



Blast Chiller/Blast Freezer Systems help your operation run more efficiently and economically!



ThermalRite brings you superior products – Walk-ins, Blast Chillers, Cold Prep Tables – ask us about ways to keep cool!

Manufactured to rigorous standards – we offer our commitment to bring you the highest quality products designed for reliability, functional excellence, and ease of use.



ThermalRite Blast Chillers and Blast Freezers offer

CypenVacTM
Insulation Technology

winner of the Kitchen Innovations[®] 2014 Award

Presented by the National Restaurant Association, Restaurant Hotel-Motel Show[®]



Blast Chilling Basics

What is blast chilling?

Blast chilling is a method of cooling food quickly to a low temperature so it is safe from bacterial growth. Bacteria multiplies most rapidly between 50°F and 150°F. By reducing the temperature of cooked food to 38°F or below within 90 minutes, food is made safe for storage and later consumption.

A blast chiller is a forced ventilation refrigerating appliance. It works to remove heat rapidly using high-speed continuous, even air flow – so continuous that it chills the food to its core in a very short time. It could be compared to a convection oven in which air is used for rapid heating transmission.

Because blast chilling helps ensure the safety and quality of food, it is a method frequently used by chefs, restaurateurs, caterers, fast food producers, bakeries, confectioners, and ice cream makers.

Why does food need to be chilled so quickly?

Only when food is chilled very quickly is its quality, flavor, taste and texture optimally maintained. Normal coolers cool foods slowly. This allows large ice crystals (macro-crystals) to be formed in the process, damaging the food's cells, so when it is thawed, its consistency and quality have been compromised. Blast chilling utilizes very low temperatures so only small ice crystals (micro-crystals) are formed, and they are not damaging to the food's structure.

Protecting and Preserving Your Food

Blast chillers are a necessity to meet HACCP guidelines

A blast chiller is indispensable if HACCP guidelines are to be met. Normal coolers simply do not bring temperatures down quickly enough. The blast chiller allows critical points to be controlled during chilling and ensures that the food's quality, flavor, taste, texture and nutritional value are maximally preserved. Blast chilling inhibits the growth of bacteria on food while maintaining its proper moisture content. After defrosting, there will not be a loss of liquid, flavor, or firmness.

Keep Your Food Safe by Following HACCP Guidelines

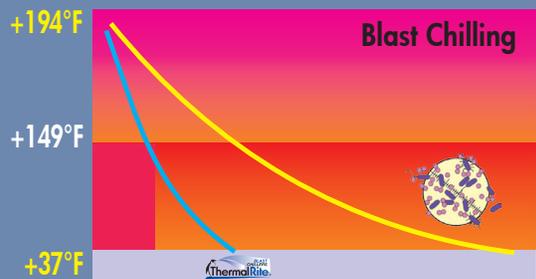
Average ambient air temperatures in a working kitchen range from 77°F to 95°F. Unfortunately, this is the ideal temperature to encourage the proliferation of bacteria. Blast chilling or blast freezing foods slows down the reproduction of micro-organisms and makes certain enzymes inactive. The result is increased stability of stored food and ensured food safety while maintaining its quality, flavor, taste and texture.

Blast chilling/blast freezing technology, can bring down the core temperature of food to 0°F very quickly. Though bacteria are not totally eliminated, their growth is seriously slowed by thermal blast as they are cooled from +194°F to 0°F within 270 minutes. The rapid cooling process works to extend shelf life for a few months.

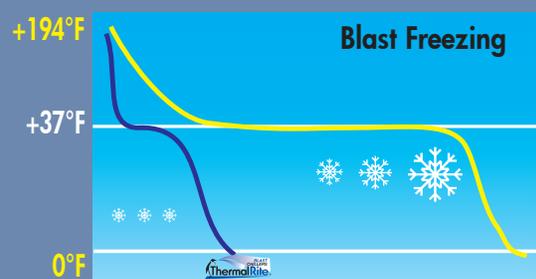
On the other hand, normal refrigerators and freezers cool foods more slowly, a less desirable method. The slower cooling allows large ice crystals (macro-crystals) to be formed. These macro-crystals can rupture the food's cell walls (allowing fluids to escape), breaking down the structure, spoiling its consistency and compromising the quality of the food. This damage is most apparent once the food has been thawed.

Ordinary freezers are intended for the storage of "ready-frozen" products, not as a place to quickly cool or freeze food – the cooling process is too slow and the product texture and consistency suffer.

Blast freezing quickly takes food to a core temperature of 0°F. Thanks to the appliance's power, high-speed ventilating features, and very low operating temperatures, only small ice crystals (micro-crystals) are formed on food, so customers are pleased to find that product consistency, texture, taste, smell and nutritional value are maintained.

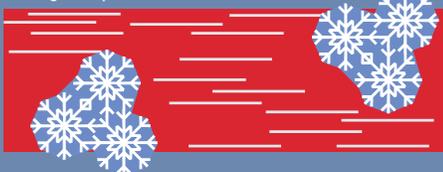


With ThermalRite Blast Chiller, low bacterial proliferation. Without Blast Chiller, higher bacterial proliferation.



Micro ice crystals form with ThermalRite Blast Freezing. Macro ice crystals form without Blast Freezing.

Macro ice crystals (which form in ordinary freezers) damage the product structure



Micro ice crystals (which form in blast freezers) do not damage the product structure



CypenVac™

HONORED WITH KITCHEN INNOVATIONS® 2014 AWARD

Insulation Technology



The Secret's in the Wall!

ThermalRite's CypenVac™ Technology keeps cold in – keeps heat out.

Offered on its blast chillers and freezers, can reduce energy consumption by up to 43%! That means lower energy bills for you.

CypenVac™ vacuum technology significantly increases the thermal resistance of insulation panels used in blast chillers and other insulated cabinets and, used in conjunction with conventional polyurethane insulation, can reduce energy consumption by up to 43%.

The Revolutionary CypenVac™ Vacuum-insulated Panel

ONLY 100mm WIDE

CypenVac Technology forms a protective film layer that traps in the cold while resisting heat

CFC- and HCFC-free Polyurethane Foam is vacuum sealed for superior thermal conductivity resistance

KEEPS COLD IN - KEEPS HEAT OUT

New Controller – Now in a Better Place!



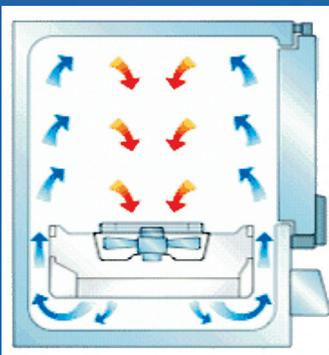
Now more conveniently placed, our electronic, touch screen control panel is even easier to use. With the capability to hold 99 customized recipes, you can make operations easier by pre-loading the specifications for cooling and holding cycles for your most commonly prepared foods. Equipped with a USB port and an internal HACCP alarm with memory.

UV Sanitizing Kit is available.



How does “Blast Chilling” work?

A blast chiller is a forced ventilation refrigerating appliance. It works to remove heat rapidly using high-speed continuous, even air flow – so continuous that it chills the food to its core in a very short time. It could be compared to a convection oven in which air is used for rapid heating transmission.



Air Cooling Movement

10 Facts You Need to Know About ThermalRite Blast Chillers and Freezers

1. CypenVac™ Technology, winner of the prestigious Kitchen Innovations® 2014 Award, is offered only on ThermalRite Blast Chillers and Freezers. CypenVac™ Technology can reduce energy up to 43%.
2. ThermalRite offers a wide range of models and sizes, uniquely developed to suit your needs and all of which are easy to operate.
3. 2-year Parts and Labor Warranty. Additional Warranty for Years 3-5 on Compressor (part only).
4. Meets the demands of HACCP Guidelines for proper food chilling and freezing.
5. Interior rounded corners for easy cleaning.
6. Easy to operate – intuitive design simplifies kitchen work process and saves time.
7. Saves Energy (and money) utilizing exclusive, new technology.
8. CFC-/HCFC-free cyclopentane foaming extends effectiveness of insulation.
9. Manufactured with the environment in mind.
10. Ambient Chill Advantage – Our internal fans blow cool air on the walls, not on your food. Other manufacturers’ units have internal fans blowing air on your food, which can dry it out and adversely affect its texture and integrity.

Ask us about it!



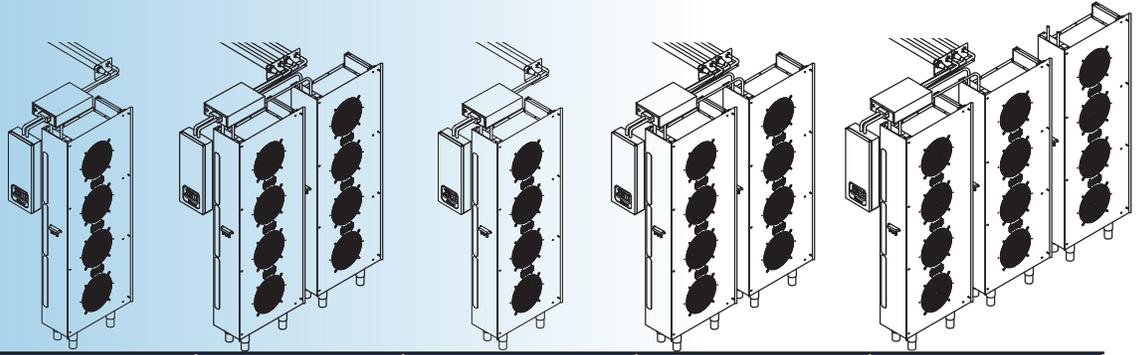
REACH-IN MODELS	Model GBF15-11S	Model GBF44-26SP/TS	Model GBF52-37S/TS	Model GBF77-55S/TS	Model GBF143-110S/TS	Model GBF171-132S/TS
Capacity Pans and racks not included	3 pans 12"x14"x2-1/2"	4 pans 12"x20"x2-1/2"	6 pans 12"x20"x2-1/2"	10 pans 12"x20"x2-1/2"	14 pans 12"x20"x2-1/2"	17 pans 12"x20"x2-1/2"
	N/A	5 pans 18"x26"x1"	6 pans 18"x26"x1"	10 pans 18"x26"x1"	15 pans 18"x26"x1"	18 pans 18"x26"x1"
Distance Between Racks	2-3/4"	2-11/16"	2-11/16"	2-11/16"	2-11/16"	2-11/16"
Outside Dimensions WxDxH	23-5/8"x 23-5/8"x 15-3/16"H	31-1/2" x 31-11/16" x 33-3/4"H	31-1/2" x 32-7/8" x 44-13/16"H	31-1/2" x 32-7/8" x 64-5/16"H	31-1/2" x 32-7/8" x 77-5/16"H	31-1/2" x 32-7/8" x 84"H
Door	Left-hinged	Right-hand std; Left-hand optional	Right-hand std; Left-hand optional	Right-hand std; Left-hand optional	Right-hand std; Left-hand optional	Right-hand std; Left-hand optional
Output Chilling Capacity	+194°F / +37°F 15 lbs within 90 minutes	+194°F / +37°F 44 lbs within 90 minutes	+194°F / +37°F 52 lbs within 90 minutes	+194°F / +37°F 77 lbs within 90 minutes	+194°F / +37°F 143 lbs within 90 minutes	+194°F / +37°F 171 lbs within 90 minutes
Output Freezing Capacity	+194°F / 0°F 11 lbs within 270 minutes	+194°F / 0°F 26 lbs within 270 minutes	+194°F / 0°F 37 lbs within 270 minutes	+194°F / 0°F 55 lbs within 270 minutes	+194°F / 0°F 110 lbs within 270 minutes	+194°F / 0°F 132 lbs within 270 minutes
With use of stainless wire shelves (Shelves and pans not incl.)	11 lbs in 2" deep steam table pans	26 lbs in 2" deep steam table pans	37 lbs in 2" deep steam table pans	55 lbs in 2" deep steam table pans	110 lbs in 2" deep steam table pans	132 lbs in 2" deep steam table pans
Refrigerant	R404A	R404A	R404A	R404A	R404A	R404A
CypenVac Energy-Saving Insulation Technology	No	No	No	No	Yes	Yes
Heat Load BTU/HR*	1850	9460	9625	11,850	18,600	18,600
Electrical Supply	115VAC/60Hz/1PH	115VAC/60Hz/1PH	208-240VAC/60Hz/1PH	208-240VAC/60Hz/3PH	208-240VAC/60Hz/3PH	208-240VAC/60Hz/3PH
FLA/Circuit Ampacity	5/15	8/20	11/20	9/11/15	20/24/40	20/24/40
Amps	5	8	11	9	20	20
Amp Fuse	15	20	20	15	40	40
NEMA	5-15P 	5-v20P 	Cord only	Cord only	Cord only	Cord only
Cord Length	10'	10'	10'	10'	10'	10'
Compressor HP	0.625	1.5	2.2	3.0	3.5	3.5
Shipping Weight (lbs) Pkg Dimensions (WxDxH)	110 26" x 26" x 26"H	264 35" x 35" x 42"H	330 35" x 35" x 52"H	400 35" x 35" x 71"H	495 35" x 35" x 84"H	550 35" x 35" x 91"H
Freight Class	150	150	150	150	150	150

*BTUs are rated at -10°F evaporator temp and 104°F ambient.



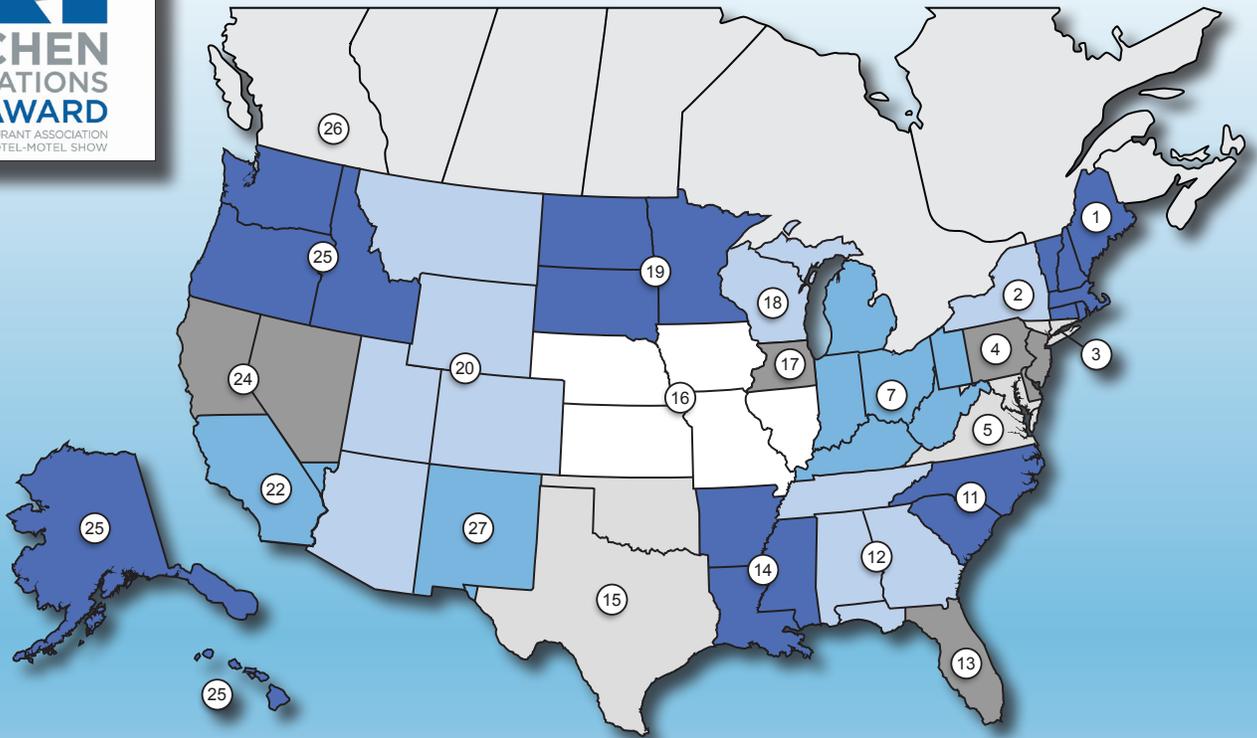
	Models GBF242-209RS/TS	Model GBF440-385R/TS	Model GBF837-727R/TS
Condensing Unit	Remote	Remote	Remote
Capacity Pans and racks not included	1 Roll-in Rack Max size: 27" W x 29"D x 72"H Roll-in rack holds up to twenty (20) 12 x20x2-1/2"D food pans.	1 Roll-in Rack Max size: 29"W x 37"D x 74"H Roll-in Rack holds up to forty (40) 12x20x2-1/2"D food pans or up to twenty (20) 18x26" sheet pans	2 Roll-in Racks Max size: 29"Wx 30-1/2"D x 74"H. Each Roll-in Rack holds up to forty (40) 12x20x2-1/2"D food pans or up to twenty (20) 18x26" sheet pans
Outside Dimensions – not incl. Cond. Unit WxDxH	49-9/16" x 39-1/4" x 89-3/4"H	59-1/16" x 52-11/16" x 88-9/16"H	59-1/16" x 76-5/16" x 88-9/16"H
Outside Dimensions COND. UNIT ONLY WxDxH	35-9/16" x32-1/8" x27"H	52-1/8" x 39-1/2" x 28"H	52-1/8" x39-1/2" x 28"H
Door	Reversible	Reversible	Reversible
Output Chilling Capacity	+194°F / +37°F 242 lbs within 90 minutes	+194°F / +37°F 440 lbs within 90 minutes	+194°F / +37°F 837 lbs within 90 minutes
Output Freezing Capacity	+194°F / 0°F 209 lbs within 270 minutes	+194°F / 0°F 385 lbs within 270 minutes	+194°F / 0°F 727 lbs within 270 minutes
With use of roll-in rack (Pans and rack not incl.)	209 lbs in 2" deep steam table pans	385 lbs in 2" deep steam table pans	727 lbs in 2" deep steam table pans
Thaw Option Available	Standard	Standard	Standard
Refrigerant	R404A	R404A	R404A
CypenVac Energy-Saving Insulation Technology	Optional	Optional	Optional
Heat Load BTU/HR*	27,900	44,900	117,400
Electrical Supply Cabinet Optional Condenser	208-240VAC/60Hz/1PH 208-240VAC/60Hz/3PH	208-240VAC/60Hz/1PH 208-240VAC/60Hz/3PH	208-240VAC/60Hz/1PH 208-240VAC/60Hz/3PH
FLA/Circuit Ampacity Optional Condenser only	45/55/60	45/55/60	45/55/60
Amps Cabinet Optional Condenser	20 31	20 45	20 45
Amp Fuse Optional Condenser only	45	60	60
Compressor HP	4.5	8.5	11.5
Shipping Weight (lbs) Pkg Dimensions (WxDxH)	550 52" x 42-1/2" x 98" high	815 65" x 57" x 97" high	880 65" x 82" x 97" high
Freight Class	150	150	150

*BTUs are rated at -10°F evaporator temp and 104°F ambient.



	Model GBC440ESK-TS	Model GBC837ESK-TS	Model GBF440-385ESK-TS	Model GBF837-727ESK-TS	Model GBF1200-1050ESK-TS
Condensing Unit	Remote	Remote	Remote	Remote	Remote
Capacity Pans and racks not included	1 Roll-in Rack Max size: 29"W x 37"D x 74"H Roll-in Rack holds up to forty (40) 12x20x2-1/2"D food pans or up to twenty (20) 18x26" sheet pans	2 Roll-in Racks Max size: 29"W x 30-1/2"D x 74"H Each Roll-in Rack holds up to forty (40) 12x20x2-1/2"D food pans or up to twenty (20) 18x26" sheet pans	1 Roll-in Rack Max size: 29"W x 37"D x 74"H Roll-in Rack holds up to forty (40) 12x20x2- 1/2"D food pans or up to twenty (20) 18x26" sheet pans	2 Roll-in Racks Max size: 29"W x 30-1/2"D x 74"H. Each Roll-in Rack holds up to forty (40) 12x20x2-1/2"D food pans or up to twenty (20) 18x26" sheet pans	3 Roll-in Racks Max size: 29"W x 30-1/2"D x 74"H. Each Roll-in Rack holds up to forty (40) 12x20x2-1/2"D food pans or up to twenty (20) 18x26" sheet pans
Outside Dimensions – not incl. Cond. Unit WxDxH	28" x 11-5/16" x 77" high	56" x 11-5/16" x 76-7/8"H	28" x 11-5/16" x 77" high	56" x 11-5/16" x 76-7/8"H	84" x 11-5/16" x 76-7/8"H
Outside Dimensions COND. UNIT ONLY WxDxH	35-5/8" x 39-1/2" x 28-3/8"H	35-5/8" x 39-1/2" x 28-3/8"H	35-5/8" x 39-1/2" x 28-3/8"H	52-1/8" x 39-1/2" x 28"H	68" x 46-3/4" x 37-1/4"H
Door	Right-hand standard; Left-hand optional	Right-hand standard; Left-hand optional	Right-hand standard; Left-hand optional	Right-hand standard; Left-hand optional	Right-hand standard; Left-hand optional
Output Chilling Capacity	+194°F / +37°F 440 lbs within 90 minutes	+194°F / +37°F 837 lbs within 90 minutes	+194°F / +37°F 440 lbs within 90 minutes	+194°F / +37°F 837 lbs within 90 minutes	+194°F / +37°F 1200 lbs within 90 minutes
Output Freezing Capacity	N/A	N/A	+194°F / 0°F 385 lbs within 270 minutes	+194°F / 0°F 727 lbs within 270 minutes	+194°F / 0°F 1050 lbs within 270 minutes
With use of roll-in rack (Pans and rack not incl.)	N/A	N/A	385 lbs in 2" deep steam table pans	727 lbs in 2" deep steam table pans	1050 lbs in 2" deep steam table pans
Thaw Option Available	N/A	N/A	N/A	N/A	Standard
Refrigerant	R404A	R404A	R404A	R404A	R404A
Heat Load BTU/HR*	37,500	37,500 per coil (75,000)	44,900	58,700 per coil (117,400)	57,400 per coil (172,200)
Electrical Supply Cabinet Optional Condenser	208-240VAC/60Hz/1PH 208-240VAC/60Hz/3PH	208-240VAC/60Hz/1PH 208-240VAC/60Hz/3PH	208-240VAC/60Hz/1PH 208-240VAC/60Hz/3PH	208-240VAC/60Hz/1PH 208-240VAC/60Hz/3PH	208-240VAC/60Hz/1PH 208-240VAC/60Hz/3PH
FLA/Circuit Ampacity	45/55/60	45/55/60	45/55/60	45/55/60	8.4/67.2/294
Amps Cabinet Optional Condenser	20 8	20 16	20 8	20 16	30 20
Amp Fuse	20	20	20	20	30
Compressor HP	4.5	8.5	8.5	11.5	15
Shipping Weight (lbs) Pkg Dimensions (WxDxH)	180 32" x 16" x 83" high	360 32" x 32" x 83" high	180 32" x 16" x 83" high	360 32" x 32" x 83" high	540 32" x 48" x 83" high
Freight Class	150	150	150	150	150

*BTUs are rated at -10°F evaporator temp and 104°F ambient.



Plants are located in California, Minnesota, Mississippi and Tennessee.

ThermalRite Products are Sold Nationwide

Call 800-328-3968 and ask for the contact information for your local rep.
Or, visit thermalrite.com and click on "Find a Local Rep" on the home page.

We develop cold solutions for Restaurants, Hotels, Nursing Homes, Bakeries, Stadiums, Country Clubs, Universities, Self-serve, Hospitals, Caterers, Fast Casual, Banquet Facilities, Grocery Stores, Airport Catering, Ice Cream Producers, Marinas, Specialty Food Shops, Assisted Living, Fast Food, Canteens, and more!

ThermalRite
15600 37th Ave N Suite 100
Plymouth, MN 55446
USA
800-328-3968
Thermalrite.com



We reserve the right to change specifications without notice.



Cold Storage Solutions™

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