



eVent

eVent Range
Blast Chillers + Freezers

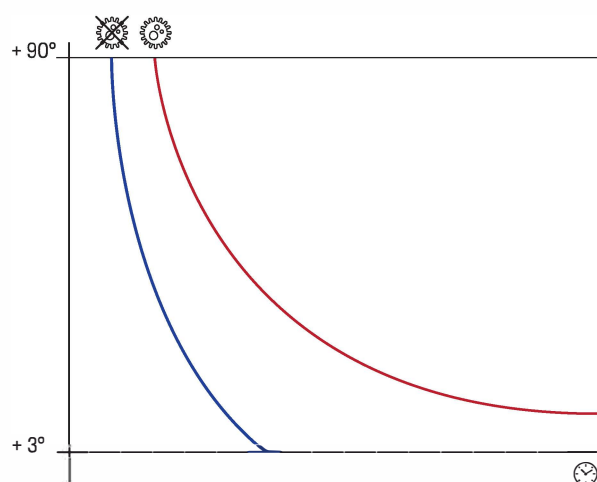
Tecnomac[®]

Functions

Blast chilling

+90° → +3°C

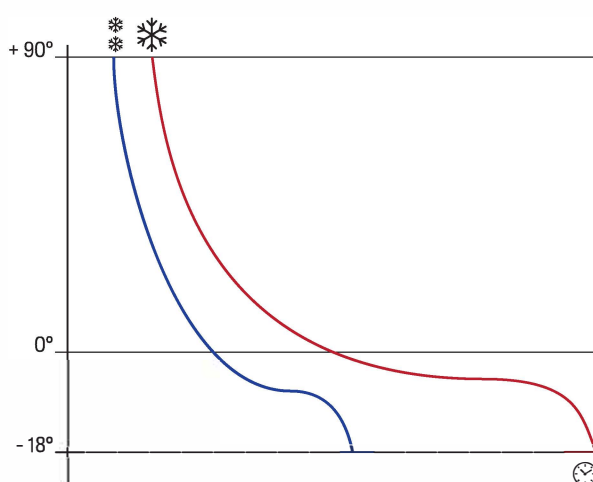
All food cooked and left to cool slowly loses its finest qualities. Tecnomac blast chillers make it possible to lower the temperature at the core of foods that have just been cooked, down to +3°C. The speed of such process is essential since it allows a reduction in the bacterial proliferation that is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

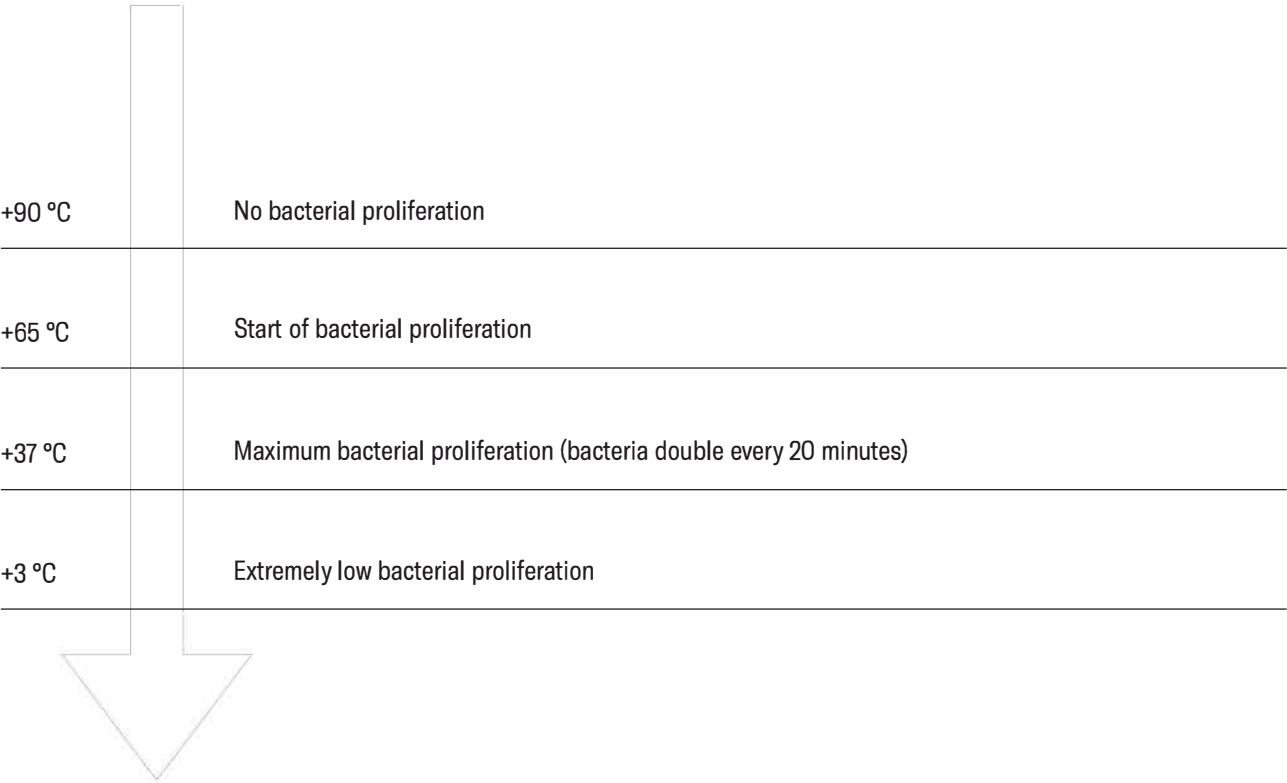
+90° → -18°C

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

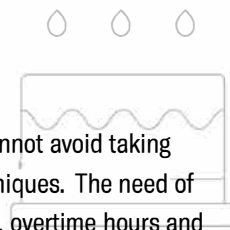
During the last years the bakery field has undergone deep transformations due to the increased use of the refrigeration technology. The need of reducing night-shifts, manpower, overtime hours and most of all of offering end users a wider and wider choice of products, are among the main reasons why cooling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



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The advanced blast chiller : eVent by Tecnomac

This appliance includes the most evolved solutions in chilling and freezing for the best product quality, thawing and the specific function for ice cream production.

Functions

Blast Chillers

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

Thawing

Thawing cycle with monitored internal temperature.

Ice cream

The specific function to produce the perfect ice cream.

Chilling programs

A wide range of chilling programs, always at your service.

Thanks to the long experience in blast chilling.

HACCP control

Cycles details can be easily stored on an USB stick, in compliance with HACCP guidelines.

This is one of the most advanced solutions for the respect of the security norms.

Sanitation (optional)

The highest hygiene levels are guaranteed by the possibility to use the ozone.

Discover the potentiality proposed by eVent

A user-friendly and dynamic touch display allows the selection of different cycles-modalities, the choice of the desired language and the memorization of the preferred programs.

Main menu

	Stand-by bottom with lock screen protection		Alphanumeric display
	Chilling power		Chilling status
	Start manual chilling		Start ice cream cycle
	Start manual freezing		HACCP and alarms data download
	Start/stop cycle button		Chilling programs selection and storage
	Select chilling mode		Ozone sanitation cycle
	Increase value button		Start thawing cycle
	Decrease value and silent mode button		Start manual defrost



Utility functions

Data visualisation

Simple and intuitive. Easy access to all the information thanks to the scrolling display.



Drying

Drying cycle through forced ventilation.

Hot gas defrosting

Possibility to launch a manual hot gas defrosting in the defrost cycle.

Service

Easier access to all service utilities.

Alarms

Possibility to see active and previous alarms list.

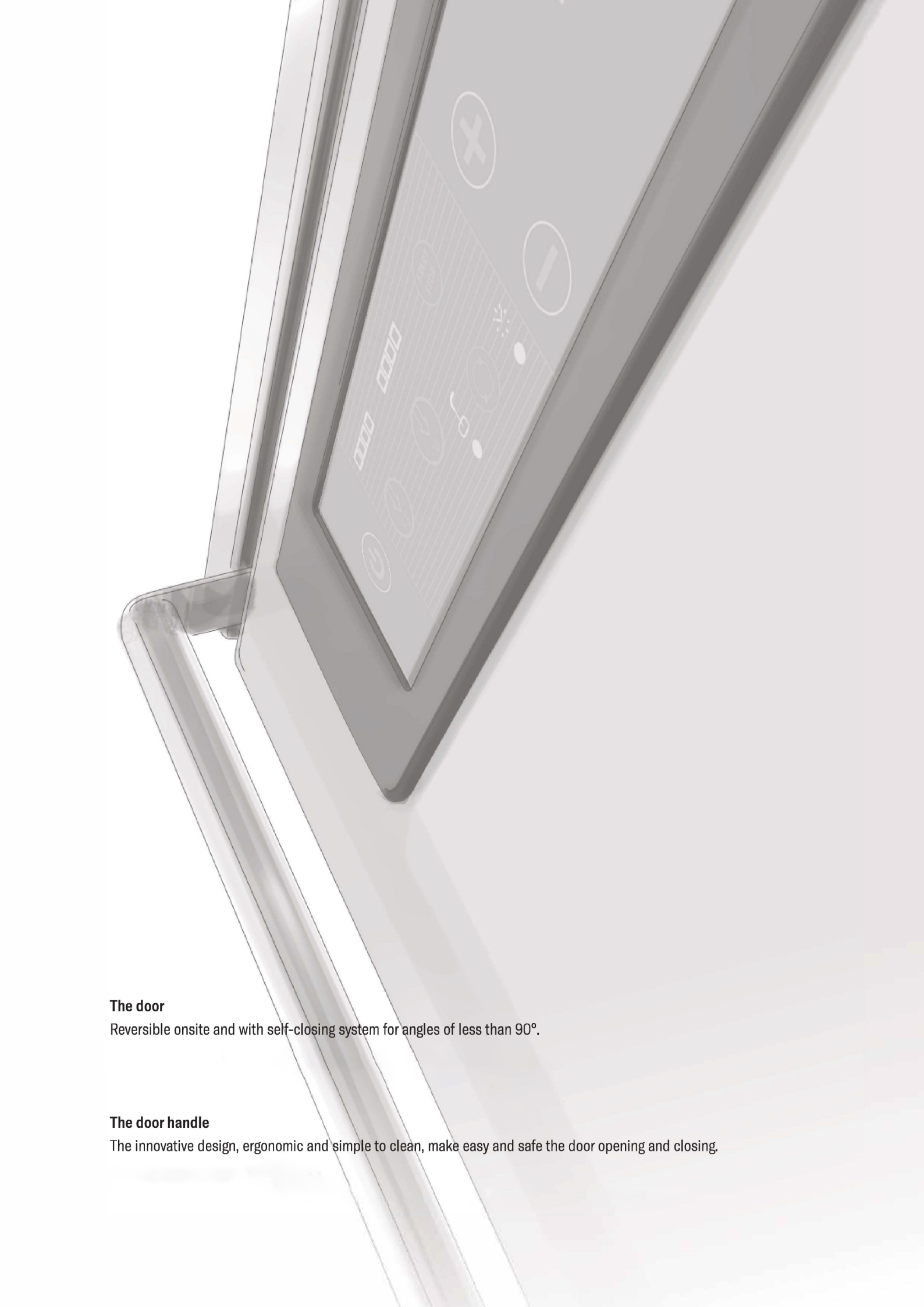
Data storage

It's possible to download the full alarms list and the cycle details, through the USB stick.

It's also possible to update the software and migrate the programs.

Languages

Possibility to set the language.



The door

Reversible onsite and with self-closing system for angles of less than 90°.

The door handle

The innovative design, ergonomic and simple to clean, make easy and safe the door opening and closing.



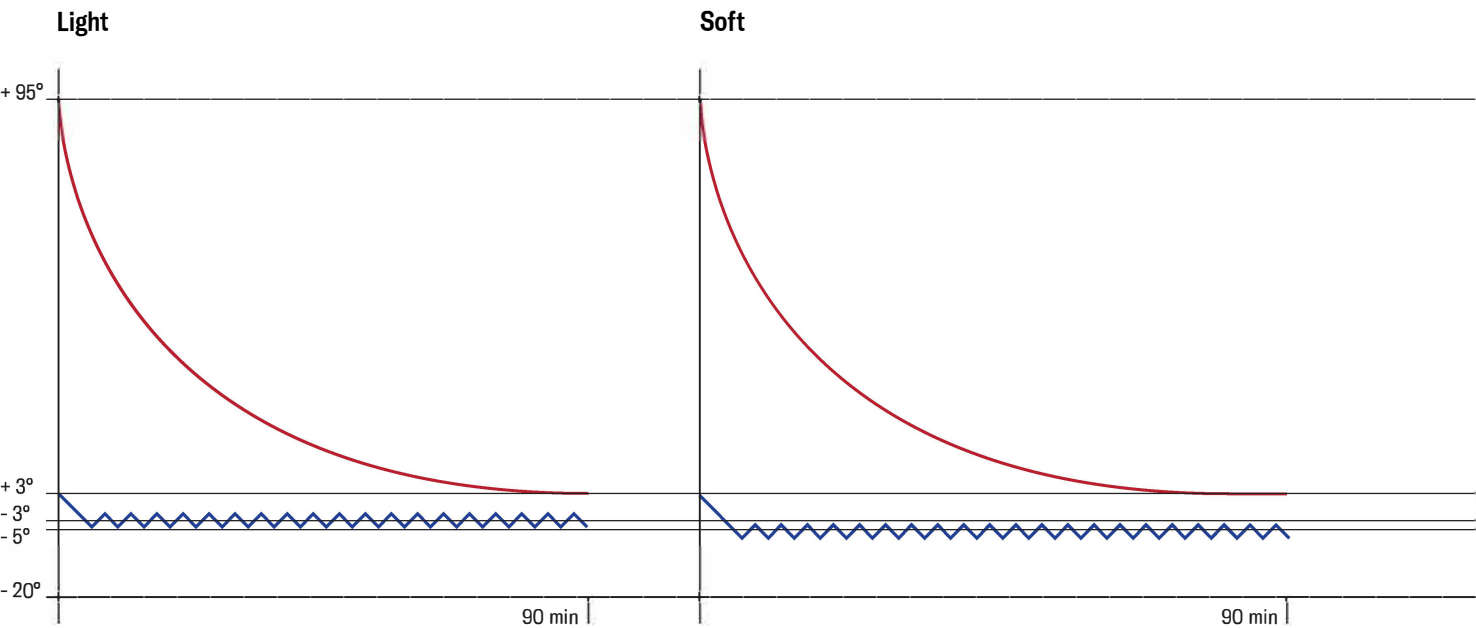
Blast chilling cycles

Chilling cycles

Different chilling cycles can be chosen when using the appliance. The type of cycle is indicated by the number of LEDs illuminated.



Core temperature
Air



Light

Set temperature -3°C degrees, suitable for delicate products.

Soft

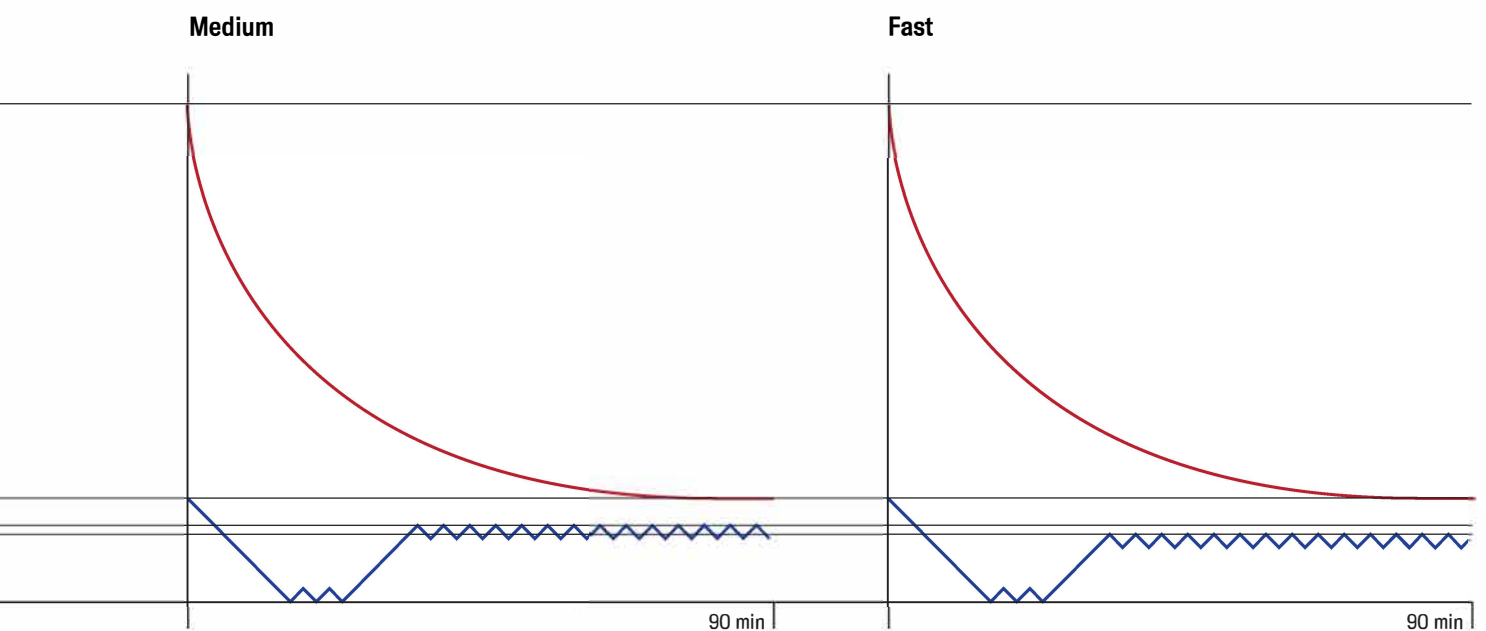
Set temperature -5°C degrees, standard blast chilling cycle.

Medium

Initially it runs with set temperature at -20°C degrees before rising to -3°C degrees, suitable for the purposes of speeding up the blast chilling time by reducing the formation of ice.

Fast

Initially it runs with set temperature at -20°C degrees before rising to -5 degrees, suitable for the purposes of speeding up the blast chilling time in case of massive loads.





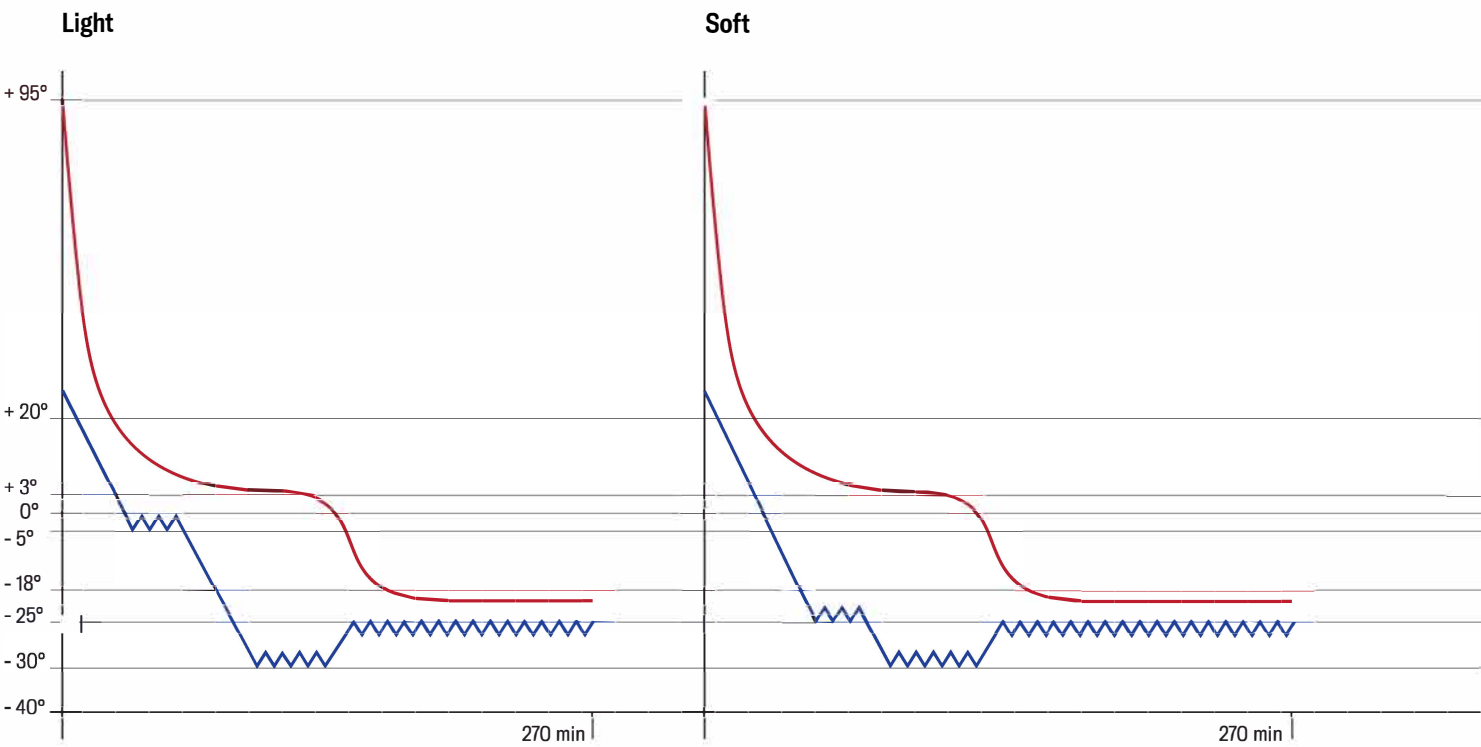
Shock freezing cycles

Freezing cycles

Different chilling cycles can be chosen when using the appliance. The type of cycle is indicated by the number of LEDs illuminated.



Core temperature
Air



Light

Initially it runs with set temperature at -5°C degrees before going down to -30°C degrees, suitable to the reduction of the internal strength state induced on the frozen product.

Soft

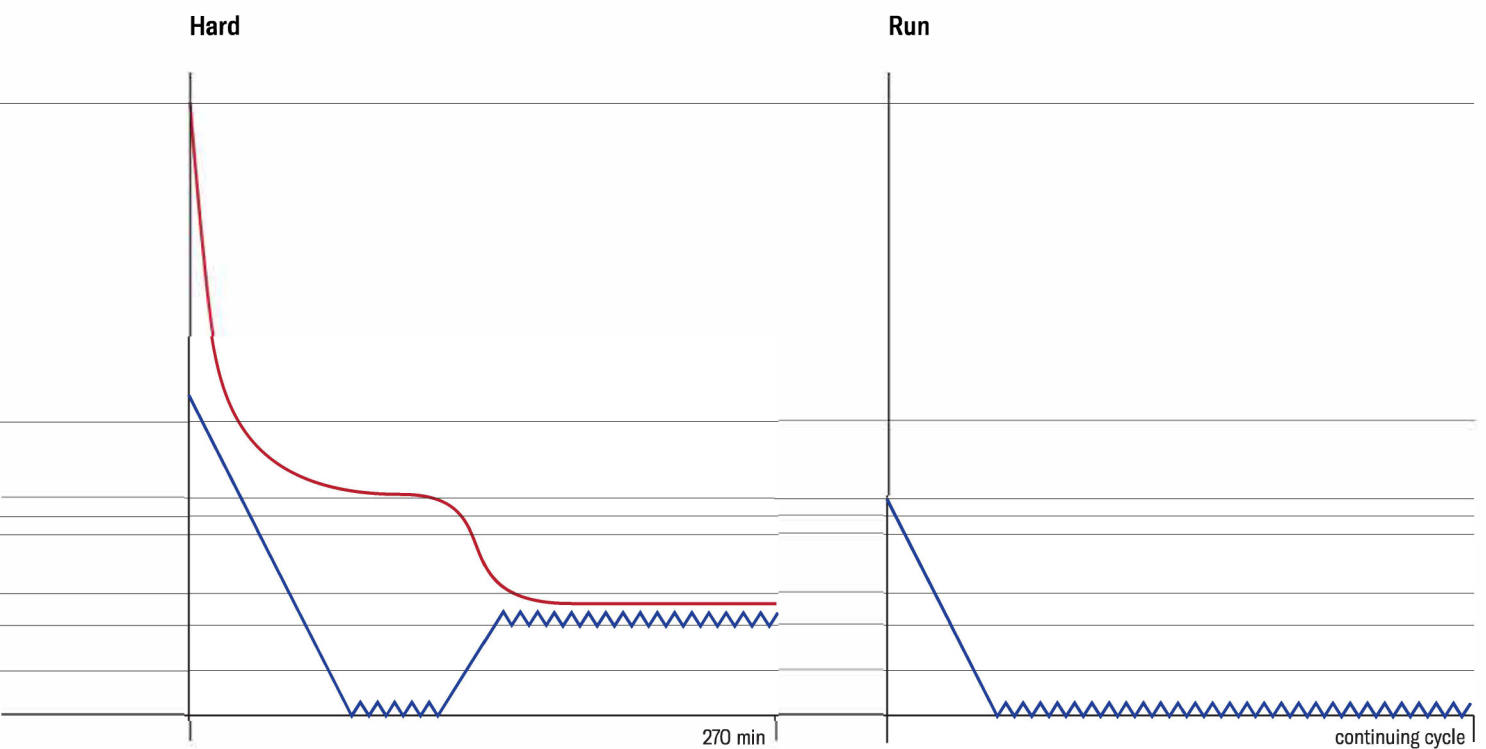
Initially it runs with set temperature at -20°C degrees before going down to -30°C degrees, suitable in case of massive loads.

Hard

Set temperature -40°C degrees, standard shock freezing cycle and suitable for medium-small loads.

Run

Set temperature -40°C degrees, this cycle will last till the manual stop.





Thawing

Cycle features

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

Data visualisation

A simple and intuitive data visualization, with the possibility to recall secondary data. Is possible to select the thawing mode.





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.



Data visualisation

A simple and intuitive data visualization, with timer and countdown.



Programs setting

Set up programs

Through this button it's possible to set up different programs, each with a different recipe.

Data visualisation

A simple and intuitive data visualization, with the possibility to recall secondary data.



Sanitation cycle (optional)

Ozone cycle

A sanitizing cycle with ozone will be activated by pushing this button.

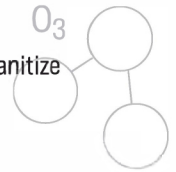


Data visualisation

A simple and intuitive data visualization, with timer and countdown.

Technical features

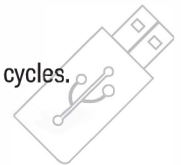
Ozone sanitation (optional) : Sanitizes the blast chilling chamber after cleaning the machine. Useful also to sanitize working tools.



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.

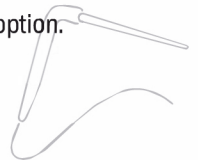


Deep-formed internal floor : To guarantee an easy cleaning and maximum hygiene.



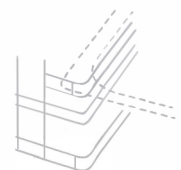
Core probe : Automatically controls the length of the blast chilling cycle.

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

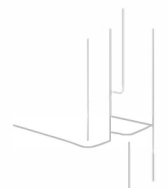


Dual suitability trays rack : Suitable for both GN1/1 and EN 600 x 400 mm trays.

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.



Condensate collecting pan : Easy to pull out and to empty, for simple installation in places without any water draining.



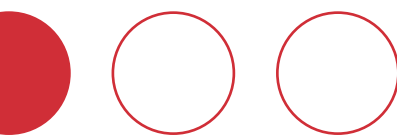
eVent Series

	V 5.20	V 10.35
Capacity	5 trays GN 1/1 5 trays 600x400	10 tray GN 1/1 10 trays 600x400
+90°C > 3°C	20 kg	35 kg
+90°C > -18°C	12 kg	25 kg
Dimensions (WPH)	840 x 720 x 900 mm	840 x 780 x 1498 mm
Voltage	230V / 1N / 50 Hz	400V / 3N / 50 Hz



V 15.40	V 15.65	V 15-2.70
15 trays GN 1/1 15 trays 600x400	15 trays GN 1/1 15 trays 600x400	30 trays GN 1/1 30 trays 600x400
40 kg	65 kg	70 kg
30 kg	50 kg	55 kg
840 x 880 x 1952 mm	840 x 880 x 1952 mm	840 x 1250 x 1952 mm
400V / 3N / 50 Hz	400V / 3N / 50 Hz	400V / 3N / 50 Hz





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