



PANEM
solutions de froids

SHOCK FREEZER & BLAST CHILLER CELLS



AFNOR Cert. 14111



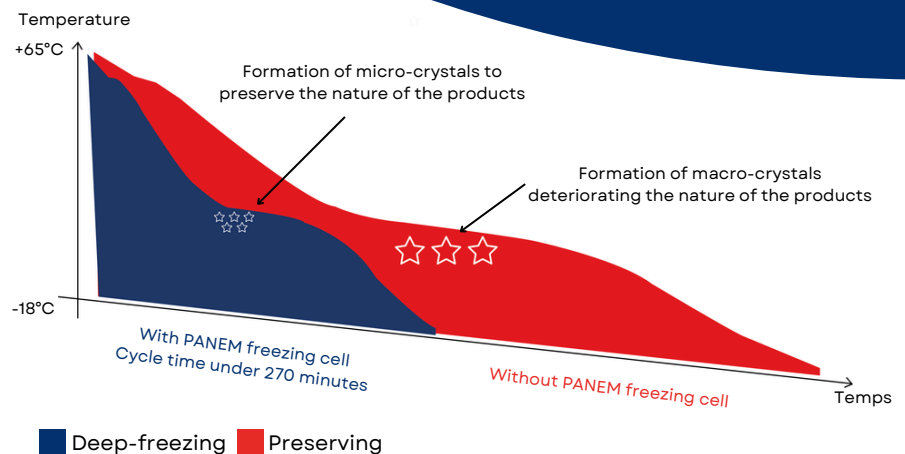
NEGATIVE
STORAGE

DIFFERENCE SHOCK FREEZING AND BLAST CHILLING

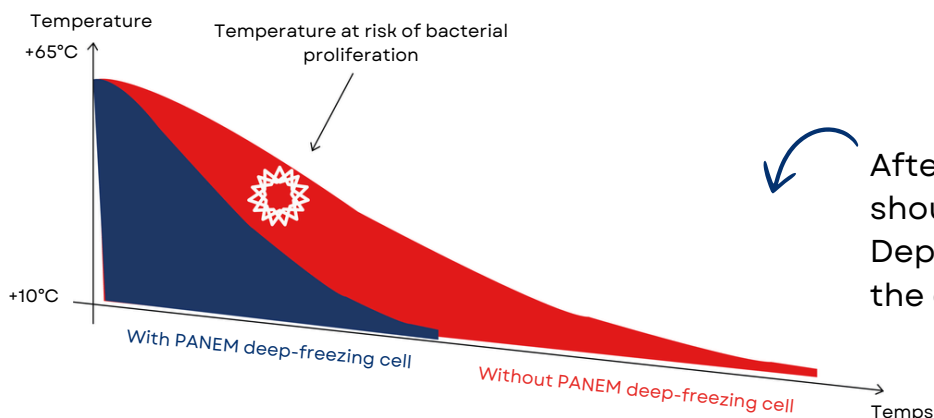
CYCLE OF DEEP-FREEZING

Depending on the recipe, it is necessary to obtain a blast temperature of -35°C , to reach -18°C at the core as quickly as possible.

It is advisable to reach the freezing point as quickly as possible to avoid any risk of large ice crystals in the product, which would damage after defrosting.



CYCLE OF BLAST CHILLING



After the freezing phase, products should be kept below 10°C . Depending on the type of product, the cooling time will vary.

NEGATIVE
STORAGE

THE PANEM ASSETS



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- **ADAPTABLE HINGE**



- **HIGH INSULATION COEFFICIENT**
lambda 0.021W/m.K. Panel
thickness 90 mm
- Defrosting by hot gas



- Inside all **STAINLESS STEEL** preventing any risk of corrosion
- Reevaporation tank of defrosting waters



- **AUTOMATIC FAN STOP** at door opening
- Automatic switching into storage phase at the end of the freezing cycle
- Tailor-made studies to customize your project to your specifications

OUR REFERENCES AND EXTERNAL DIMENSIONS

SUPPORTS	REFERENCES	CAPACITY	W (mm)	D (mm)	H (mm)
Supports	BH10-SR	10 supports 400 x 600	785	954	1534
	BH16-SR	16 supports 400 x 600	785	954	1942
	BH22-SR	22 supports 400 x 600	887	1050	2415
Racks	BJ20-SR-RR	1 rack 460 x 670	887	1050	2230
	BJ36-SR-RR	1 rack 460 x 610	887	1355	2230
	BJ36-SR-RR-P	2 racks 460 x 610	887	1505	2230
	BJ40-SR	2 racks 670 x 810	1650	1416	2395
	BJ80-SR	4 racks 670 x 810	1650	2322	2425
	BJ120-SR	6 racks 670 x 810	1650	3322	2425
	BJ160-SR	8 racks 670 x 810	1650	4322	2425
	BJ200-SR	10 racks 670 x 810	1650	5322	2425
	BJ240-SR	12 racks 670 x 810	1650	6322	2425

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