



MAINTAIN PRODUCT QUALITY DOWN TO -65°C

Packing density

As with all blast freezers and rapid chillers actual performance is also determined by packing density. For the fastest results there needs to be airflow over the greatest possible surface area of the produce.

ArcticBlast 'n Store

We also offer the combination of blast freezing (rapid chilling) and storage under 1 roof with single or multiple access doors direct from the storage area to the "blast" zone. This combination is available with the ArcticBlast 5 with from 25 m² connected storage.

Tempering

With ArcticBlast you can also perform tempering. With standard heaters an ArcticBlast 5.1 will deliver 26,25KW effect. 20.000 KG of ham would be tempered from -18°C to +2°C in approx. 49 hours. Heating effect can be increased through extended heaters and this would reduce the required time to approx. 34 hours.

UltraFreezer™

Designed to transport and safely maintain products which are at their best when sustained at ultra-low temperatures, the UltraFreezer's versatility suits a variety of products including sea food, pharmaceuticals, cultures, vaccines, and medicines.

When you need go lower than the standard -40°C you need the extra refrigeration power of our UltraFreezer™

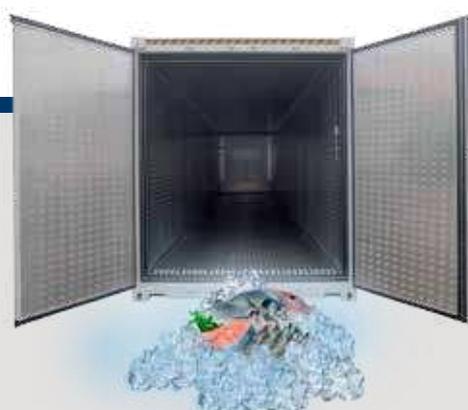
Minus 60°C is extremely cold and there are naturally only limited products that need temperatures lower than -40°C. Tuna and some other fish species are best stored at these ultra-low temperatures in order to preserve their freshness. Other products include pharmaceuticals, cultures, vaccines, medicines and of course there are scientific and cold testing applications.

The containers are designed and built for these extreme low temperatures and feature additional insulation for improved K values, strengthened doors and panels to resist the strains of short term vacuum. Internal aluminum plate linings replace standard stainless steel for extra panel strength.

The 380/440V 3 phase refrigeration plant includes a pressure equalizing valve to avoid long term vacuum inside the container.

Connect to a building

ArcticBlast, Blast 'n Store and UltraFreezer can be connected to an existing building with a connecting tunnel. We can even install inside an existing building provided the dimensions permit.



Experience the extreme UltraFreezer



ULTRA-LOW TEMPERATURE
REGRIGERATED STORAGE



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