

Our BLAST CHILLERS reduce the temperature of freshly cooked food to a range between 0°C and 4°C with high energy efficiency thanks to thermal insulation by means of a 100 mm thick cooling panel.



## SMART DESIGN, HIGH EFFICIENCY

Lowering the temperature of freshly cooked foods to a range between 0°C and 4°C over a period of less than 90 minutes.

Loading capacity between 2 and 10 trolleys (depending on the size of the trolleys).

Energy efficiency thanks to the thermal insulation by means of a 100 mm thick refrigeration panel with hermetic doors and electronic fans with variable speed.

PLC automated control of the equipment with touchscreen user interface, which allows the modification of operating parameters in real time and displaying data such as temperature, ventilation speed, number of trolleys inside, time spent by each, opening of doors, end of cycle warning, etc...

Recipe storage function with personalised parameters depending on the type of food to be introduced.

Refrigeration components: Evaporators with aluminium fin and copper circuitry.

1 or 2 MAXWELL Thermomachines remote condensing units equipped with a semi-hermetic compressor and high efficiency aluminium micro-channel condenser.

Maxwell industrial blast chillers are the ideal solution for any hotel or catering kitchen with medium-high production, offering chill capacity from 2 to 10 chillers simultaneously with high performance and smart design thanks to a high quality premium frigorific panel that combines a satin black finish with stainless steel.

Other colours and finishes are available on request.

MODEL	MX-AB-2	MX-AB-3	MX-AB-4	MX-AB-5	MX-AB-6
External length / Internal useful length (mm)	2220/2020	2980/2780	4220/4020	4980/4780	5740/5540
External width / Internal useful width (mm)	2120/800	2120/800	2120/800	2120/800	2120/800
External height / Internal useful height (mm)	2220/1850	2220/1850	2220/1850	2220/1850	2220/1850
800 x 850mm trolley capacity	2	3	4	5	6
670 x 460mm trolley capacity	3	5	8	9	10
Doors	1	1	2	2	2
Door switches	1	1	2	2	2
Evaporators	2	2	4	4	4
Liquid solenoids	1	1	2	2	2
Axial fans	4	4	8	8	8
Fan motor type	EC	EC	EC	EC	EC
Fan unit max. power (kW)	1,25	1,25	1,25	1,25	1,25
0 - 10V output	1	1	2	2	2
Defrosting	At stop	At stop	At stop	At stop	At stop
CONDENSING UNITS	1	1	2	2	2
Condensing unit n°1 power (hp)	15	25	22	25	30
Condensing unit n°2 power (hp)	-	-	22	25	30
Refrigerant type	HFC	HFC	HFC	HFC	HFC
Max. tunnel airflow (m3/h)	44.000	44.000	88.000	88.000	88.000
Cooling capacity at -15°C / +45°C (kW)	16,2	27,5	46,0	55,0	62,2
Product cooling capacity (kg/h)	230	400	660	780	900



### Applications

