



TECNOMAC

our technology, your taste

BLAST CHILLERS

TECNOMAC

our technology, your taste

BLAST CHILLERS

TECNOMAC, TECHNOLOGY AND PERFORMANCE

Innovation and
development, since
ever, go with
Castel MAC's history



Since 1963, we build retarder-prover chambers, conservation cabinets and blast chillers, designed to facilitate the job of those selecting our machines. From engineering to development, from the choice of materials to the assembly process, all the production cycle of Tecnomac machines is made in Italy, with all the meticulousness that characterizes our Company.

We aim at a continued technological innovation, to build innovative machines, highly performing and environmentally friendly, being the full customer satisfaction our main target.

The experience we matured during the years allows us to accomplish the most advanced technology in refrigeration and retarder-proving, to build reliable and user-friendly machines for the bakery, pastry,

icecream sectors, and food preparation in general.

Our machines' design embraces the precious principles of ergonomic and user-friendliness, and the safety of long-lasting components. We test our machines scrupulously, even in extreme conditions, to grant superior durability, reliability and safety. Since 1995 we are, among the rest, ISO 9001 certified.

Our products are precious allies for every kitchen and laboratory, by optimising each production process to achieve a more modern and efficient activity.



BLAST CHILLERS

The power of cold

The blast chilling process reached by using high-performances and technologically advanced blast chillers is the best method to prolong food and ingredients shelf-life, always granting freshness and fragrancy. The use of latest-generation blast chillers increases gastronomy, pastry and bakery activities productivity and efficiency, simplifying complex preparations stages and allowing to use a larger ingredients selection. Furthermore, this appliance is an essential instrument to complete icecream production cycle. Tecnomac blast chillers manages chilling/freezing phases in full

autonomy, with the possibility to program different times and temperatures.

Tecnomac proposes **Blast chillers for chilling and freezing cycles** from +90° a +3° e da +90° a -18°

APPLICATIONS



BAKERY



PASTRY



GASTRONOMY



ICE CREAM

BLAST CHILLERS

Food safety

Cooked food cooled to room temperature loses all its best qualities. Tecnomac blast chiller lowers freshly cooked food core temperature down to +3°C or -18°C.

This process speed is essential, because it allows to minimize the bacteria proliferation that acts when food temperature range is +65°C/+10°C.

The final result is the quality, colour and fragrance optimal conservation and the total food safety.

Work optimization

All chilled and frozen food is stored for longer and in better conditions.

This is an important gain for the user, who can plan the production, organizes more preparations in advance and manages a higher quantity of meals and semi-finished products.

The food quality is always granted, avoiding to repeat the same preparations every day.



BLAST CHILLERS

Saving is the keyword

Frozen food shelf-life extension, preserving all its quality and organoleptic characteristics, allows strategical and seasonal ingredient purchases: lower price, best taste and quality. Food optimal management avoids its perishability, definitively eliminating wastes.

Quality is granted

Blast chilling and shock freezing processes stop the evaporation of water food contain. This assures fragrancency, taste and flavour and a correct food hydration, also in long conservation periods. Furthermore,

this appliance allows to enrich menus and meals choice, offering high quality products, also with not seasonal ingredients.

CHILLTOUCH

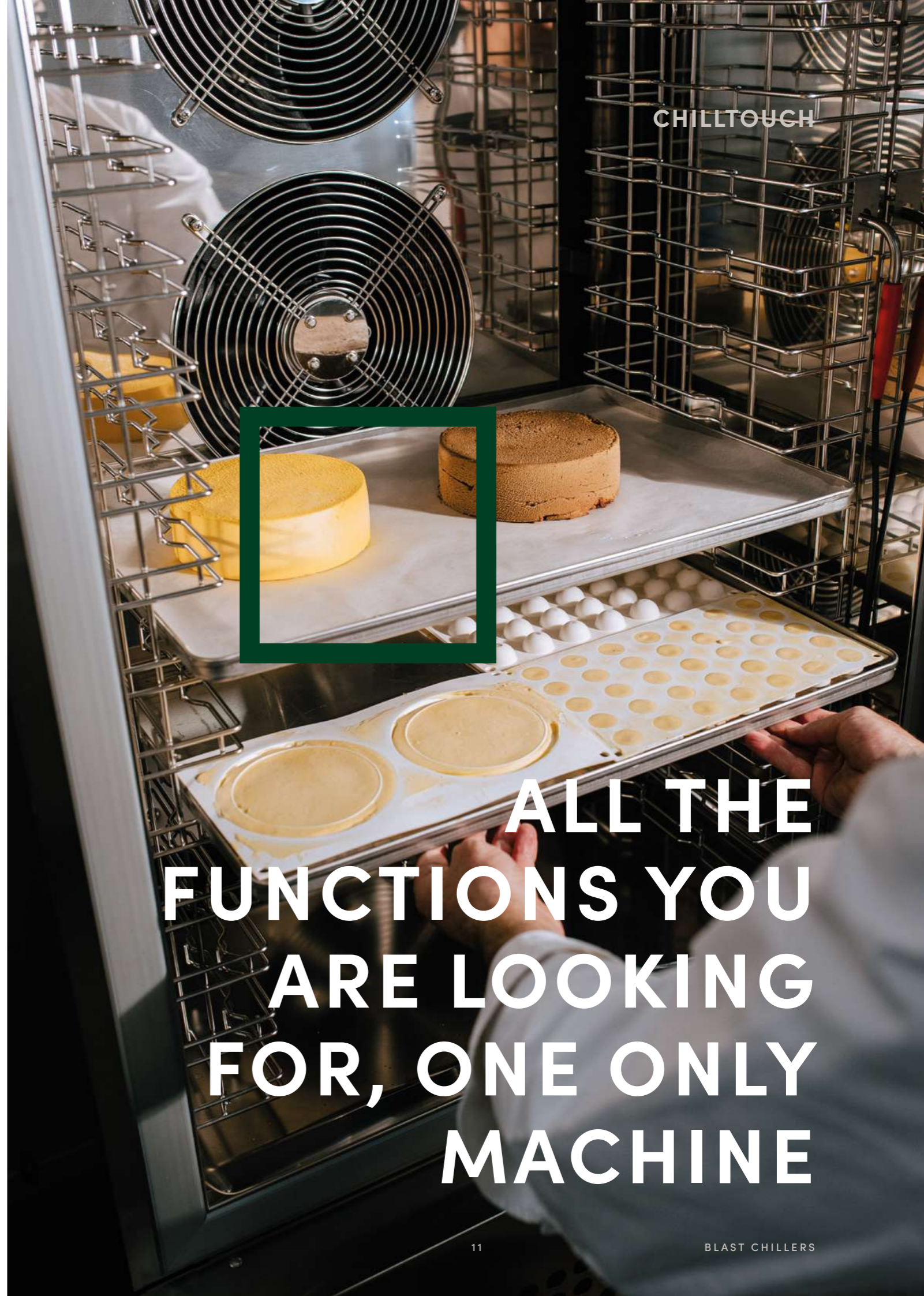


LATEST-GENERATION MULTIFUNCTION BLAST CHILLERS

ChillTouch is more than a simple blast chiller: a mix of technology and design, that links functionality and user-friendliness to power and optimal temperature control.

Chilling, freezing, thawing, conservation, ice cream function, low temperature cooking and proving. The precise active humidity control, the powerful ventilation and the temperature management grant excellent performances, allowing to preserve all food organoleptic characteristics.

A customizable machine, with the possibility to create recipes and to select the language of use.



ALL THE
FUNCTIONS YOU
ARE LOOKING
FOR, ONE ONLY
MACHINE

- COMPACT DIMENSIONS
- CONTROL PANEL WITH 7" TOUCH SCREEN DI CONTROLLO
- DFC PATENTED ALGORITHM, TO MINIMIZE ICE FORMATION ON PRODUCT SURFACE DURING CHILLING CYCLE
- OPTIONAL OZONE SANITIZATION
- USB DRIVE TO DOWNLOAD HACCP DATA AND UPDATE SOFTWARE
- CONIC SHAPE CORE PROBE FOR TEMPERATURE CONTROLLING



- STAINLESS STEEL CONSTRUCTION AND 70 MM POLYURETHANE INSULATION, WITHOUT CFC
- EASY TO CLEAN WITH DEEP-FORMED INTERNAL FLOOR AND EXTRACTIBLE RACKS

AN OPTIMAL MANAGEMENT

Endless functions, easy to set, to create and to customize on the 7" touch control panel.

Full management of all the programs, chilling and freezing, proving, low temperature cooking and ice cream surface hardening, the touch control panel allows to control the Ozone sanitization, the drying function and the hot gas defrosting.

Furthermore, the synoptic visualisation shares the machine parameters set and offers the possibility to control the recent or old alarm list.

THE CONTROL ON YOUR FINGERTIPS

All the functions you can think of, directly managed on your smartphone. The wi-fi system allows the machine complete remote control, for maximum convenience and with no app installation need.

CHILLING

Five different cycles to select, to grant a delicate or more intensive blast chilling of the product. From +95°C, the product can reach in 90 minutes +3°C at the core, preserving all its organoleptic characteristics. Each chilling cycle ends with automatic product conservation at +2°C inside the chamber.

FREEZING

Five freezing cycle pre-set, to satisfy any freezing exigencies. From +95°C, the product can reach in 4 hours -18°C at the core, fully respecting HACCP norms. The Run cycle is the continuous cycle to be manual stopped. At the end of each cycle, the automatic product conservation is set at -25°C inside the chamber.

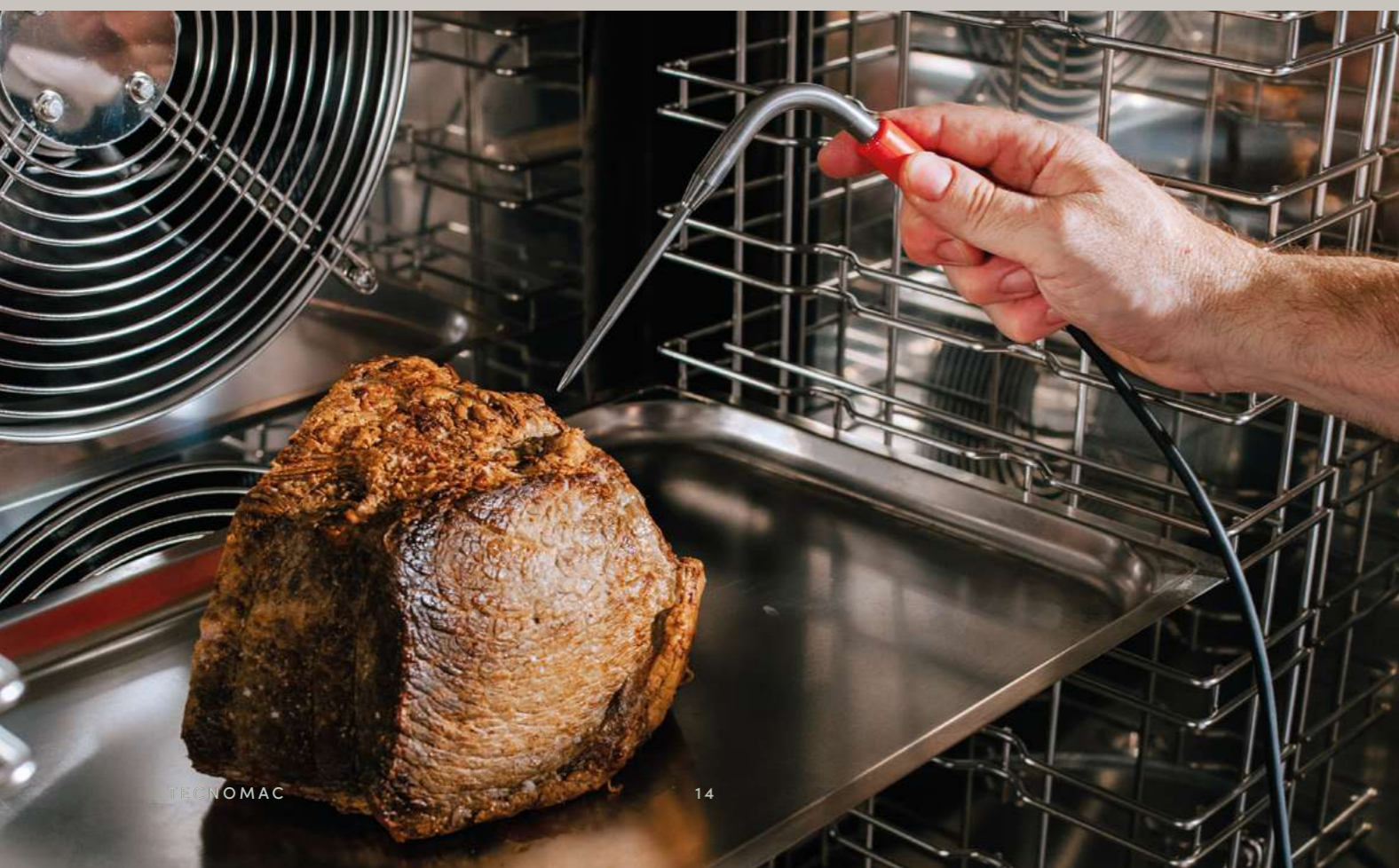


THAWING

Temperature control, fans speed adjustment and humidity management assure a rapid thawing process, preserving all the food quality.

CONSERVATION

Food preservation at a constant temperature allows its optimal conservation, in order to manage in the best possible way all the production phases of elaborated meals. This very versatile cycle can be adapted also to regenerate products, then ready to be served.



ICE CREAM FUNCTION

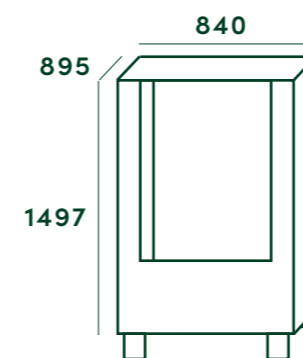
A timed cycle combines the meticulous temperature control and the fans speed, to obtain the correct ice cream pans surface hardening: an essential process for their proper display or conservation.

RETARDER PROVER

The Tecnomac experience in advanced retarder prover machines has been introduced also in ChillTouch. The proving control in each single phase is granted by the temperature set, the active humidity control and the fans speed adjustment.

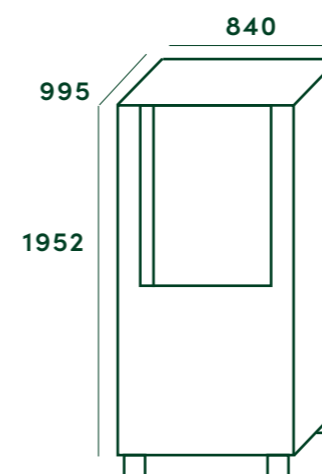
LOW TEMPERATURE COOKING

A safe and healthy cooking is the main purpose. Low temperature cooking is an innovative technique that preserves the organoleptic food quality and all its flavour. This function can be manually set or programmed, to obtain customized cycles and recipes setting active humidity, temperature and ventilation.



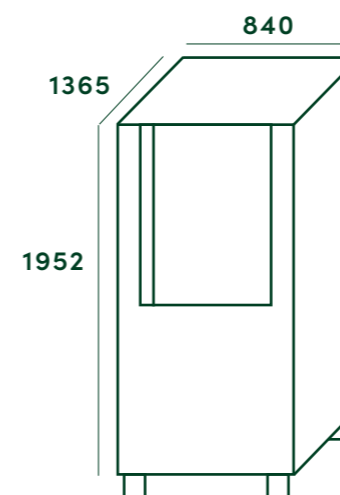
CT 10.35

capacity	10 trays GN 1/1 o 600x400
+90°C > 3°C	35kg
+90°C > -18°C	25kg
dimensions	840 x 895 x 1497:1547 mm
voltage	400V / 3N / 50 Hz



CT 15.65

capacity	15 trays GN 1/1 o 600x400
+90°C > 3°C	65kg
+90°C > -18°C	50kg
dimensions	840 x 995 x 1952:2002 mm
voltage	400V / 3N / 50 Hz



CT 15-2.70

capacity	30 trays GN 1/1 o 600x400
+90°C > 3°C	70kg
+90°C > -18°C	55kg
dimensions	840 x 1365 x 1952:2002 mm
voltage	400V / 3N / 50 Hz

EVENT



POWERFUL AND VERSATILE BLAST CHILLERS

Chilling, freezing, thawing and ice cream function. eVent is a complete and efficient machine, that allows a correct and practical cooling management in every kitchen and laboratory. A simple and intuitive display to program different chilling and freezing cycles, memorising the most useful set. eVent is powerful and compact, and it allows to perfectly organize the meal preparations processes and to conserve the products.



**SIMPLICITY AND
EFFICIENCY:
THE ADVANCED
BLAST CHILLER**



□ HIGH PERFORMANCE

□ INTUITIVE ALPHANUMERIC DISPLAY

□ OPTIONAL OZONE SANITIZATION

□ USB DRIVE TO DOWNLOAD HACCP DATA AND UPDATE SOFTWARE

□ CONIC SHAPE CORE PROBE FOR TEMPERATURE CONTROLLING

□ STAINLESS STEEL CONSTRUCTION AND 70 MM POLYURETHANE INSULATION, WITHOUT CFC

□ EASY TO CLEAN WITH DEEP-FORMED INTERNAL FLOOR AND EXTRACTIBLE RACKS

□ CONDENSATION COLLECTING PAN



CHILLING

Four different cycles to select, to grant a delicate or more intensive blast chilling of the product. From +95°C, the product can reach in 90 minutes +3°C at the core, preserving all its organoleptic characteristics. Each chilling cycle ends with automatic product conservation at +2°C inside the chamber.

FREEZING

Four freezing cycle pre-set, to satisfy any freezing exigencies. From +95°C, the product can reach in 4 hours -18°C at the core, fully respecting HACCP norms. The Run cycle is the continuous cycle to be manual stopped. At the end of each cycle, the automatic product conservation is set at -25°C inside the chamber.

THAWING

A dedicated icon for a temporized thawing cycle through forced ventilation, that preserves the organoleptic characteristics of the products and their weight.

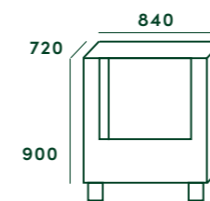
ICE CREAM FUNCTION

A timed cycle combines the meticulous temperature control and the fans speed, to obtain the correct ice cream pans surface hardening: an essential process for their proper display or conservation.



EVENT

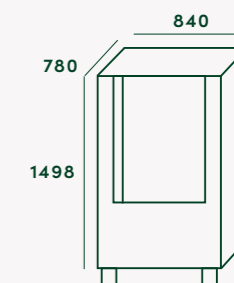
V 5.20



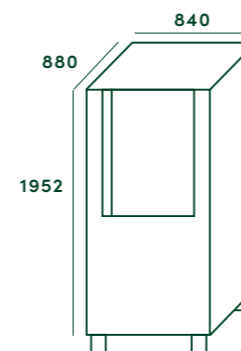
capacity	5 trays GN 1/1 or 600x400
+90°C > 3°C	20kg
+90°C > -18°C	12kg
dimensions	840 x 720 (770) x 900:930 mm
voltage	220-240 V / 1 N / 50 Hz

V 10.35

capacity	10 trays GN 1/1 or 600x400
+90°C > 3°C	35kg
+90°C > -18°C	25kg
dimensions	840 x 780 (831) x 1498:1548 mm
voltage	400V / 3N / 50 Hz



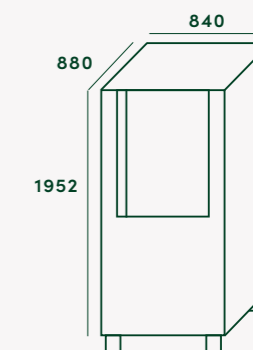
V 15.40



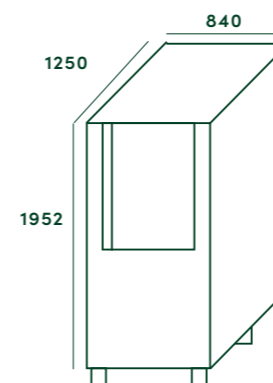
capacity	15 trays GN 1/1 or 600x400
+90°C > 3°C	40kg
+90°C > -18°C	30kg
dimensions	840 x 880 (930) x 1952:20022 mm
voltage	400V / 3N / 50 Hz

V 15.65

capacity	15 trays GN 1/1 or 600x400
+90°C > 3°C	65kg
+90°C > -18°C	50kg
dimensions	840 x 880 (930) x 1952:2002 mm
voltage	400V / 3N / 50 Hz



V 15-2.70



capacity	15 trays GN 2/1 or 600x800
+90°C > 3°C	70kg
+90°C > -18°C	55kg
dimensions	840 x 1250 (1250) x 1952:2002 mm
voltage	400V / 3N / 50 Hz

BLACK KUBE



SOLID AND PRACTICAL

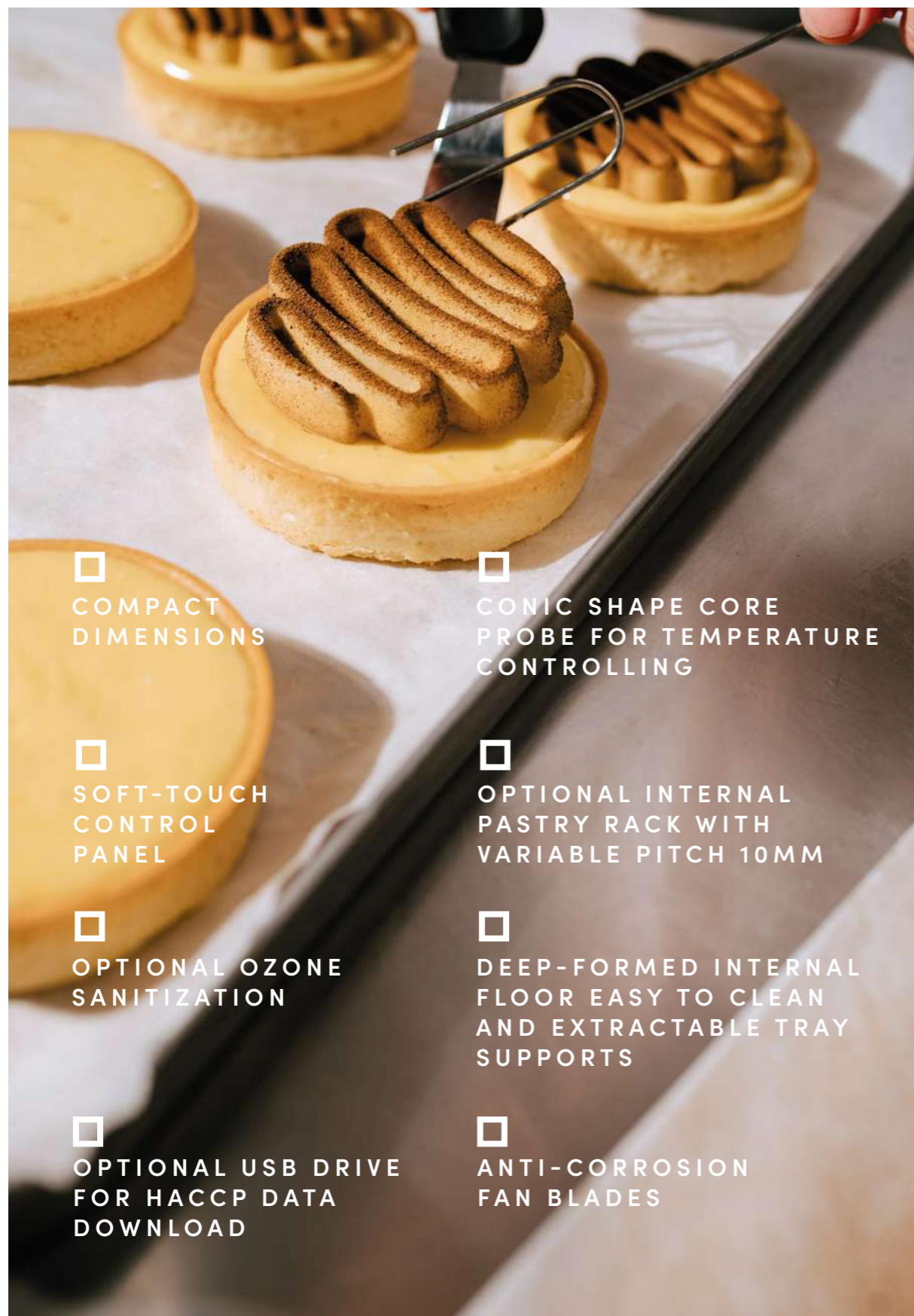
Black Kube is the simplest solution to manage and organize the activities in the laboratory or in the kitchen of every single restaurant or pastry shop. Powerful, solid and reliable, Black Kube blast chillers series assure an optimal cooling management, from the chilling cycle to the freezing one, including also the perfect ice cream pans surface hardening.



BLACK KUBE



THE ESSENTIAL CHILLING POWER



□ COMPACT DIMENSIONS

□ SOFT-TOUCH CONTROL PANEL

□ OPTIONAL OZONE SANITIZATION

□ OPTIONAL USB DRIVE FOR HACCP DATA DOWNLOAD

□ CONIC SHAPE CORE PROBE FOR TEMPERATURE CONTROLLING

□ OPTIONAL INTERNAL PASTRY RACK WITH VARIABLE PITCH 10MM

□ DEEP-FORMED INTERNAL FLOOR EASY TO CLEAN AND EXTRACTABLE TRAY SUPPORTS

□ ANTI-CORROSION FAN BLADES



CHILLING

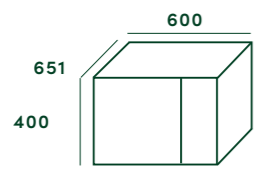
Two different blast chilling cycles, both to chill down the products from +95°C down to +3°C at the core, in one hour and half. Soft cycle is set for more delicate food or preparations, while Hard cycle must be used for more dense food and large products size. Each chilling cycle ends with automatic product conservation at +2°C inside the chamber.

FREEZING

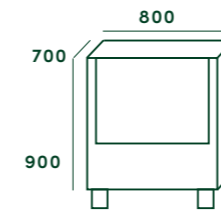
Thanks to the machine high efficiency and power, each freezing need will be satisfied. One only cycle to freeze products up to -18°C at the core, effective for dense, fat and big size food. At the end of each cycle, the automatic product conservation is set at -25°C inside the chamber.

ICE CREAM PRODUCTION

Useful cycle to complete the ice cream production, to assure its impeccable texture and creaminess for its display or conservation.

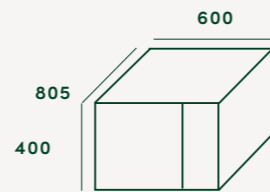


BK3 2/3
 capacity 3 trays GN 2/3 (354x325)
 trays pitch 70mm
 output chilling 7kg
 output freezing 5kg
 dimensions 600 x 651 x 400 mm
 voltage 230V / 1N / 50 Hz

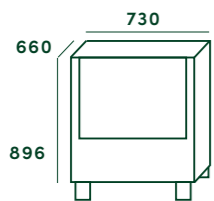
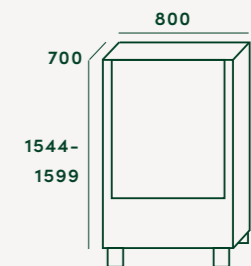


BK+5
 capacity 5 trays GN 1/1 or 600x400
 trays pitch 68mm
 output chilling 18kg
 output freezing 10kg
 dimensions 800 x 700 x 855:900 mm
 voltage 230V / 1N / 50 Hz

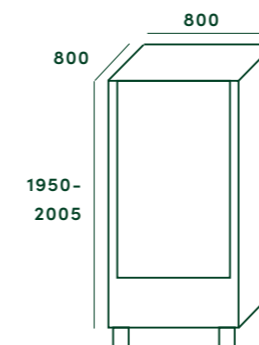
BK3 1/1
 capacity 3 trays GN 1/1 (530x325)
 trays pitch 70mm
 output chilling 7kg
 output freezing 5kg
 dimensions 600 x 805 x 400 mm
 voltage 230V / 1N / 50 Hz



BK+10
 capacity 10 trays GN 1/1 or 600x400
 trays pitch 68mm
 output chilling 32kg
 output freezing 22kg
 dimensions 800 x 700 x 1544:1599 mm
 voltage 220-240 V / 1 N / 50 Hz



BK5 1/1
 capacity 5 trays GN 1/1 (530x325)
 trays pitch 68mm
 output chilling 14kg
 output freezing 10kg
 dimensions 730 x 660 x 896 mm
 voltage 230V / 1N / 50 Hz



BK+15
 capacity 15 trays GN 1/1 or 600x400
 trays pitch 68mm
 output chilling 40kg
 output freezing 28kg
 dimensions 800 x 800 x 1950:2005 mm
 voltage 400V / 3N / 50 Hz

CHILLTOUCH ROLL-IN



POWER AND RELIABILITY

Chill-touch roll-in blast chillers combine Tecnomac power and construction technology and a very user-friendly machine, for trolleys aims. Ideal machines for artisanal or industrial laboratories, Chill-Touch roll-in machines are available in many different dimensions. The insulated floor with external ramp assures the maximal tightness and the best efficiency.



FREEDOM OF MOVEMENT



□ WIDE DIMENSIONS

□ CONTROL PANEL WITH 7" TOUCHSCREEN

□ OPTIONAL OZONE SANITIZATION

□ USB DRIVE TO DOWNLOAD HACCP DATA AND UPDATE SOFTWARE

□ CONIC SHAPE CORE PROBE FOR TEMPERATURE CONTROLLING

□ REMOTE CONDENSING UNIT WITH INSTALLATION KIT UP TO 10 MT (EXCEPTED FOR CT 20.80)

□ ANTI-CORROSION FAN BLADES

□ INSULATED FLOOR AND EXTERNAL RAMP

CHILLING

Five different cycles to select, to grant a delicate or more intensive blast chilling of the product. From +95°C, the product can reach in 90 minutes +3°C at the core, preserving all its organoleptic characteristics. Each chilling cycle ends with automatic product conservation at +2°C inside the chamber.

FREEZING

Five freezing cycle pre-set, to satisfy any freezing exigencies. From +95°C, the product can reach in 4 hours -18°C at the core, fully respecting HACCP norms. The Run cycle is the continuous cycle to be manual stopped. At the end of each cycle, the automatic product conservation is set at -25°C inside the chamber.

THAWING

Dedicated icon for thawing cycle by time with controlled temperature and forced ventilation, very useful to preserve the products weight and organoleptic characteristics.

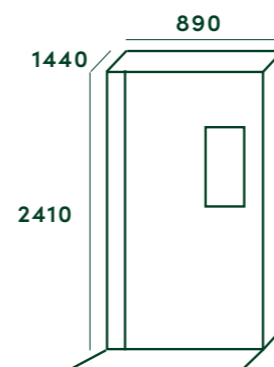
CONSERVATION

Food preservation with constant temperature allows its best conservation, allowing the optimal management of elaborated meals preparations phases.



ICE CREAM FUNCTION

A timed cycle combines the meticulous temperature control and the fans speed, to obtain the correct ice cream pans surface hardening: an essential process for their proper display or conservation.

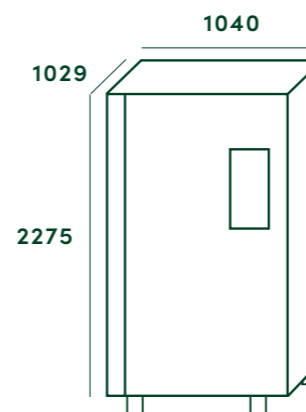
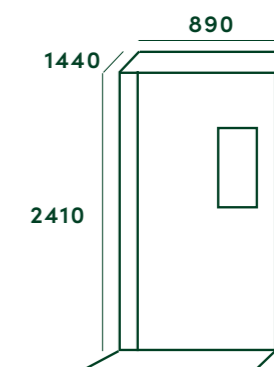


CT 20-80 | CT 20-80 RE

capacity	1 trolley GN 1/1 or 600x400 1 trolley GN 2/1 or 800x600
max dimensions trolley	680x860x1860 mm
output chilling	80kg
output freezing	65kg
dimensions	890 x 1440 x 2410 mm
voltage	400V / 3N / 50 Hz
construction	monocoque version disassembled panels on request

CT 20-110 RE

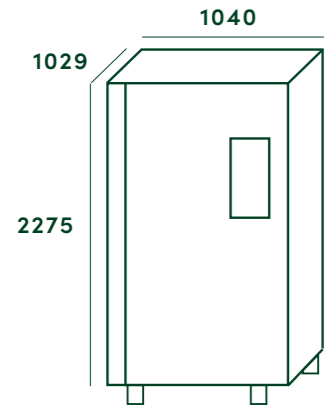
capacity	1 trolley GN 1/1 or 600x400 1 trolley GN 2/1 or 800x600
max dimensions trolley	680x860x1860 mm
output chilling	110kg
output freezing	95kg
dimensions	890 x 1440 x 2410 mm
voltage	400V / 3N / 50 Hz
construction	monocoque version disassembled panels on request



CT 20-C+80 | CT 20-C+110

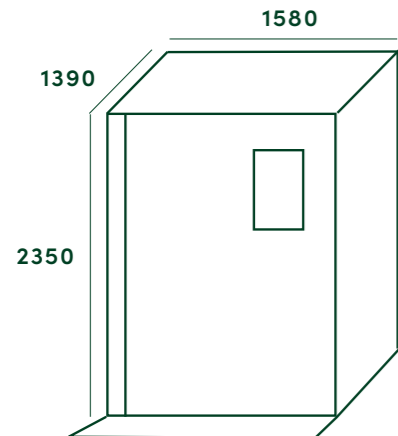
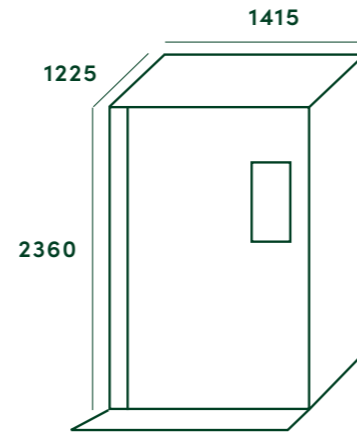
capacity	1 oven trolley Convotherm 20.10 (Plus 3)
output chilling	80kg 110kg
output freezing	65kg 95kg
dimensions	1040 x 1029 x 2275 mm
voltage	400V / 3N / 50 Hz
construction	monocoque version

CHILLTOUCH ROLL-IN

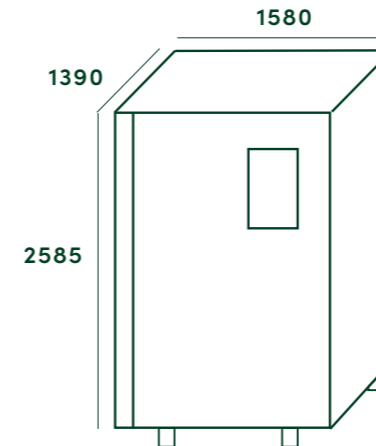


CT 20-R 80 CT 20-R 110	
capacity	1 oven trolley Rational 201 (SCC)
output chilling	80kg 110kg
output freezing	65kg 95kg
dimensions	1040 x 1029 x 2275 mm
voltage	400V / 3N / 50 Hz
construction	monocoque version

CT 30-110 CT 30-140	
capacity	1 trolley GN 2/1 1 trolley 600 x 800 mm
max dimensions trolley	870x940x1980 mm
output chilling	110kg 140kg
output freezing	95kg 125kg
dimensions	1415 x 1225 x 2360 mm
voltage	400V / 3N / 50 Hz
construction	disassembled panels version

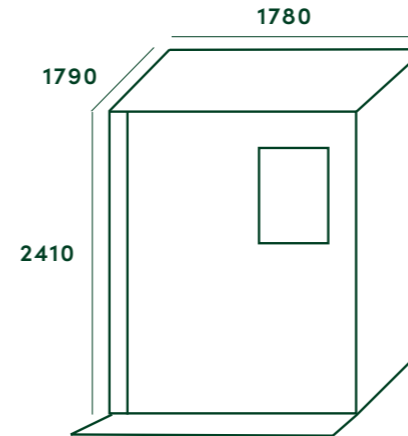
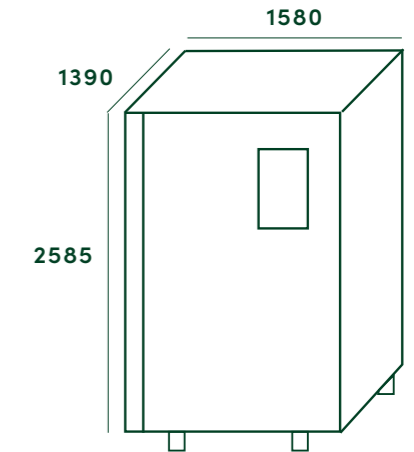


CT 40-150 CT 40-200	
capacity	2 trolleys GN 1/1 or 600x400 1 trolley GN 2/1 or 600x1000
max dimensions trolley	940x1100x1980 mm
output chilling	150kg 200kg
output freezing	135kg 175kg
dimensions	1580 x 1390 x 2350 mm
voltage	400V / 3N / 50 Hz
construction	disassembled panels version



CT 40-C+/150 CT 40-C+/200	
capacity	1 oven trolley Convotherm 20.20 (Plus 3)
output chilling	150kg 200kg
output freezing	135kg 175kg
dimensions	1580 x 1390 x 2585 mm
voltage	400V / 3N / 50 Hz
construction	disassembled panels version

CT 40-R/150 CT 40-R/200	
capacity	1 oven trolley Rational 202 (SCC)
output chilling	150kg 200kg
output freezing	135kg 175kg
dimensions	1580 x 1390 x 2585 mm
voltage	400V / 3N / 50 Hz
construction	disassembled panels version



CT 50-270 CT 50-400	
capacity	2 trolleys GN 2/1 or 800x600 2 trolleys GN 2/1 or 600x1000
max dimensions trolley	1400x940x1980 mm
output chilling	270kg 390kg
output freezing	250kg 365 kg
dimensions	1780 x 1790 x 2410 mm
voltage	400V / 3N / 50 Hz
construction	disassembled panels version

EASYCHILL MT

EASYCHILL MT

TUNNEL BLAST CHILLER FOR BIGGER PRODUCTIONS

Easy Chill MT series is the proper solution for temperature management in big frozen production activities, industrial bakeries, ice-cream production companies, cooking centres and in food industry, generally. The MT Tunnel for roll-in trolleys can be customized and built following any layout or production needs, granting in every single context the maximum efficiency and functionality, always respecting the products.



THE GIANTS
OF COLD



□ WIDE DIMENSIONS

□ HIGH SPEED AIR FLOW

□ INTUITIVE INTERFACE

□ SEMI-HERMETIC REMOTE CONDENSING UNIT

□ PRODUCTION FLOW OPTIMIZATION, WITH ENTRY AND EXIT ON OPPOSITE SIDES

□ MODULAR EVAPORATORS BATTERIES

□ EASY MAINTENANCE, WITH INSPECTION DOOR

□ 100 MM WALLS THICKNESS, FOR AN OPTIMAL INSULATION

CHILLING

Two different blast chilling cycles, both to chill down the products from +95°C down to +3°C at the core, in one hour and half.

Soft cycle is set for more delicate food or preparations, while Hard cycle must be used for more dense food and large products size. Each chilling cycle ends with automatic product conservation at +2°C inside the chamber.

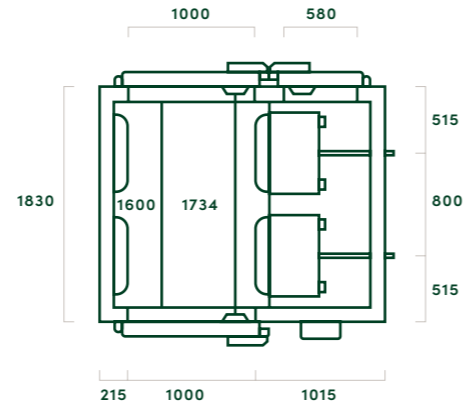
FREEZING

Thanks to the high machine efficiency and power, each freezing need will be satisfied. One only cycle to freeze products up to -18°C at the core, effective for dense, fat and big size food. At the end of each cycle, the automatic product conservation is set at -25°C inside the chamber.

EASYCHILL MT

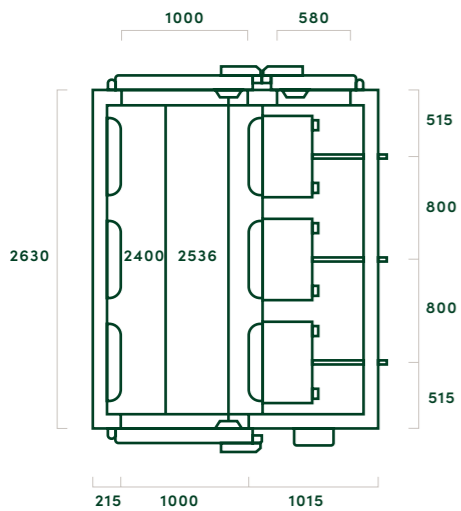
MT2

capacity	2 (800x850 mm) 4 (450x650 mm)
output chilling	400kg
output freezing	370kg
internal dimensions	980 x 1600 x 2100 mm
external dimensions	2230 x 1830 x 2630 mm
voltage	400V / 3N / 50 Hz



MT2 1/2

capacity	2 (800x850 mm) 4 (450x650 mm)
output chilling	400kg
output freezing	370kg
internal dimensions	980 x 2030 x 2080 mm
external dimensions	2230 x 2230 x 2630 mm
voltage	400V / 3N / 50 Hz



MT3

capacity	3 (800x850 mm) 6 (450x650 mm)
output chilling	610kg
output freezing	560kg
internal dimensions	980 x 2400 x 2100 mm
external dimensions	2230 x 2630 x 2630 mm
voltage	400V / 3N / 50 Hz

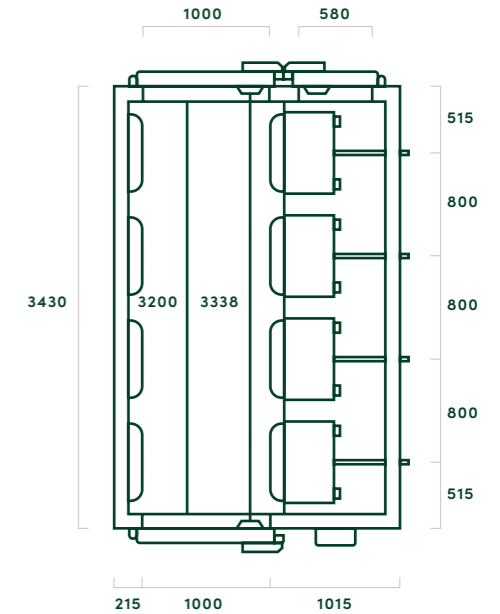
MT3 1/2

capacity	3 (800x850 mm) 8 (450x650 mm)
output chilling	610kg
output freezing	560kg
internal dimensions	980 x 2830 x 2080 mm
external dimensions	2230 x 3030 x 2630 mm
voltage	400V / 3N / 50 Hz

215 1000 1015

MT4

capacity	4 (800x850 mm) 8 (450x650 mm)
output chilling	810kg
output freezing	740kg
internal dimensions	980 x 3200 x 2100 mm
external dimensions	2230 x 3430 x 2630 mm
voltage	400V / 3N / 50 Hz



MT4 1/2

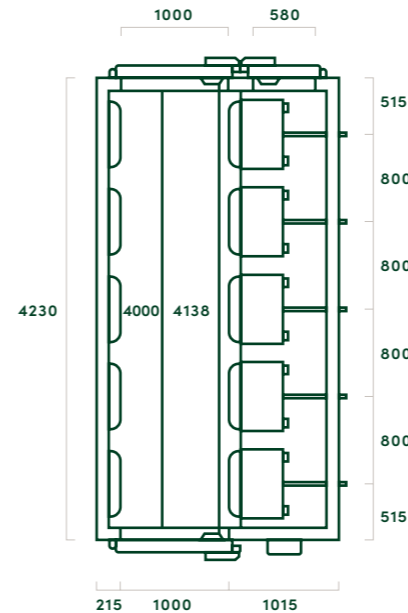
capacity	2 (800x850 mm) 4 (450x650 mm)
output chilling	810kg
output freezing	740kg
internal dimensions	980 x 3630 x 2080 mm
external dimensions	2230 x 3830 x 2630 mm
voltage	400V / 3N / 50 Hz

MT5

capacity	5 (800x850 mm) 12 (450x650 mm)
output chilling	1000kg
output freezing	930kg
internal dimensions	980 x 4000 x 2100 mm
external dimensions	2230 x 4230 x 2630 mm
voltage	400V / 3N / 50 Hz

MT5 1/2

capacity	5 (800x850 mm) 12 (450x650 mm)
output chilling	1000kg
output freezing	930kg
internal dimensions	980 x 4430 x 2080 mm
external dimensions	2230 x 4630 x 2630 mm
voltage	400V / 3N / 50 Hz



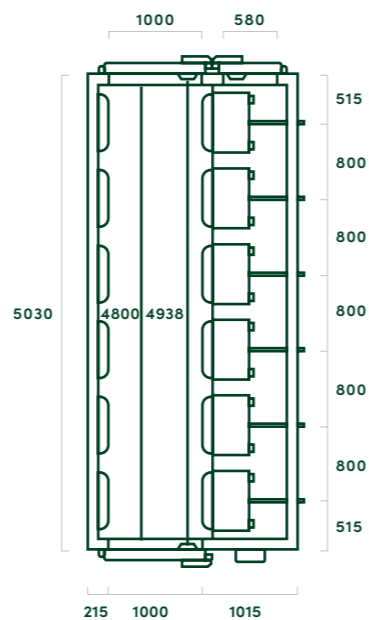
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MT6

capacity	6 (800x850 mm)
	14 (450x650 mm)
output chilling	1230kg
output freezing	1120kg
internal dimensions	980 x 4800 x 2100 mm
external dimensions	2230 x 5030 x 2630 mm
voltage	400V / 3N / 50 Hz

MT6 1/2

capacity	6 (800x850 mm)
	14 (450x650 mm)
output chilling	1230kg
output freezing	1120kg
internal dimensions	980 x 5230 x 2080 mm
external dimensions	2230 x 5430 x 2630 mm
voltage	400V / 3N / 50 Hz

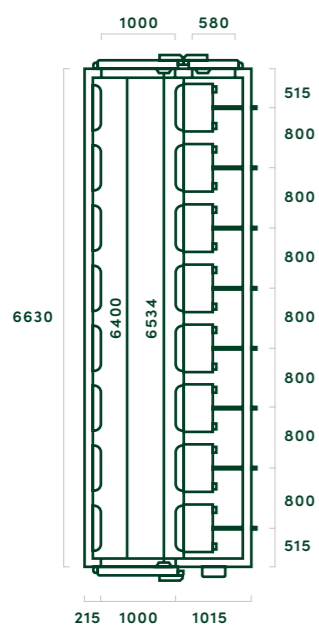


MT8

capacity	8 (800x850 mm)
	18 (450x650 mm)
output chilling	1640kg
output freezing	1490kg
internal dimensions	980 x 6430 x 2100 mm
external dimensions	2230 x 6630 x 2630 mm
voltage	400V / 3N / 50 Hz

MT8 1/2

capacity	8 (800x850 mm)
	20 (450x650 mm)
output chilling	1640kg
output freezing	1490kg
internal dimensions	980 x 6830 x 2080 mm
external dimensions	2230 x 7030 x 2630 mm
voltage	400V / 3N / 50 Hz



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