

# TekChill

BLAST CHILLERS



**DISTFORM**

# TekChill

## THE SMART WAY TO CHILL

The TekChill blast chiller is a valuable ally in professional kitchens that helps you save time and reduce costs. The food stays fresh longer so that you can plan out production and prevent waste.



**Cost savings**



**Time savings**



**Reduced waste**



**Increased benefits**

### Positive blast chilling

Positive blast chilling protects food from harmful bacteria, prolonging its shelf life and preventing shrinkage. The internal temperature of the food decreases from 90°C to 3°C in 90 minutes.

#### Soft Chilling

Designed for delicate, small, and thin foods.

#### Hard Chilling

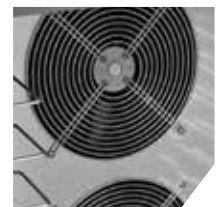
It is ideal for fatty or dense products or large pieces of food.

### Negative blast chilling

Negative blast chilling (freezing) leads to the formation of micro-crystals that keep the cell structure of the food intact so that the food can be stored for a long period of time. The internal temperature of the food decreases from 90°C to -18°C in 240 minutes.

## General information

- Produced in AISI 304 single-block stainless steel.
- Digital control panel and membrane keyboard.
- Core probe included.
- Time-controlled or core probe-controlled.
- Door opens to right (optional change of position to the left).
- Removable runners and rounded edges for easy cleaning.
- Includes water drainage on the underside.
- Defrost automatic system.
- Automatically moves to maintenance phase at end of cycle.
- Pre-cooling cycle at -30°C.
- For trays with GN 1/1 dimensions (all models) and EN (600 x 400) special pastry tray dimensions in the 5 GN 1/1 T, 10 GN 1/1 and 15 GN 1/1 models.



## Models



3GN 1/1

5GN 1/1 L

5GN 1/1 T

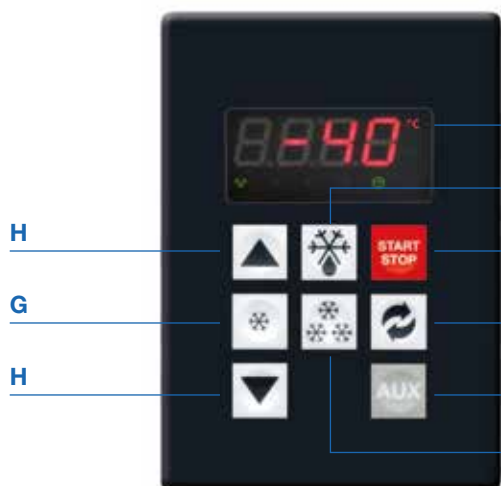
10GN 1/1

15GN 1/1

Model	Total dimensions (mm)	Capacity	Voltage (V/N/Hz)	Power (W)	Cooling Power (W)	Yield +3 / -18°C	Code right door opening	Code left door opening
TekChill 3GN 1/1	650x670x670	3GN 1/1	230/L+N/50	975	613	10/7 kg	TCHA03TG	TCHI03TG
TekChill 5GN 1/1 Long.*	520x850x880	5 GN 1/1 L	230/L+N/50	1185	807	15/10 kg	TCHA05LG	TCHI05LG
TekChill 5GN 1/1 Transv.**	800x700x900	5 GN 1/1 T 5 EN (600x400)	230/L+N/50	1185	807	18/11 kg	TCHA05TG	TCHI05LG
TekChill 10GN 1/1	800x780x1700	10 GN 1/1 10 EN (600x400)	230/L+N/50	2010	1547	34/22 kg	TCHA10TG	TCHI10TG
TekChill 15GN 1/1	800x780x2000	15 GN 1/1 15 EN (600x400)	400/3L+N/50	3820	2933	50/38 kg	TCHA15TG	TCHI15TG

\* Ideal for stacking with a MyChef oven / \*\* Ideal for stacking with a MyChef T oven

## Control panel



A

A Temperature and Time Display

E

B ON/OFF START/STOP

B

C Hard/Soft

H

D Auxiliary button

G

C

E Manual Defrost

H

D

F Negative blast chilling (+90/-18°C)

F

G Positive blast chilling (+90/+3°C)

H Adjustment buttons

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