

# mychill

Blast Chillers



# mychef.

# mychill

## The cold that respects food

The TekChill blast chiller is a valuable ally in professional kitchens that helps you save time and reduce costs. The food stays fresh longer so that you can plan out production and prevent waste.



**Cost savings**



**Time savings**



**Reduced waste**



**Increased benefits**

### Positive blast chilling

Positive blast chilling protects food from harmful bacteria, prolonging its shelf life and preventing shrinkage. The internal temperature of the food decreases from 90°C to 3°C in 90 minutes.

#### SOFT CHILLING

Designed for delicate, small, and thin foods.

#### HARD CHILLING

It is ideal for fatty or dense products or large pieces of food.

### Negative blast chilling

Negative blast chilling (freezing) leads to the formation of micro-crystals that keep the cell structure of the food intact so that the food can be stored for a long period of time. The internal temperature of the food decreases from 90°C to -18°C in 240 minutes.



### General information

Produced in AISI 304 single-block stainless steel.

Digital control panel and membrane keyboard.

Core probe included.

Time-controlled or core probe-controlled.

Door opens to right (optional change of position to the left).

Removable runners and rounded edges for easy cleaning.

Includes water drainage on the underside.

Defrost automatic system.

Automatically moves to maintenance phase at end of cycle.

Pre-cooling cycle at -30°C.

For trays with GN 1/1 dimensions (all models) and EN (600 x 400) special pastry tray dimensions in the 5 GN 1/1 T, 10 GN 1/1 and 15 GN 1/1 models.

### Models



**3GN1/1**

**5GN1/1L**

**5GN1/1T**

**10GN1/1**

**15GN1/1**

MODEL	3GN 1/1	5GN 1/1 Long.*	5GN 1/1 Transv.**	10GN 1/1	15GN 1/1
Total dimensions (mm)	650 x 670 x 670	520 x 850 x 900	800 x 700 x 900	800 x 780 x 1700	800 x 780 x 2000
Capacity	3GN 1/1	5 GN 1/1 L	5 GN 1/1 T 5 EN (600x400)	10 GN 1/1 10 EN (600x400)	15 GN 1/1 15 EN (600x400)
Distance between runners	67 mm	67 mm	67 mm	67 mm	67 mm
Voltage (V/N/Hz)	230/L+N/50	230/L+N/50	230/L+N/50	230/L+N/50	400/3L+N/50
Power (W)	975	1185	1185	2010	3820
Cooling Power (W)	613	807	807	1547	2933
Yield +3 / -18°C	10/7 kg	15/10 kg	18/11 kg	34/22 kg	50/38 kg
Code	TCHA03TG	TCHA05LG	TCHA05TG	TCHA10TG	TCHA15TG
Code left door opening	TCHI03TG	TCHI05LG	TCHI05TG	TCHI10TG	TCHI15TG

\* Ideal for stacking with a mychef S oven / \*\* Ideal for stacking with a mychef S trans oven or mychef L 6GN 1/1

### Control panel

- A** Temperature and Time Display
- B** ON/OFF START/STOP
- C** Hard/Soft
- D** Auxiliary button
- E** Manual Defrost
- F** Negative blast chilling (+90/-18°C)
- G** Positive blast chilling (+90/+3°C)
- H** Adjustment buttons



# mychef.

respects what you respect

## mychef.distform.com

info@distform.com / +34 973 751 348

**Factory & Headquarters**

C. Tramontana s/n  
25123 Torrefarrera, Lleida (Spain)

**International Department**

Rbla. Catalunya 125, 1º 2ª A  
08008 Barcelona (Spain)