



Blast and Storage Freezers

PACKAGED REFRIGERATION FOR FREEZING-ROOMS

BLAST FREEZING PACKAGES

KOOLJET Blast Freezers and Storage Freezers are a combination of low-temp refrigeration packages with special designed air movement systems. KOOLJET Blast Freezing Systems are designed, manufactured and tested for customer requirements and temperatures down to MINUS 76°F.

A BETTER FREEZING PROCESS

Blast Freezing is the process of very rapidly cooling and freezing a given quantity of products to a specific temperature and below where pathogens and microbes can live. Nutritional health of food is notably improved by Blast Freezing rather than slower freezing methods. Blast-Freezing reduces product water-loss through evaporation and reduces the incidence and size of ice crystal formation, which result in higher quality, freshness, flavor and firmness after thawing.

FREEZE LARGE QUANTITIES IN A SHORT TIME

Large quantities of products can easily brought into a frozen state quickly using well designed blast-freezing systems from KOOLJET.

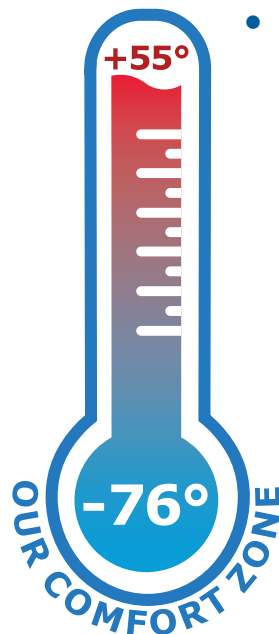


Blast Freezing Wall Units have powerful EC fan assemblies that are designed for low temperature duty. The special serrated-edge metal fan blade and venturi are designed for wide air dispersion. Designed to operate at extreme temperatures and provide excellent air-movement are hallmarks of a Blast-Freezing System.

- **FOOD PRODUCTION AND FREEZING**
- **BEVERAGE MANUFACTURING**
- **PACKAGED CHEMICAL PROCESSING**
- **PHARMACEUTICAL MANUFACTURING**



Indoor units are designed to move massive amounts of cold air in order to rapidly freeze commodities.



Outdoor air-cooled, indoor water-cooled, packaged and split systems are available depending on customer requirements.



Proven Refrigeration Technologies

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