

Experience the extreme ArcticBlast



BLAST FREEZING AND RAPID CHILLING

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ARCTICSTORETM



EXPERIENCE THE EFFECT OF THE ARCTICBLAST™

ArcticBlast™

When you need to freeze or chill your products as fast as possible to maintain their quality; the ArcticBlast™ supplies a constant air flow and chilling effect.

Rapidly chills for maximum effect at approximately 76.000 Kcal/hr. When required it can freeze the produce to as low as -40°C.

ArcticBlast supplies a constant air flow and chilling effect that rapidly chills and when required carries on to freeze the produce to -40°C.

The combination of airflow and effect determine the speed at which produce transfers heat to the passing air.

Releasable air flow is determined by the static pressure and power supply. 60 Hz power increases the air flow by more than 10% compared with 50 Hz. On the basis of averages the air flow with high fan speed is more than 20.000 m³ per hour. At low fan speed (from minus 5°C) the air flow will reduce to approx. 10.000 m³ per hour.

Flexible sizes from 10m²

The temperature reduction zone of a ArcticBlast5 is more than 20m²— with pallet footprints of 1.2 m² (UK) and 0.96 m² (EU), including free space for air circulation.

Smaller ArcticBlast sizes/ lower effect models are available. For 3 pallets a standard ArcticStore 10' will work quite well with rapid chilling and even blast freezing small volumes.

Rapid chilling fruit and vegetables

calculated on average values 20.000 KG of fruit or vegetables will reduce by 1°C each 20 minutes or be cooled to +5°C core temperature from 30°C in approx. 8 hours.

Blast freezing meats

Different meats also have different thermal loss values; the greater the fat % then the faster the heat loss. Again using averages 20.000 KG at (+5°C) of high % fat beef will be frozen to -18°C core temperature in approx. 22 hours whereas lean beef requires almost 30 hours.



