

Blast Freezer  
 MB2T 26 liter, counter  
 MB6T 145 liter, floor  
 MB12T 221 liter, floor



Designed for the needs of restaurants, bakeries, pastry and ice cream production, to freeze the object very fast under very low temperature. When ice cream is finished from a batch freezer, it's only -8 c.d. (water sorbet) to -12 c.d. (milk based gelato), still some soft for eating. We know the best temperature of ice cream for eating is -16 to -18 c.d. Even a refrigerator with -18 c.d. can do the same job in 2 hours time, but the problem is ice will definitely appear during the long time as slowly freezing. The blast freezer can do this job perfectly, quickly and well keep the original texture. The principle is the same to the hospital freeze and storage the blood.

**Features Include:**

- | Blast chilling and blast freezing can be controlled by probe temperature or by timer.
- | Digital read-out of the chilling cavity or core product temperature.
- | Outside surfaces and chilling cavity in 304 stainless steel.
- | Automatic keep frozen function after process finished.
- | Ideal machine for harden artisan gelato/ice cream.
- | Insulated door with self-close device.
- | Shelf position adjustable.
- | R404a refrigerate gas.

**Specifications:**

MODEL	Capacity	Condenser	Power Type	Installed power	Compressor Power	Cavity dimension (mm)			Gross Weight	Shipping Size
	Liter/Pan		Volt/Hz/Phase	Kw	H.P./ Kw	W.	D.	H.	Kg	CBM
MB2T	26 /2	Air*	230/50,60/1	0,60	0,75 / 0,55	350	350	220	95	0,55
MB6T	145 /6	Air*	230/50,60/1	1,20	1,5 / 1,15	450	425	760	165	1,25
MB12T	221 /12	Air*	400(230)/50,60/3,1	2,60	3,0 / 2,21	560	425	930	245	1,75

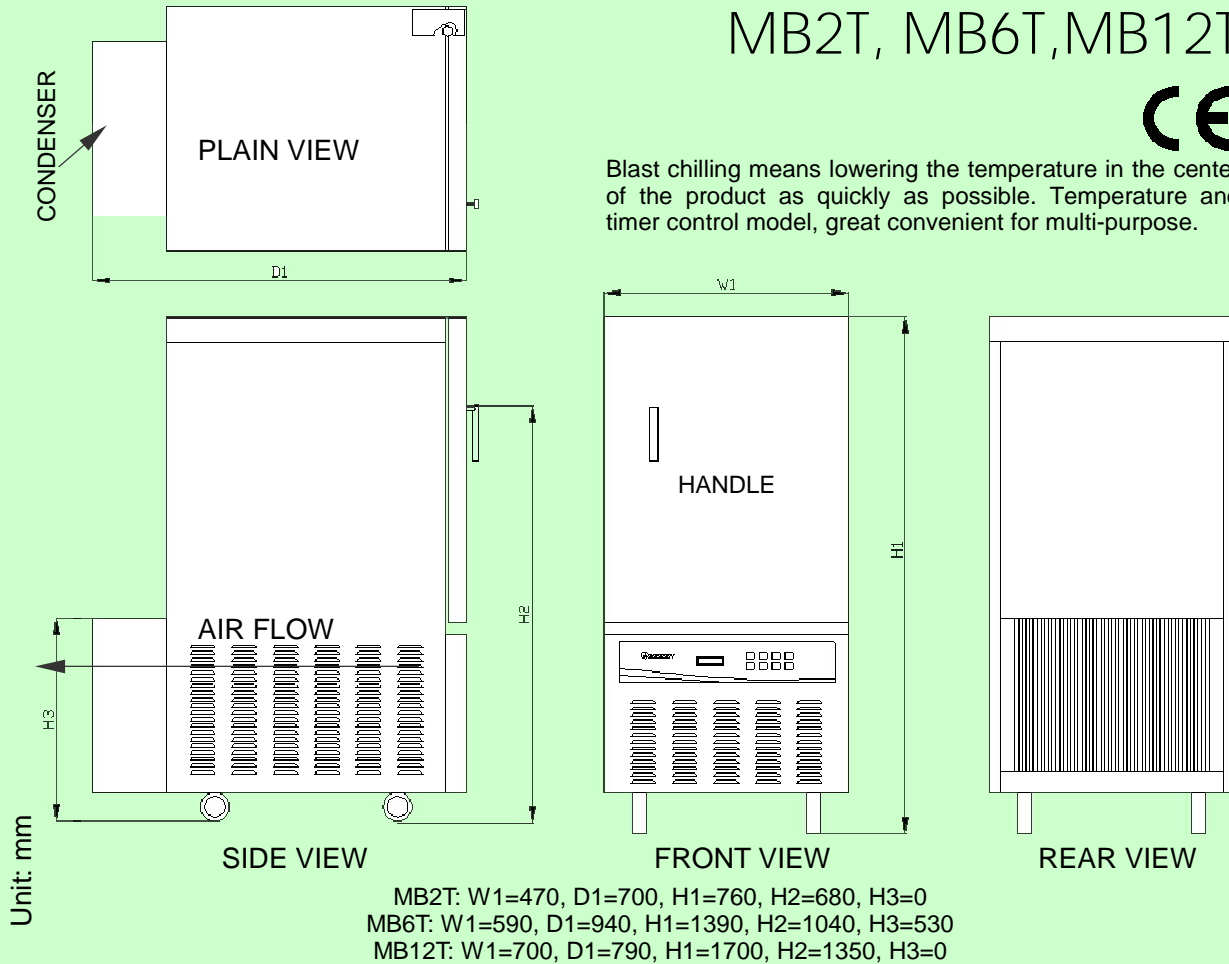
\* The ideal working condition for air-cooled machine refers to below +25 Celsius Degree ambient temperature. Suit for high temperature +32 c.d. machine upon request with price surcharge.

\* Pan size: (WxDxH) 325 x 175 x 100 mm (named 4.5 liter), also can be compatible with GN tray size.

# MB2T, MB6T, MB12T



Blast chilling means lowering the temperature in the center of the product as quickly as possible. Temperature and timer control model, great convenient for multi-purpose.



Electrical requirements: 185~235 voltage/50, 60hz/single phase  
 Running Amps: 3.50 Amps / MB2T; 7.50 Amps / MB6T; 5.50 Amps (3 phase) / MB12T  
 Number of feeders: 1

### Bidding Specs

Electrical: Volt \_\_\_\_\_ Hz \_\_\_\_\_ ph \_\_\_\_\_

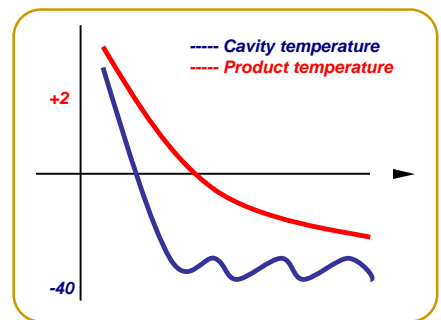
Neutral: Yes No

Cooling: Air Water NA

Options: \_\_\_\_\_



control panel and display



temperature diagram

H&M™ manufactures a complete line of frozen dessert production equipment: batch freezers, pasteurize machines, blast freezers, mix boilers, combo machines (pasteurize + batch freezer, all in one), water chiller, display cabinets and soft serve freezers etc.

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