

Introduction and specification of blast freezer and chiller Blast freezer

It utilizes the mechanism of strong cold wind with great velocity by rotating fan to circulate within the cooling chamber to reduce the temperature of the foodstuffs plus the capability to store it for a prolonged period without any spoilage. It can also prevent the degradation of foodstuffs by bacteria or other microbial contamination such as virus and fungus. Majority of the microbes can survive within the human temperature range which is about 20°C to 45°C. By using ETS blast freezer, it would reduce the temperature of the food product from 85°C to 45°C. By using ETS blast relatively. Not only that, the immediate freezing is able to generate tiny crystals of ice that preserves the quality and the nutrients of the food product.

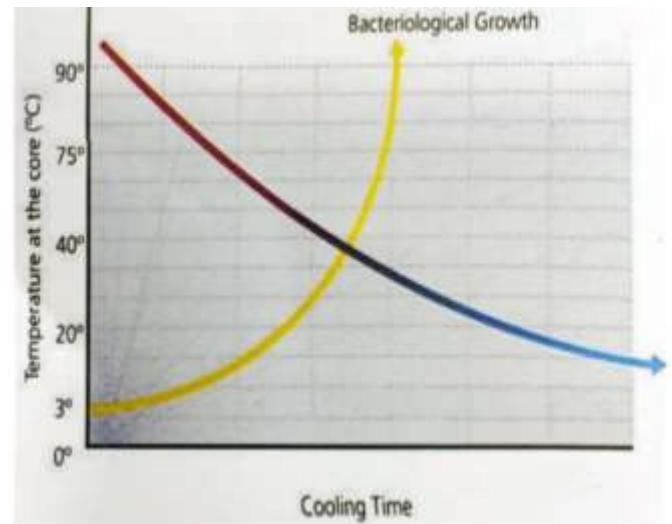
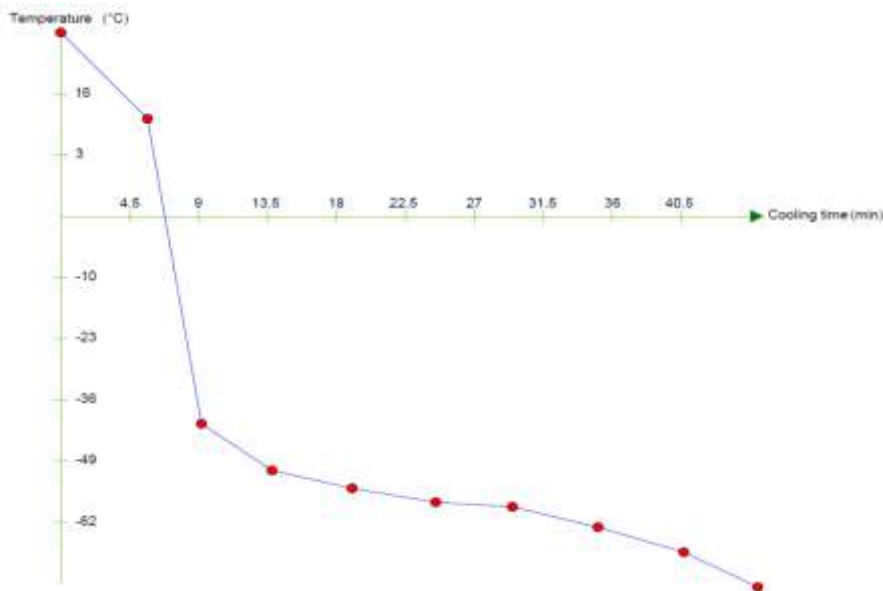


Figure 2: Graph of the cooling time of food product (min) against temperature (°C)



Blast chiller

Blast chiller is commonly used for the processed food refrigeration that is safe from microbial contamination. It can reduce the temperature of processed food from about 80°C to 3°C - 5°C within 90 minutes with the inhibition of the microbial proliferation. Therefore, the flexibility of the food preparation (can be extended for more than 3 weeks) and serving can be guaranteed without compromising the freshness and physical appearance of the food product.

