°C and +10°C. The final result is the preservation of the quality, colour and fragrance of food.



Blast freezing

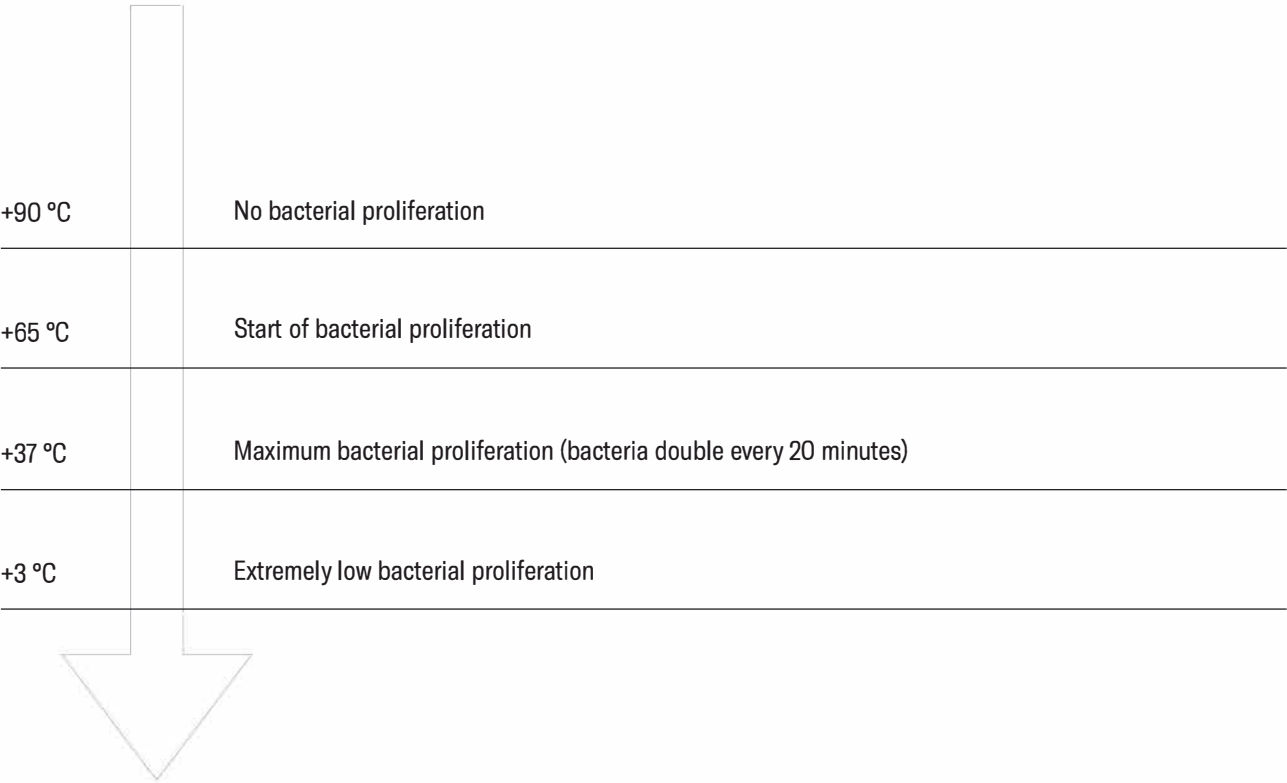
+90° → -18°C

The blast freezing process is the best process to store food for many months. Tecnomac blast freezers, thanks to their powerful refrigeration system with an air temperature of -40°C, quickly lower the temperature at the core of food to -18°, thus avoiding the macrocrystallization and granting perfect and long-lasting preservation of all the original qualities of the food. After defrosting, there will be no loss of liquid, firmness or savour.



HACCP standards

The blast chiller considerably improves food safety, ensuring full compliance with HACCP standards.



Bacterial load



Crystals



With blast chiller

Without blast chiller

Benefit

Blast chilling and blast freezing are the best natural systems to extend the shelf life and maintain the freshness of food. Quick chilling for higher quality, food safety and savings.

Reduction in bacterial growth

Bacterial proliferation is very high when food is at a temperature of between +65°C and +10°C. Around +37°C the number of bacteria doubles every 20 minutes. The Tecnomac blast chiller allow to "cross" the range of hazardous temperatures quickly, taking the core of food to +3°C in less than 90 minutes. This reduces the quantity of bacteria in food after cooking to a minimum, improving its quality, longevity and safety.

Up to 30% time saved

Thanks to the longer shelf life of blast-chilled food, it is possible to plan production better and prepare larger quantities of dishes and semi-processed foods in advance, without having to repeat the process every day. All this while always maintaining the highest quality of served foods.

Waste reduction

Blast chilling/freezing increases the shelf life of foods, allowing the operator to have more time to use the foods, thus greatly reducing waste.

Less weight loss

After cooking, food releases moisture by evaporation. Blast chilling immediately after cooking stops evaporation, thereby reducing the loss of water and therefore weight. If the product is sold by weight, revenue can be increased by up to 7%.

Less dehydration

Blast chilling immediately stops the moisture in food from evaporating, thereby preventing dehydration. The fragrance and savour of foods is often linked to the right amount of moisture content in food.

Saving your purchases

Thanks to the use of the blast freezer, which allows the extension of frozen foods shelf life, keeping their original qualities unchanged, it is possible to purchase seasonal ingredients when they are less expensive.

Wider menu

The longer shelf life of blast chilled foods and semi-finished items makes it possible to increase the number of courses offered, without complicating the organization of production.

Applications

Bakery

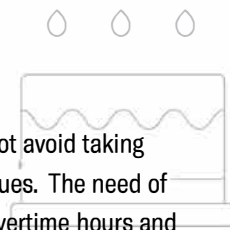
During the last years the bakery field has undergone deep transformations due to the increased use of the refrigeration technology. The need of reducing night-shifts, manpower, overtime hours and most of all of offering end users a wider and wider choice of products, are among the main reasons why cooling technologies have become an essential tool in all modern bakery laboratories.

The continuous process of market's feedback, as an answer to the needs of bakers, has allowed, allows and will allow Tecnomac, to project retarder provers, blast chillers, refrigerated cabinets and water chillers with technological state of the art.



Pastry

A modern confectionery shop cannot avoid taking advantage of blast freezing techniques. The need of reducing night-shifts, manpower, overtime hours and most of all of offering end users a wider choice of products, are among the main reasons why cooling technologies have become an essential tool in all modern pastry laboratories. The retarder proofers, blast chillers and refrigerated cabinets allow to organize and rationalise production in the laboratories, using the most modern technologies.



Gastronomy

The refrigeration technologies are indispensable tools for chefs, since they give them the opportunity of planning and organizing their activity in advance, offering customers a full and varied menu, fast and efficient service, with total respect for the fragrance and freshness of food. The main advantage, besides the increased food safety (HACCP), is the reorganization of kitchen work by eliminating work peaks and the useless everyday repetition of the same preparations, for a more efficient and effective working environment. The wide range of blast chillers and refrigerated cabinets allow to satisfy every dimensional needs of the chefs.



Ice Cream

The creaminess of ice-cream mainly depends on the presence of micro air-bubbles and micro ice-crystal. In order to maintain these special features, ice-cream must be shock frozen as soon as it leaves the whisker. This operation, besides contributing to the formation of micro ice-crystals, allows the formation of a thin surface barrier that prevents both product "flattening" and air emission. The outcome is a creamy, soft ice cream, ready to be served or stored. Tecnomac blast freezers have a special shock freezing function for ice cream.





The daily simplicity at your fingertips

Tecnomac is now introducing the new Black Kube range of blast chillers and blast freezers. These machines are designed to improve the quality and organization of work. Powerful, versatile, easy to use and reliable. These are the most important features of Tecnomac BK+ blast chillers-freezers.

Main menu

Control panel

Simple and intuitive soft touch control panel for the optimal visualisation of all the functions.



Cycle status



Blast chilling



Shock freezing



Blast chilling mode



Temperature and time display



Status icon



Decrease value key



Increase value key



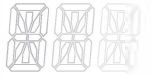
Start and stop



Change cycle key

Technical features

Soft touch control panel : New soft touch control panel, intuitive and extremely easy to use.



Evaporator fans : Anti-corrosion resin fan blades.



Wheels (optional) : Castors kit.



Kit variable pitch (optional) : Special structure for pastry with 10 mm adjustable pitch.



Product probe : Conic/needle core temperature probe.



Ozone sanitation (optional) : Sanitizes the blast chilling chamber after cleaning the machine. Useful also to sanitize working tools.



HACCP (optional) : USB key for HACCP data download.



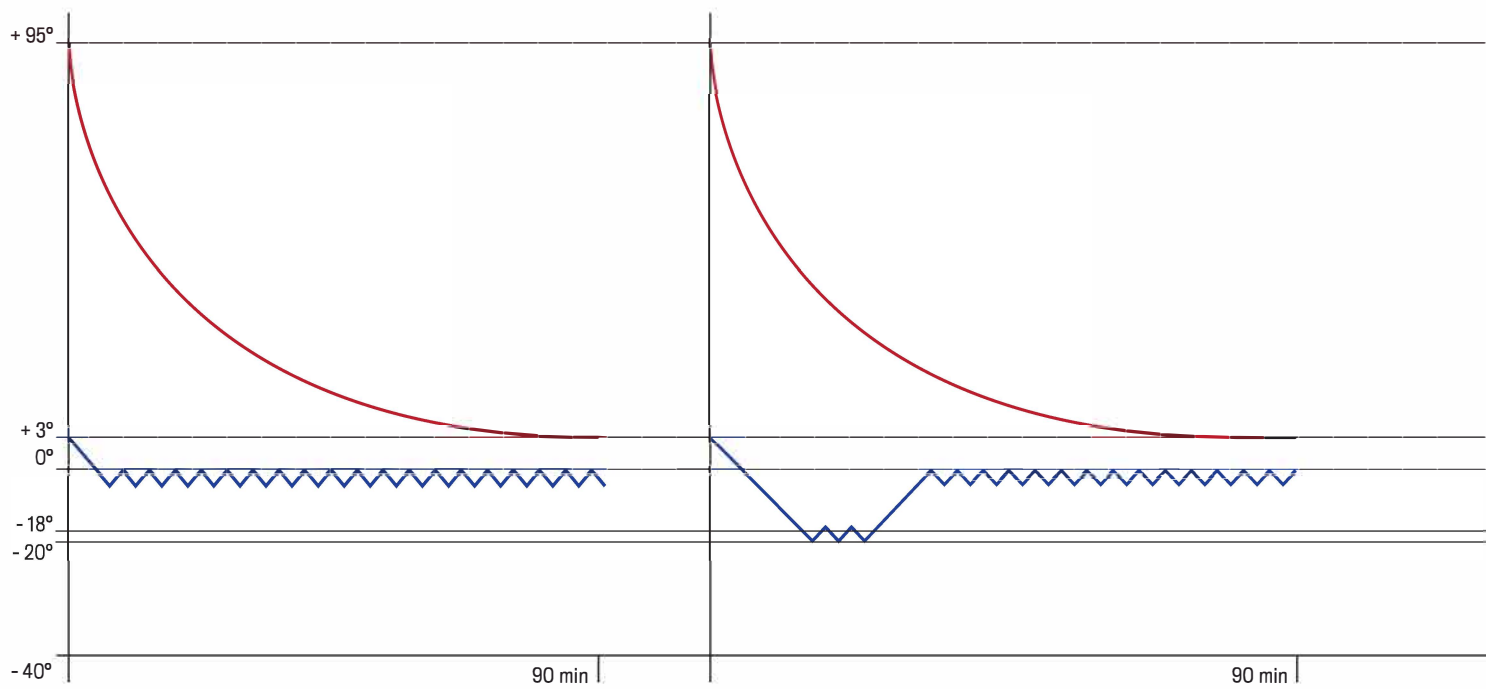
Ice cream function : Dedicated cycle for ice cream production.





Suited for delicate or thin foodstuffs such as rice, vegetables, fried food.

Very effective for dense, greasy and large-sized foodstuffs.

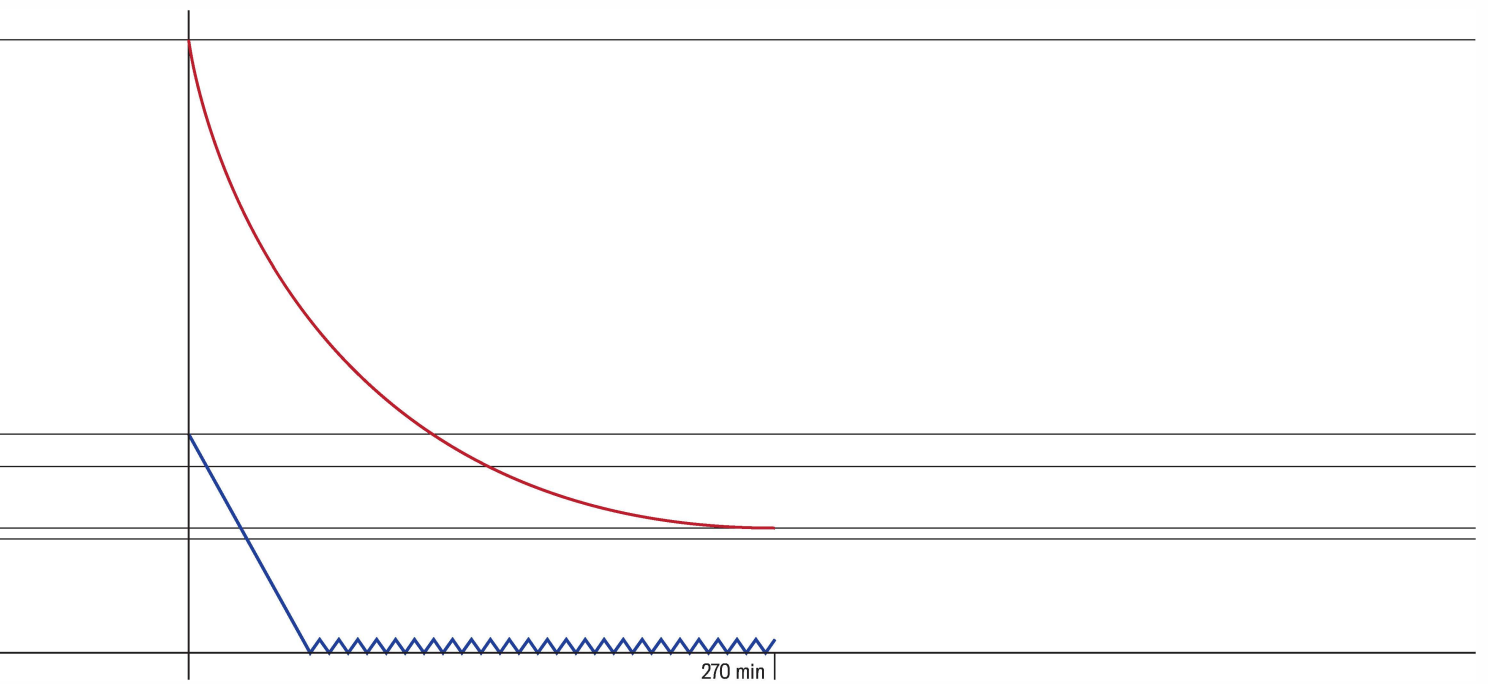




Freezing cycle

Shock freezing

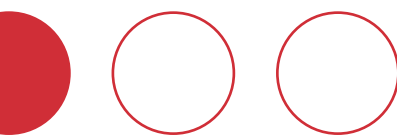
Suited for any food product.



Core temperature
Air

BK+ 5-18	BK+ 10-30	BK+ 15-40
5 trays 600 x 400	10 trays 600 x 400	15 trays 600 x 400
68	68	68
18 kg	32 kg	40 kg
10 kg	22 kg	28 kg
800 x 700 x 900 mm	800 x 700 x 1544 : 1599 mm	800 x 800 x 1950 : 2005 mm
230V / 1N / 50 Hz	230V / 1N / 50 Hz	400V / 3N / 50 Hz





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