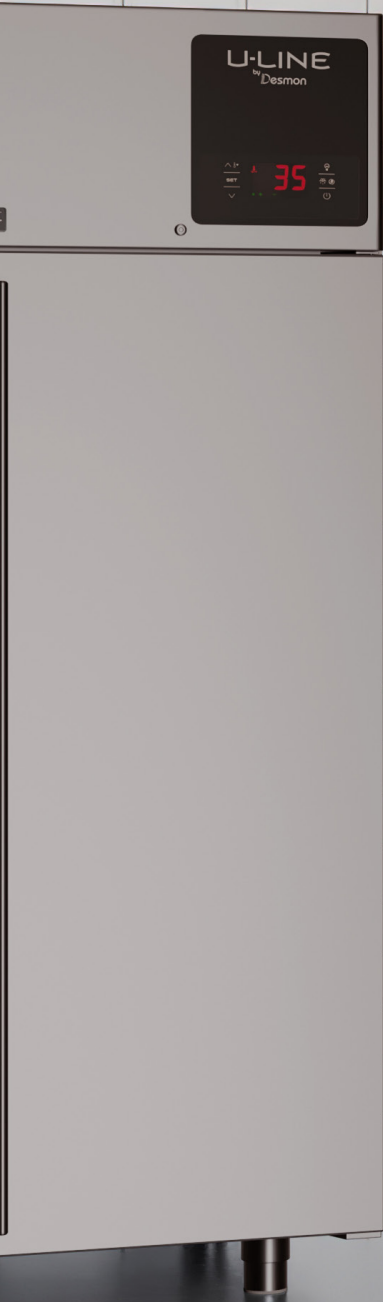


U-LINE COMMERCIAL



SAFE TEMPERATURES, FAST
EXPLORE BLAST CHILLERS & SHOCK FREEZERS



SAFE TEMPERATURES, FAST.

Food safety is a top priority in all kitchens. Blast chillers and shock freezers aid in ensuring food safety guidelines are met, and with U-Line Commercial, exceeded. These powerful products are designed to rapidly chill and freeze ingredients and prepared foods down to safe temperatures, quickly.

U-Line Commercial blast chillers and shock freezers preserve nutrients, aid in reducing food waste, minimize preparation times, and increase profitability. Offered in several different sizes with reach-in and roll-in configurations available, these products are designed to optimize your kitchen's productivity. Our advanced control system includes cycles such as soft chill, hard chill, soft freeze, hard freeze, thawing, holding, and end of cycle mode. From preserving fresh ingredients like meats, fruits, and vegetables, to cooling down desserts rapidly for serving, and thawing frozen ingredients in a fraction of the time, or holding food at safe temperatures until you're ready, U-Line Commercial blast chillers and shock freezers are a smart investment for any foodservice operation.

REAL RESULTS.

Industry-leading companies are benefiting from U-Line Commercial blast chillers and shock freezers. When a retail giant was in search of a way to cool down their rotisserie chickens safely for resale, they found their solution with U-Line Commercial. Now outfitted at thousands of locations nationwide, our blast chillers and shock freezers allow them to place trays of delicious hot chicken directly from the oven into the blast chiller, cooling them down, safely, and quickly. As a result, their meals maintain freshness, flavor, and nutrients, are available to purchase faster, and comply with food safety guidelines ensuring safe consumption. This is just one example of how U-Line Commercial delivers results for any foodservice operation.

EXPLORE BLAST CHILLERS & SHOCK FREEZERS





EXCEEDING EXPECTATIONS

U-Line Blast Chillers & Shock Freezers far exceed the current US established HACCP guideline, reaching from 194°F to 37°F in 90 minutes with blast chilling, and 194°F to 0°F in 270 minutes with shock freezing.

The FDA requires that food be cooled from 135°F to 41°F in six hours or less. In the range of 140°F to 41°F, bacteria can duplicate exponentially in as little as 15 minutes.

By using our blast chiller, the 140°F and 41°F phase is passed rapidly, stunting the bacterial growth - extending the shelf life, preserving taste, color, and consistency.



BLAST CHILLERS & SHOCK FREEZERS

UCBF432-SS11A: 5 Tray Blast Chiller/Shock Freezer Reach-In



Features and Specifications

- Operating temperature range: -40°F to 50°F
- Multi-core probe with 4 reading points
- Autodefrost
- CFC-free high-density polyurethane insulated cabinet
- High efficiency compressor, bottom mount
- Self-lubricating, sealed cast iron evaporator fan motor with high volume air flow design
- Factory pre-wired dedicated outlet with cord, NEMA 5-20P plug included
- 7" digital touch screen control with HACCP data tracker and alarms. Cycles include soft chill, hard chill, soft freeze, hard freeze, thawing, holding, and end of cycle hold mode.
- AISI 304 Stainless steel interior and exterior, ETL sanitation certified
- NSF/ANSI Standard 7 compliant
- Interior rounded corners, removable door gasket, interior side racks, and evaporator compartment for easy cleaning
- Self-closing door with 105° stop
- 4 casters included (2 locking)
- Clearance of 11 ¹³/₁₆" in the back and 19 ⁴³/₆₄" on sides & top is required for proper ventilation

Specification	CBF432
Capacity (18" x 26" sheet, or 12" x 20" steam table)	5, 2
Blast Chilling Yield: (194°F to 37°F in 90 min)	44.09 lb
Shock Freezing Yield: (194°F to 0°F in 270 min)	26.46 lb
BTU/h	6400 / 1.6 HP
R452a Refrigerant	35.3 oz (1.0 kg)
Recommended Plug	NEMA 5-20P - plug included
Dimensions (H x W x D)	33 ¹⁵ / ₃₂ " x 31 ¹ / ₂ " x 31 ¹¹ / ₁₆ "
Amps	20



Intertek

SAFE TEMPERATURES, FAST



UCBF532-SS11A: 10 Tray Blast Chiller/Shock Freezer Reach-In



Features and Specifications

- Operating temperature range: -40°F to 50°F
- Multi-core probe with 4 reading points
- Autodefrost
- CFC-free high-density polyurethane insulated cabinet
- High efficiency compressor, bottom mount
- Self-lubricating, sealed cast iron evaporator fan motor with high volume air flow design
- Factory pre-wired dedicated outlet with cord, NEMA L15-30P plug recommended (not included)
- 7" digital touch screen control with HACCP data tracker and alarms. Cycles include soft chill, hard chill, soft freeze, hard freeze, thawing, holding, and end of cycle hold mode.
- AISI 304 Stainless steel interior and exterior, ETL sanitation certified
- NSF/ANSI Standard 7 compliant
- Interior rounded corners, removable door gasket, interior side racks, and evaporator compartment for easy cleaning
- Self-closing door with 105° stop
- 4 casters included (2 locking)
- Clearance of 11 13/16" in the back and 19 43/64" on sides & top is required for proper ventilation

Specification	CBF532
Capacity (18" x 26" sheet, or 12" x 20" steam table)	10, 5
Blast Chilling Yield: (194°F to 37°F in 90 min)	77.16 lb
Shock Freezing Yield: (194°F to 0°F in 270 min)	55.11 lb
BTU/h	11000 / 2.75 HP
R452a Refrigerant	70.5 oz (2.0 kg)
Recommended Plug	NEMA L15-30P - plug not included
Dimensions (H x W x D)	64 11/32" x 31 1/2" x 32 7/8"
Amps	10



BLAST CHILLERS & SHOCK FREEZERS

UCBF632-SS12A: 15 Tray Blast Chiller/Shock Freezer Reach-In



Features and Specifications

- Operating temperature range: -40°F to 50°F
- Multi-core probe with 4 reading points
- Autodefrost
- CFC-free high-density polyurethane insulated cabinet
- High efficiency compressor, bottom mount
- Self-lubricating, sealed cast iron evaporator fan motor with high volume air flow design
- Factory pre-wired dedicated outlet with cord, NEMA L15-30P plug recommended (not included)
- 7" digital touch screen control with HACCP data tracker and alarms. Cycles include soft chill, hard chill, soft freeze, hard freeze, thawing, holding, and end of cycle hold mode.
- AISI 304 Stainless steel interior and exterior, ETL sanitation certified
- NSF/ANSI Standard 7 compliant
- Interior rounded corners, removable door gasket, interior side racks, and evaporator compartment for easy cleaning
- Self-closing door with 105° stop
- 4 casters included (2 locking)
- Clearance of 11 ¹³/₁₆" in the back and 19 ⁴³/₆₄" on sides & top is required for proper ventilation

Specification	CBF632
Capacity (18" x 26" sheet, or 12" x 20" steam table)	15, 7
Blast Chilling Yield: (194°F to 37°F in 90 min)	143.3 lb
Shock Freezing Yield: (194°F to 0°F in 270 min)	110.23 lb
BTU/h	8000 / 2 HP
R452a Refrigerant	88.2 oz (2.5 kg)
Recommended Plug	NEMA L15-30P - plug not included
Dimensions (H x W x D)	77 ⁵ / ₁₆ " x 31 ¹ / ₂ " x 32 ⁷ / ₈ "
Amps	16



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SAFE TEMPERATURES, FAST



UCBF559-SS12A: 20 Tray Blast Chiller/Shock Freezer Roll-In



(Cabinet)



(Remote condenser unit included)

Features and Specifications

- Capacity: 1 full-sized speed rack (18" x 26" sheet pans) or 1 combi cart (70.055" H x 30.35" W x 35.15" D)
- Operating temperature range: -40°F to 50°F
- Blast chilling yield (194°F to 37°F in 90 min): 440.93 lb
- Shock freezing yield (194°F to 0°F in 270 min): 385.81 lb
- Remote condensing unit included (assembly required) 33' run distance
- Multi-core probe with 4 reading points
- 5 1/2" ramp included
- Autodefrost
- Environmentally friendly R452A refrigerant: 212 oz (6.0 kg)
- Self-lubricating, sealed cast iron evaporator fan motor with high volume air flow design
- 7" digital touch screen control with HACCP data tracker and alarms. Cycles include soft chill, hard chill, soft freeze, hard freeze, thawing, holding, and end of cycle hold mode.
- AISI 304 Stainless steel interior and exterior, ETL sanitation certified
- NSF/ANSI Standard 7 compliant
- Interior rounded corners, removable door gasket, and evaporator compartment for easy cleaning
- Cabinet dimensions: 88 7/8" H x 59 1/16" W x 52 11/16" D
- Remote condenser unit dimensions: 28"H x 56 1/8" W x 40 1/2" D
- Self-closing door with 105° stop. Lock included.
- Condensing unit requires clearance of 39 3/8" on all sides for proper ventilation
- Remote condenser unit 300,000 BTU/h / 7.5 HP
- RLA: 23.7 | LRA: 107 | MCA: 34.725 | MOP: 58.425
- 20 Tray Blast Chiller/Shock Freezer, Roll-in (Cabinet) Amps: 4, Remote Condenser Amps: 15



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BLAST CHILLERS & SHOCK FREEZERS

- Designed to rapidly chill and shock freeze ingredients & prepared food down to safe temperatures quickly
- Reduce food waste, minimize preparation times – improving production efficiency and profitability in any kitchen
- Reach-in and roll-in technologies
- 5, 10, 15, and 20 tray options
- Easy to use controls with HACCP data tracker and alarms
- Cycles include soft chill, hard chill, soft freeze, hard freeze, thawing, holding, and end of cycle hold mode
- CFC free insulated cabinet with 304 AISI stainless steel interior and exterior
- NSF/ANSI Standard 7 compliant
- 1 Year (parts and labor) / 5 year sealed system (parts) – see complete warranty for details

SEE ALL THAT U-LINE COMMERCIAL HAS TO OFFER



Reach-In Refrigerators & Freezers • Dispensers • Ice Machines • Undercounter Refrigeration & Wine • Back Bar Refrigeration • Blast Chillers & Shock Freezers
Base Refrigerators & Freezers • Pizza & Food Prep Tables

THE MIDDLELEY CORPORATION

