

CK

BLAST FREEZERS FOR ICE CREAM MAKERS AND CONFECTIONERS



COLDELITE

CK BLAST FREEZERS

These fast blast freezers by COLDELITE, for the ice-cream store and pastry shop, provide field professionals with a tool that is technologically advanced, easy to use and guarantees quality.

The CK blast freezers:

- are produced entirely in stainless steel AISI 304, for long duration
- have a unique thick insulated body, for high productivity
- have an inner chamber with round edges, for fast and easy cleaning

ADVANTAGES IN ICE CREAM MAKING



Blast freezing ice cream for a few minutes immediately after it leaves the batch freezer hardens its surface. This results in better conservation and stabilises its height giving a flawless product for display.

Blast freezing ice cream intended for storage for a few hours freezes it to -18°C , setting it completely. When reconditioned at -14°C , the ice cream once again becomes soft, creamy and spatula-friendly.

When making ice-cream cakes, Bavarian cream, mousse, single-portion desserts, hard pieces and all ice cream confectionery, the blast freezer's speed and health assurances make it an essential appliance. Products defrost absolutely uniformly.

ADVANTAGES IN CONFECTIONERY

With blast chilling to $+3^{\circ}\text{C}$, baked products such as cakes and sweet pastries, cake bases, muffins, baked snacks, etc. all retain their freshness for 5-6 days.

They are ready to eat in a few minutes, with all their original flavour, colour, aroma and weight.

With blast freezing to -18°C , raw items such as cake and pastry dough, etc. maintain all their cell structure, guaranteeing perfect conservation for several months. Products are conveniently ready for baking, at any time.

With blast freezing to -18°C , baked products such as éclairs or croissants retain their aroma. When defrosted, for 15-20 minutes at room temperature or for 30 seconds in a microwave, their shape and consistency remain perfect.



MODELS



CK 50

Little compact blast freezer that will fit anywhere, especially in small premises where space is limited. It can be placed on a work-table or even on top of the batch freezer, for convenient, immediate use.



CK 100

Medium-sized floor-standing blast freezer for rational use of production shop space.

The adjustable height and thick stainless-steel top allows installation in-line with standard work-tables, adding extra work-surface.



CK 200

Big professional blast freezer to store large amounts of product. Its high blast freezing and frozen storage capacity make it useful both for planning and rationalising output and for stocking raw materials, such as seasonal fruit.

THE CK100 CK200 TECHNOLOGY



CONTROL PANEL

with large display showing temperatures, times and processes

- refrigeration • freezing • blast freezing • time setting • product core probe setting • product core probe heating • defrosting.



EVAPORATOR

with hinged stainless steel deflector, for perfect cleaning and inspection of all parts.



ICE CREAM MAKING VERSION

racks with pairs of non-tip C-runners, complete with shelves for ice cream pans; runners are easily removable and washable.



CONFECTIONERY VERSION

racks with pairs of L-runners for 40x60 cm confectionery trays; runners are easily removable and washable.



PROBE

for reading product core temperature; heated for troublefree removal after freezing.



ACCESSORIES

these optional accessories allow customisation of the NK 100 and NK 200 blast freezers

- ozonizer for sterilising the appliance interior and evaporator
- pairs of C-runners for ice cream version • pairs of L-runners for confectionery version • 40x60 cm shelf • 4 swivel wheels, 2 with brake • optional water condenser for NK 200.

TECHNICAL DATA

Fan-assisted refrigeration - Manual defrosting - Air condensation

MODEL	Operating temperature °C	Electrical specifications V/Ph/Hz	Rated power kW	Ice cream making version			Confectionery version				Dimensions cm			Net weight kg
				Pairs of C runners	Shelves	Capacity (number of pans 36x16x12)	Pairs of C runners	Shelves	Pairs of L runners	Capacity (number of trays)	Width	Depth	Height	
CK 50	-18	230/1/50	0,96	1	1	2	-	-	-	-	56	56	52	47
CK 100	+3/-18	230/1/50	1,40	2	2	6	1	1	4	5 (40x60)	79	70	85	115
CK 200	+3/-18	230/1/50	2,10	4	4	12	2	2	6	8 (40x60)	79	80	132	140



Via Emilia, 45/A
40011 Anzola dell'Emilia (Bologna) Italy
Tel. +39 051 65.05.310 - Fax +39 051 65.05.311
e-mail: info@coldelite.it - www.coldelite.it

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