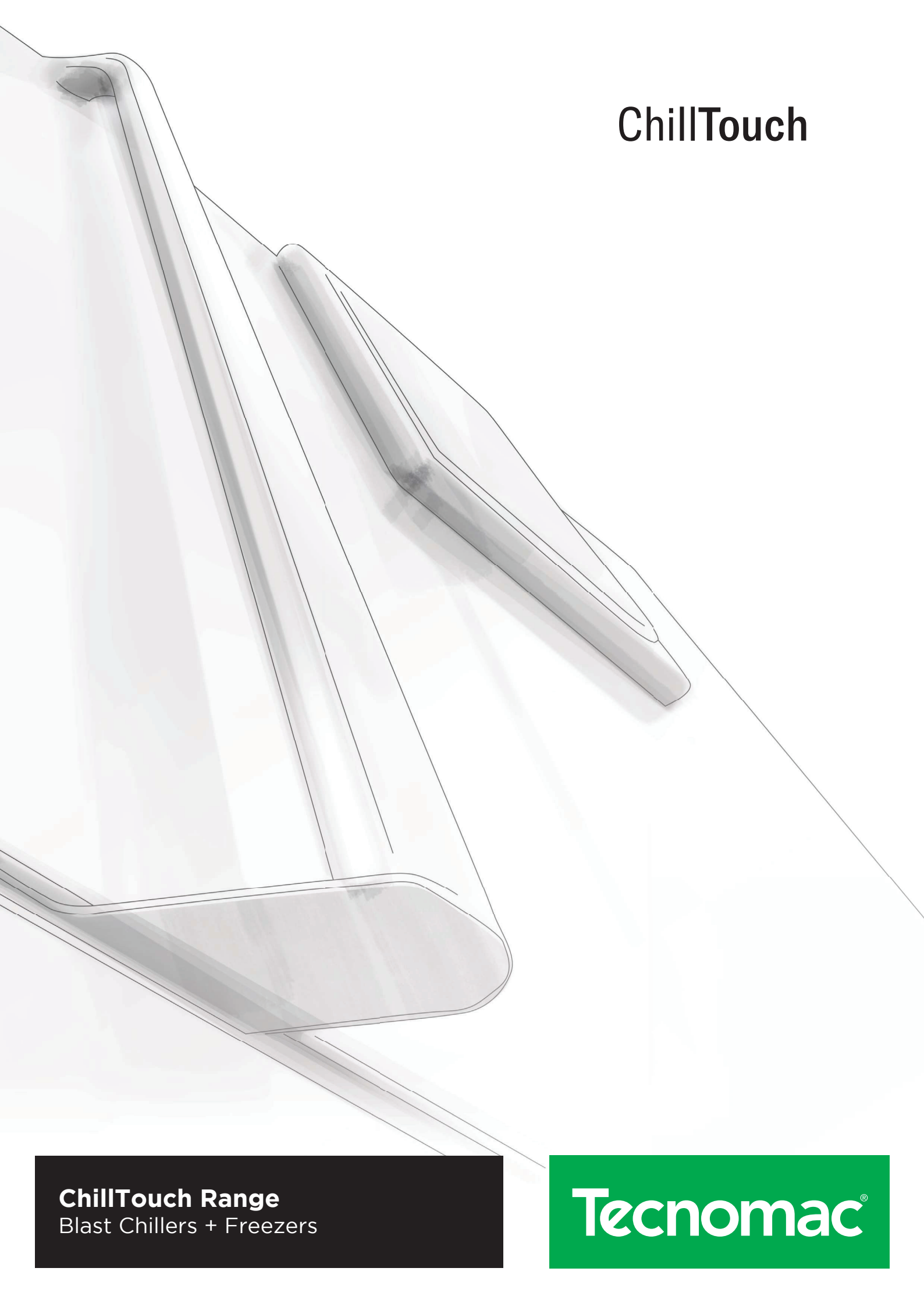




# ChillTouch

**ChillTouch Range**  
Blast Chillers + Freezers

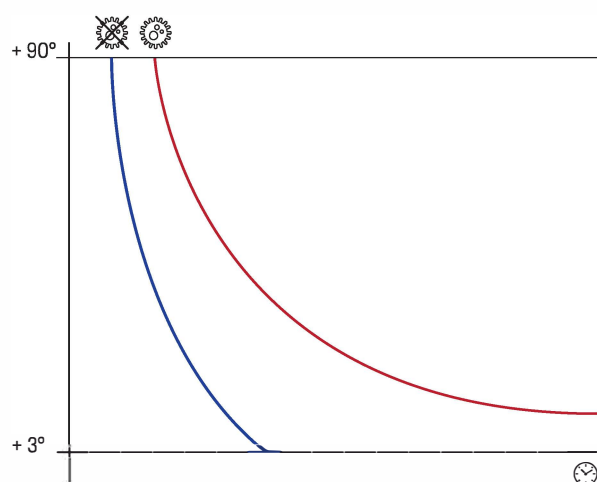
**Tecnomac<sup>®</sup>**

# Functions

## Blast chilling

**+90° → +3°C**

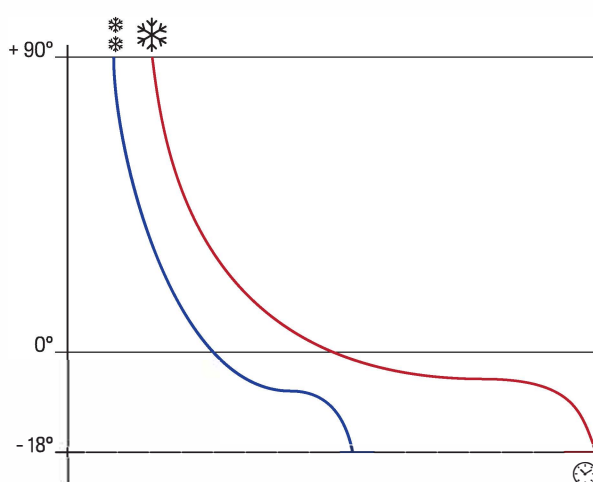
All food cooked and left to cool slowly loses its finest qualities. Tecnomac blast chillers make it possible to lower the temperature at the core of foods that have just been cooked, down to +3°C. The speed of such process is essential since it allows a reduction in the bacterial proliferation that is 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

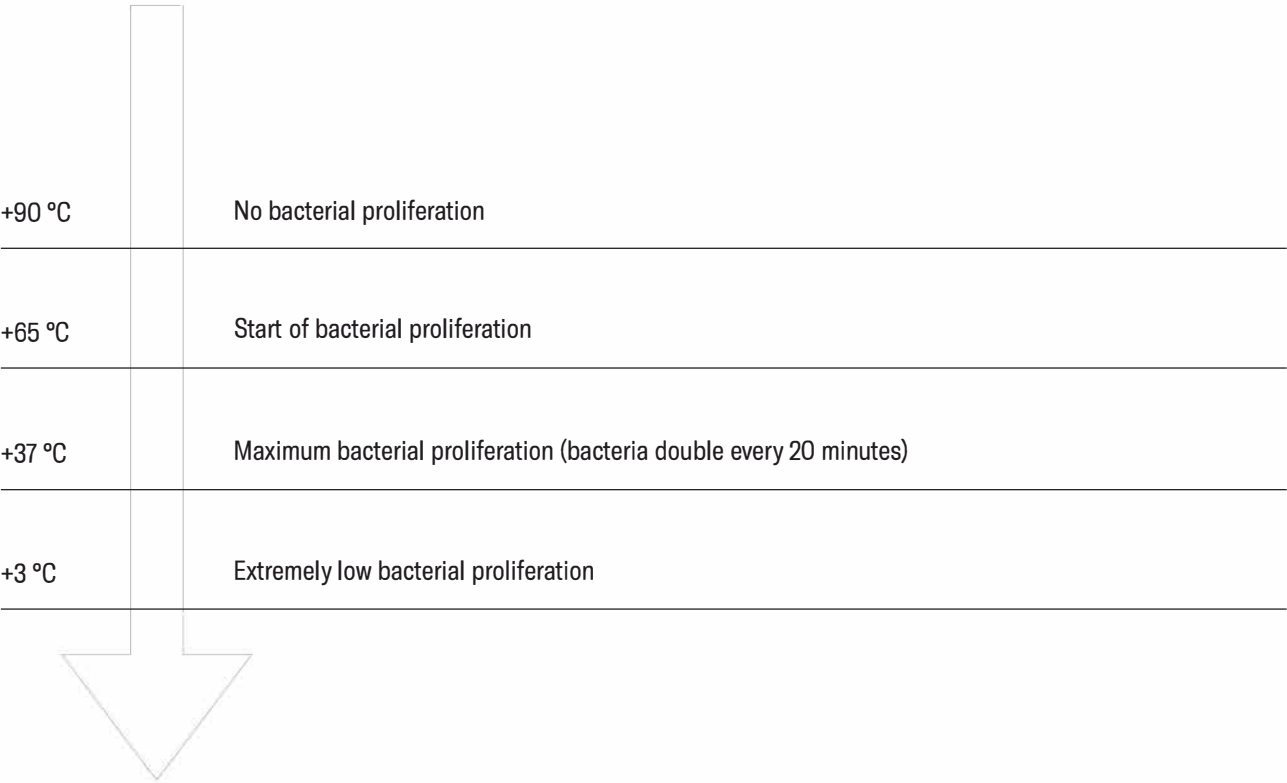
**+90° → -18°C**

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

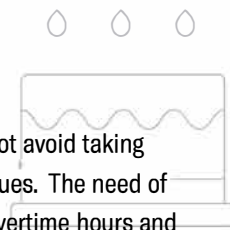
During the last years the bakery field has undergone deep transformations due to the increased use of the refrigeration technology. The need of reducing night-shifts, manpower, overtime hours and most of all of offering end users a wider and wider choice of products, are among the main reasons why cooling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





**All the functions you can think of, in only one machine: Tecnomac introduces ChillTouch.**

This multifunction machine is much more than a simple blast chiller: following the technologic development and the customer needs to minimize time and spaces, Tecnomac creates the solution presenting a completely customizable machine utilizing icons on a touch interface.

# Functions

## **Blast chillers**

The most advanced solutions of chilling/freezing for the best product quality and hygiene.

## **Thawing**

Thawing with temperature and humidity control.

## **Conservation**

Conservation cycles available for any type of product.

## **Ice Cream**

The specific function to produce the perfect ice cream.

## **Retarder prover**

New retarder proofing cycle for the optimal leavening, manual or by program.

## **Low temperature cooking**

New low temperature cooking function, to increase meals flavour

## **The kitchen revolution concept is here**

Blast chilling, shock freezing, specific ice cream function, thawing, conservation and thanks to the humidity and temperature control inside, it includes the low cooking temperature and the retarder prover functions. A powerful appliance, complete with USB recorder, core probe and the patented DFC control system, which avoids ice formation on the product's surface. A really user-friendly ultimate machine, which allows the selection of a preferred language and the storage of all the desired recipes.

## Main menu

### Control panel

- Blast chilling mode
- Shock freezing mode
- Retarder proving cycle
- Thawing cycle
- Low temperature cooking
- Ice cream function
- Conservation cycle
- Programs library



### Multifunctionality at your service

Endless possibilities, one machine: Chill Touch is the new range of blast chillers including low temperature cooking and retarder proving functions, in addition to the best chilling/freezing options.

A simple and intuitive 7" interface, with a customized functions view for every special need, is the key feature of the new ChillTouch.

## Utilities menu



### **Drying**

Drying cycle through forced ventilation.

### **Sanitation (optional)**

Ozone sanitizing device to clean the blast chiller room.

### **Hot gas defrosting**

Possibility to launch a manual hot gas defrosting.

### **Alarms**

Possibility to see active and previous alarms lists.

### **Languages**

Possibility to set the language.

### **Display**

Easier cycle parameters control.

### **Service**

Easier access to all service utilities.

### **Screen lock**

Possibility to lock the screen through a password.

## WI-FI connection

From today your ChillTouch can be managed directly from your smartphone. All you need is a simple WI-FI connection to access your blast chiller menu and monitor it.



Quick access from any device and browser.

It does not need any dedicated app, totally free.

Possibility to enlarge the screen, to improve visibility in small devices.

Possibility of observing and controlling the machine remotely.



## Blast chilling cycles

### Smart

The system selects automatically the most suitable cycle.

### Light

Suitable for delicate products.

### Soft

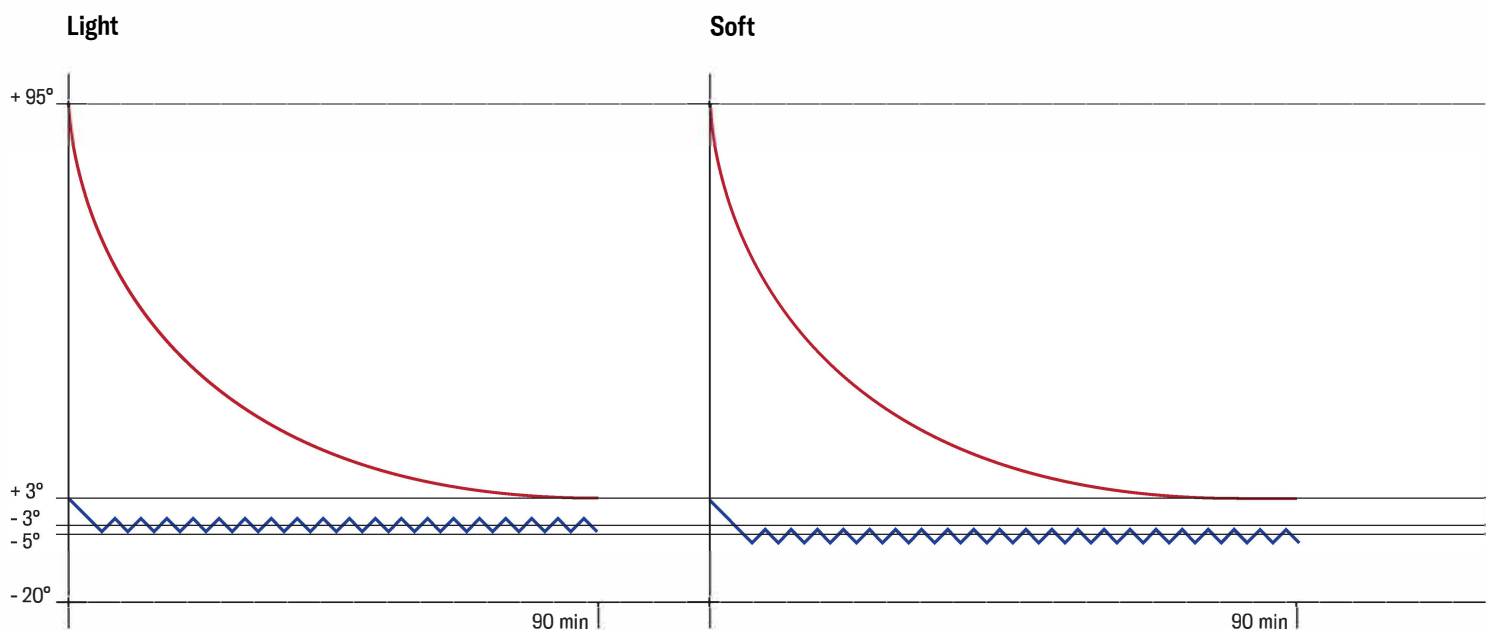
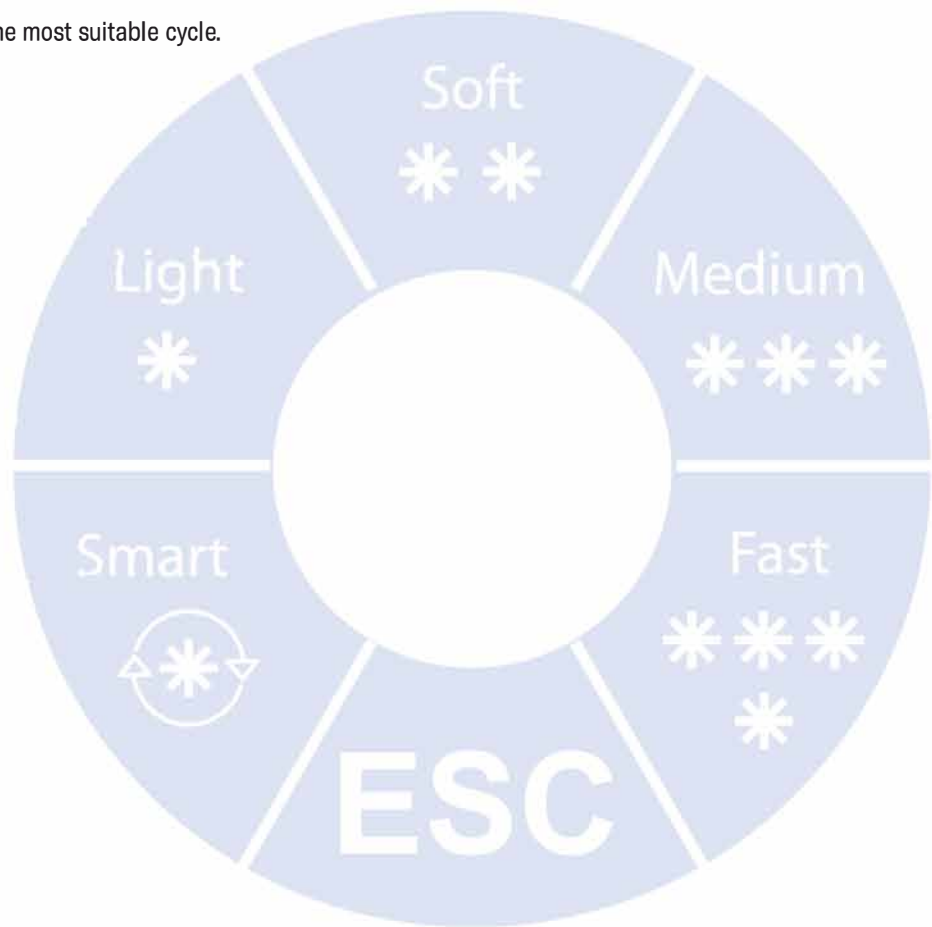
Standard blast chilling cycle.

### Medium

For fat and delicate products.

### Fast

Ideal for massive loads.



# DFC<sup>ontrol</sup>



## DFC Algorithm

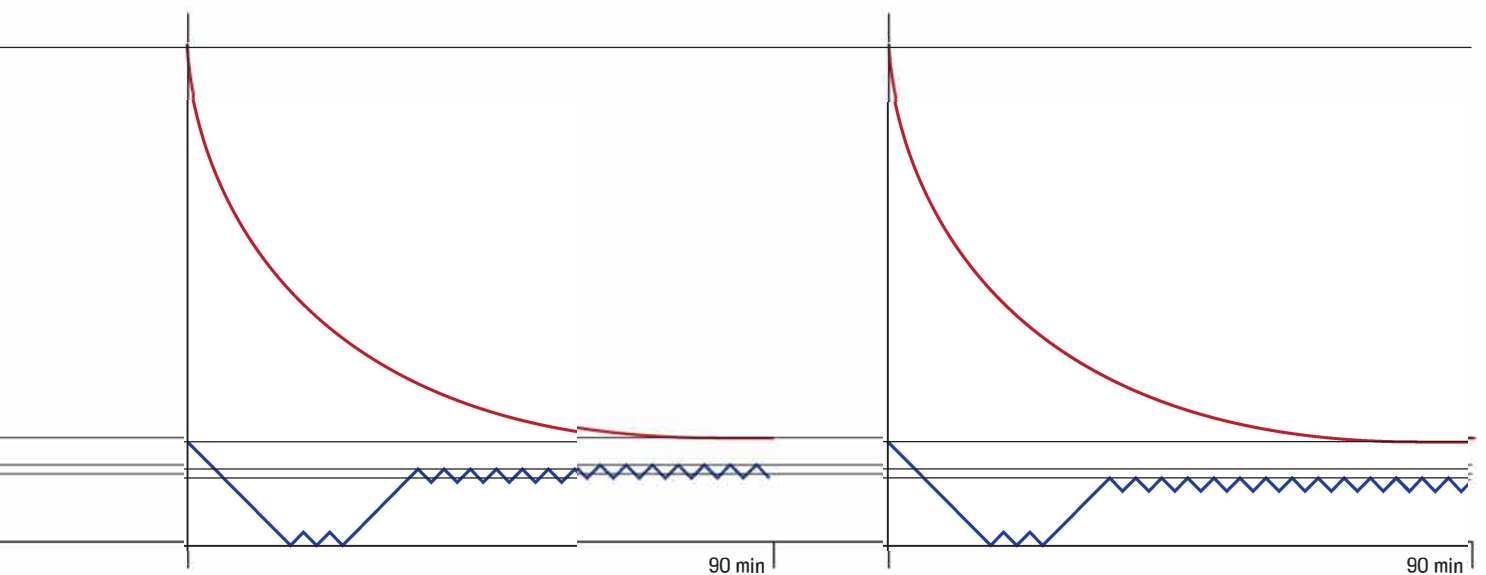
This new algorithm (Dynamic Frost Control) allows to limit the formation of the ice in positive chilling, especially with small loads. This dynamic regulation, guarantees also significant energy savings.



Core temperature  
Air

Medium

Fast





## Shock freezing cycles

### Smart

The system starts automatically the best cycle, according to the different load.

### Light

Suitable for massive loads, to be frozen carefully.

### Soft

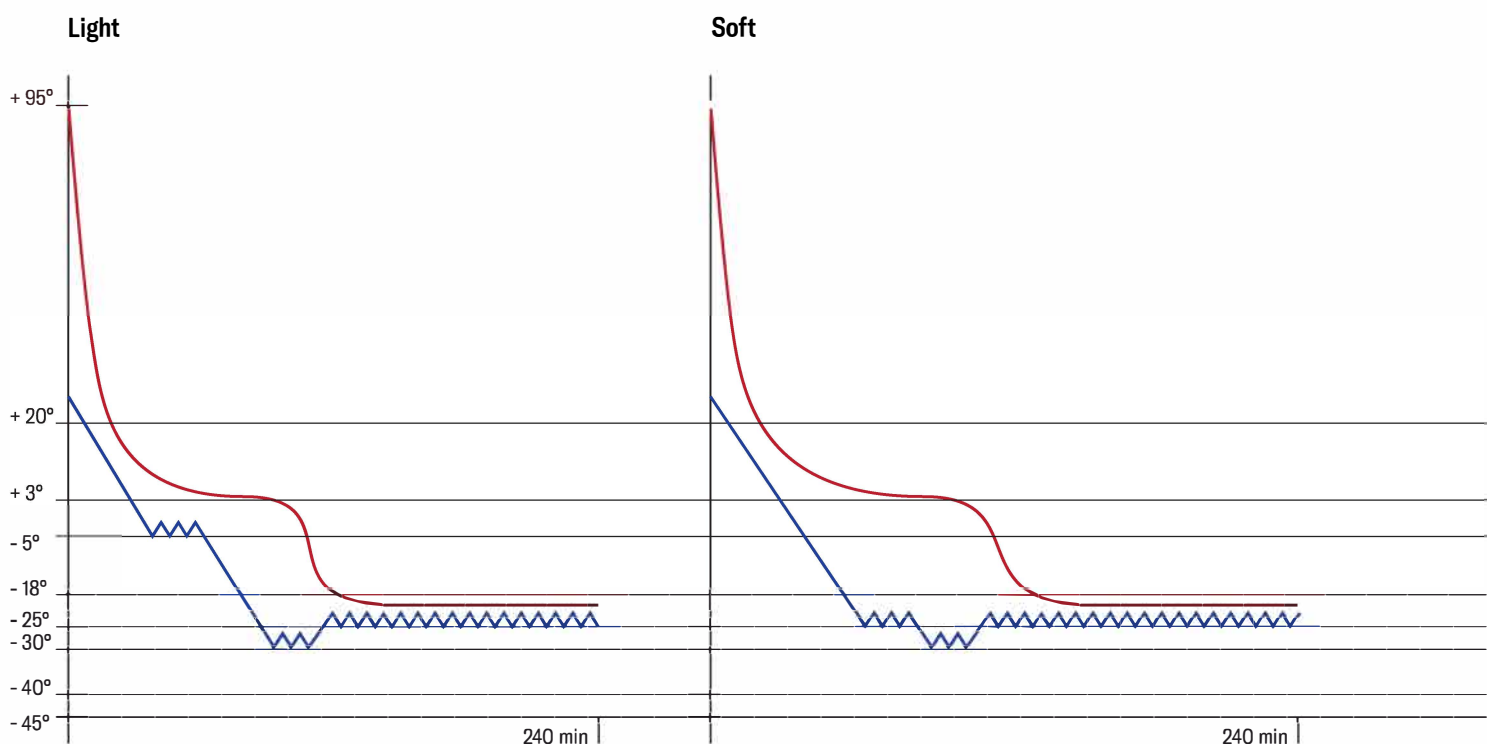
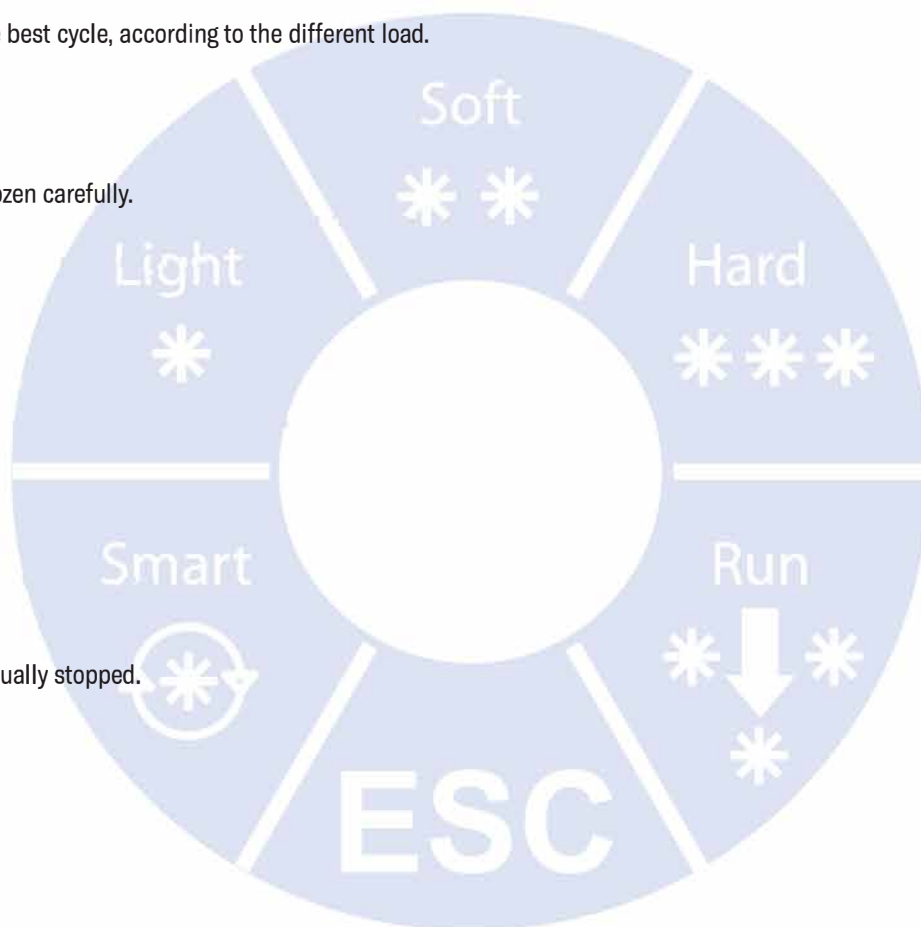
Ideal for meat and fish products.

### Hard

Standard cycle for medium loads.

### Run

Continuous freezing cycle, to be manually stopped.



# DFC<sup>ontrol</sup>



## DFC Algorithm

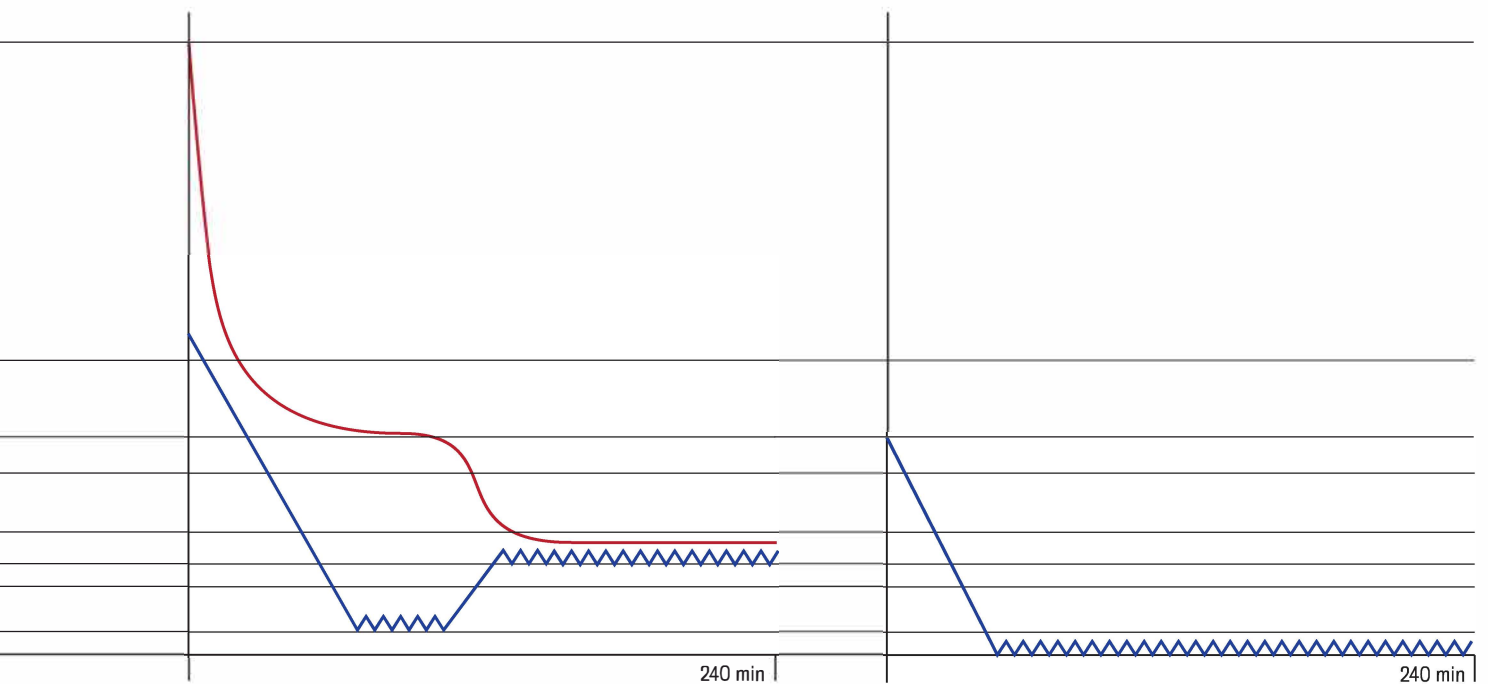
This new algorithm (Dynamic Frost Control) allows to limit the formation of the ice in positive chilling, especially with small loads. This dynamic regulation, guarantees also significant energy savings.



Core temperature  
Air

Hard

Run

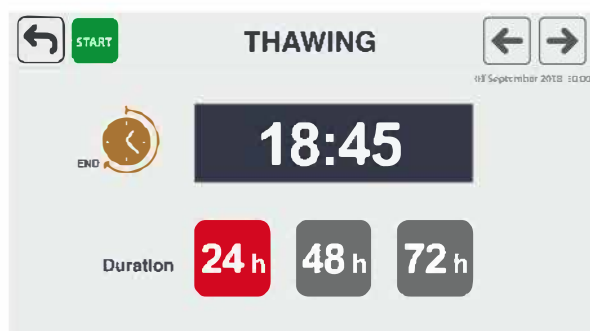




## Thawing

### Cycle features

Thanks to the control of temperature and air speed, as well as the humidity control, it is guaranteed a saving of time and the conservation of the organoleptic properties of foods.



### Manual - Automatic

Thawing cycles available in both manual and programmable variants, with features and name of the cycle highlighted. Through this button is possible to select the thawing mode.





## Conservation

### Cycle features

Thanks to the control of temperature and air speed, as well as the humidity control, a saving of time and the preservation of foods organoleptic properties is guaranteed.



### Manual - Automatic

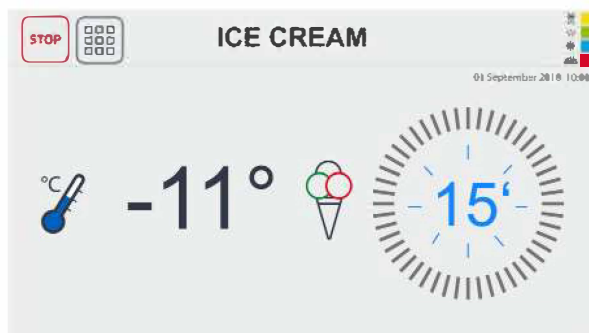
Conservation cycles available in both manual and programmable variants, with features and name of the cycle highlighted



## Ice cream function

### Cycle features

The control of temperature and air speed, with the timer, guarantees the proper hardening or softening of the ice cream pans surface. This makes them ready for sale / preservation.



### Cycle by timer

A cycle with timer is manually settable together with the cell temperature. This allows a timed freezing of the ice cream pans.

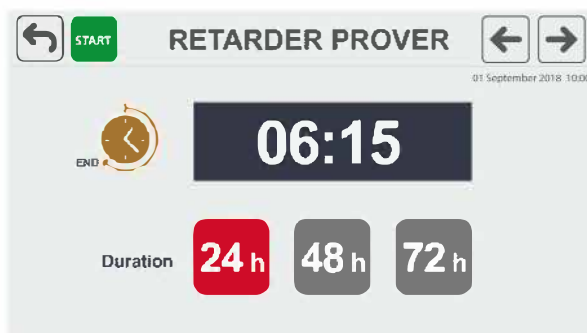




## Retarder prover function

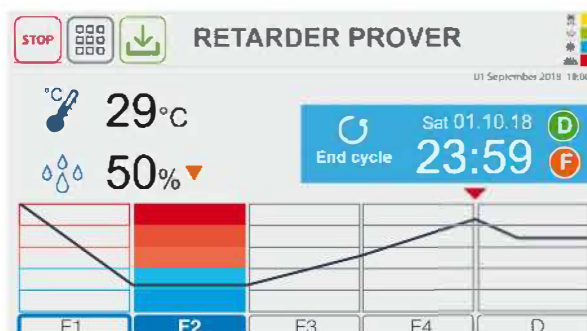
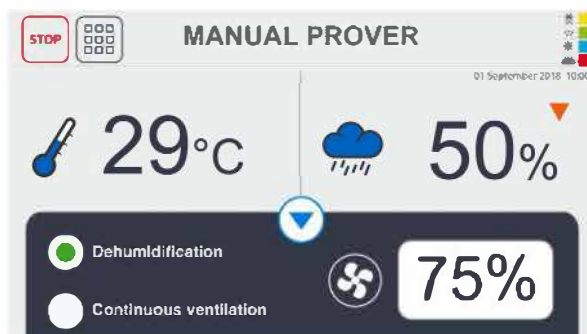
### Cycle main features

The temperature and fan speed setting, together with the humidity active control, are the main features to grant a perfect leavening for every product.



### Manual - Automatic

Proving cycles can be manual or set as a complete program.



### Data cycle view

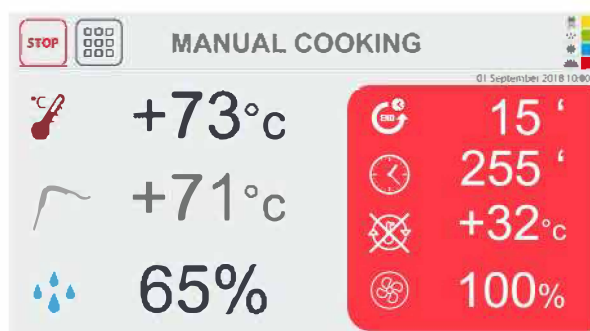
Every cycle parameter is clearly shown in the display both in manual or program mode. Easy access to the main system for any change.



## Low cooking temperature

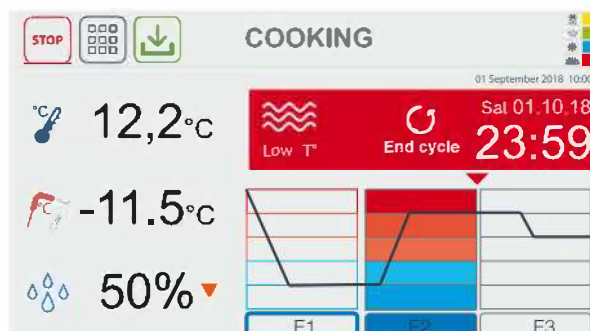
### Cycle features

As for the proving, the temperature and fan speed setting, together with the humidity control, are granting high cooking performances.



### Manual - Automatic

Both manual and programmed cooking cycles available.



### Cycle parameters

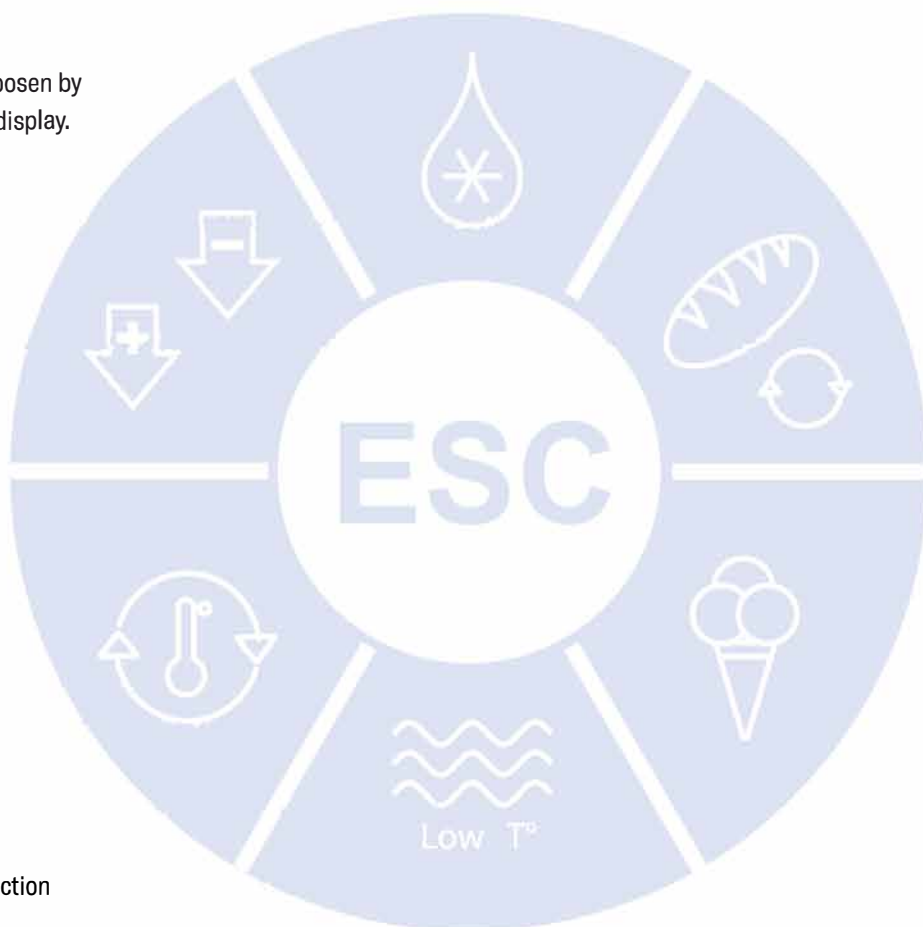
Cycle parameters can be adjusted in every cooking and conservation cycles. A time programmable cooking is also available.



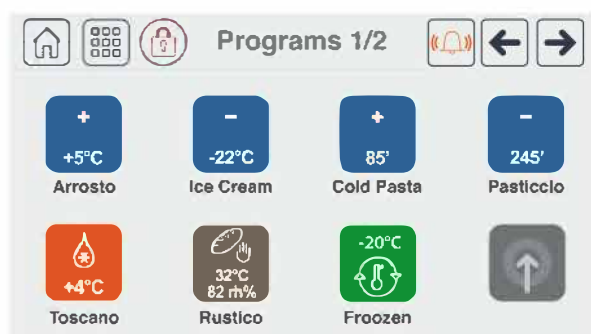
## Programs setting

### Programs setting

A pre-set program can be simply chosen by pressing the relevant button on the display.

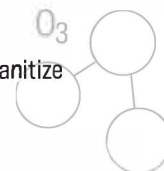


- Thawing function
- Retarder prover program
- Ice cream function
- Low cooking temperature function
- Conservation function
- Blast chilling or shock freezing function



## Technical features

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



**Evaporator** : Easy to inspect and with hot gas defrosting, painted against corrosion risks. Indirect air flow.



**USB recorder** : To store date, temperature, cycles timing and alarms, during the chilling and the conservation cycles.



**Deep-formed internal floor** : To guarantee an easy cleaning and maximum hygiene.



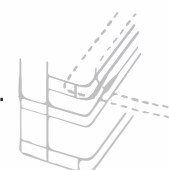
**Core probe** : Automatically controls the length of the blast chilling cycle.

Conic shaped, can be easily removed after the cycle, no heating needed. The double probe is available as an option.



**Dual suitability trays rack** : Suitable for both GN1/1 and EN 600 x 400 mm trays.

Easily removable for cleaning, it is designed to facilitate the chilling air flow, increasing the machine efficiency.



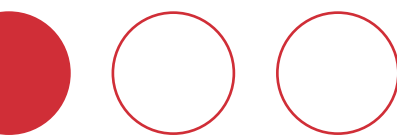
**Cabinets body** : Cabinet internal and external in stainless steel, made by injected polyurethane without CFC. Thickness 70 mm. Internal rounded corners.



# ChillTouch Series

|                  | CT 10.35            | CT 15.65            | CT 15-2.70             |
|------------------|---------------------|---------------------|------------------------|
| Capacity         | 10 trays            | 15 trays            | 30 trays <i>GN 2/1</i> |
| +90°C > 3°C      | 35 kg               | 65 kg               | 70 kg                  |
| +90°C > -18°C    | 25 kg               | 50 kg               | 55 kg                  |
| Dimensions (WPH) | 840 x 820 x 1497 mm | 840 x 920 x 1952 mm | 840 x 1290 x 1952 mm   |
| Voltage          | 400V / 3N / 50 Hz   | 400V / 3N / 50 Hz   | 400V / 3N / 50 Hz      |





## 24 Hour Service Hotline

1800 810 161

## Equipment Sales

1800 035 327

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Fax: 03 8369 4699

Email: [sales@comcater.com.au](mailto:sales@comcater.com.au)

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Fax: 1800 808 954

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Fax: 03 8699 1299

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