



The IMC Cirrus 10 x GN1/1 Blast Chiller & Shock Freezer rapidly chills or freezes cooked food to preserve quality and meet HACCP food safety standards. Blast chills from +90°C to +3°C in 90 minutes and shock freezes from +90°C to -18°C in 270 minutes. Features include user-friendly electronic controls, core probe, hot gas automatic defrost, R455a refrigerant, 304 stainless steel construction, 60mm CFC/HCFC-free insulation, reversible self-closing door, castors and push-fit magnetic door seals. Holds 10 x GN1/1 or 10 x 600 x 400mm trays, with 30kg chilling and 20kg freezing capacity while using up to 20% less energy.

AIA FILE NUMBER:

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PRODUCT FEATURES

- **Rapid HACCP Compliant Chilling** – Blast chills food from +90°C to +3°C in just 90 minutes, reducing time in the bacterial danger zone while helping your kitchen meet HACCP food safety requirements.
- **Powerful Shock Freezing** – Shock freezes food from +90°C to -18°C in 270 minutes, locking in freshness, flavour and texture while extending frozen storage life for up to 12 months.
- **User-Friendly Digital Controls** – Simple electronic controls make blast chilling and freezing cycles quick to programme, ensuring reliable operation for staff of all experience levels.
- **Core Temperature Probe Included** – The supplied core probe accurately monitors food temperature, ensuring products reach safe storage temperatures without over-processing.
- **Large 10 x GN1/1 Capacity** – Holds up to 10 GN1/1 pans or 10 x 600 x 400mm bakery trays, making it ideal for busy commercial kitchens and bakeries.
- **30kg Chilling Capacity** – Rapidly blast chills up to 30kg of food per cycle, allowing larger batches to be prepared safely while improving kitchen productivity.
- **20kg Freezing Capacity** – Shock freezes up to 20kg per cycle, helping preserve food quality while supporting batch cooking and long-term storage.
- **304 Stainless Steel Construction** – Durable 304 grade stainless steel interior and exterior provides excellent corrosion resistance, long service life and a professional finish.
- **Rounded Hygienic Interior** – Smooth, rounded internal corners



MODEL: IGBF10

WEIGHTS & DIMENSIONS

Product Width	800 mm
Product Depth	835 mm
Product Height	1,631 mm
Product Dimensions (WxDxH) (mm)	800 Millimeter X 835 Millimeter X 1631 Millimeter

SHIPPING DETAILS

Ship Width	87 cm
Ship Depth	84 cm
Ship Height	211 cm
Ship Weight	130 kg
Shipping Package Type	Pieces

PRODUCT CERTIFICATION ICONS



ENERGY SPECIFICATIONS

Primary Energy Type	Electric
Electrical Volts	230V
Electrical Volts Icon	230V
Electrical Phase Icon	1PH

ADDITIONAL TECHNICAL SPECIFICATIONS

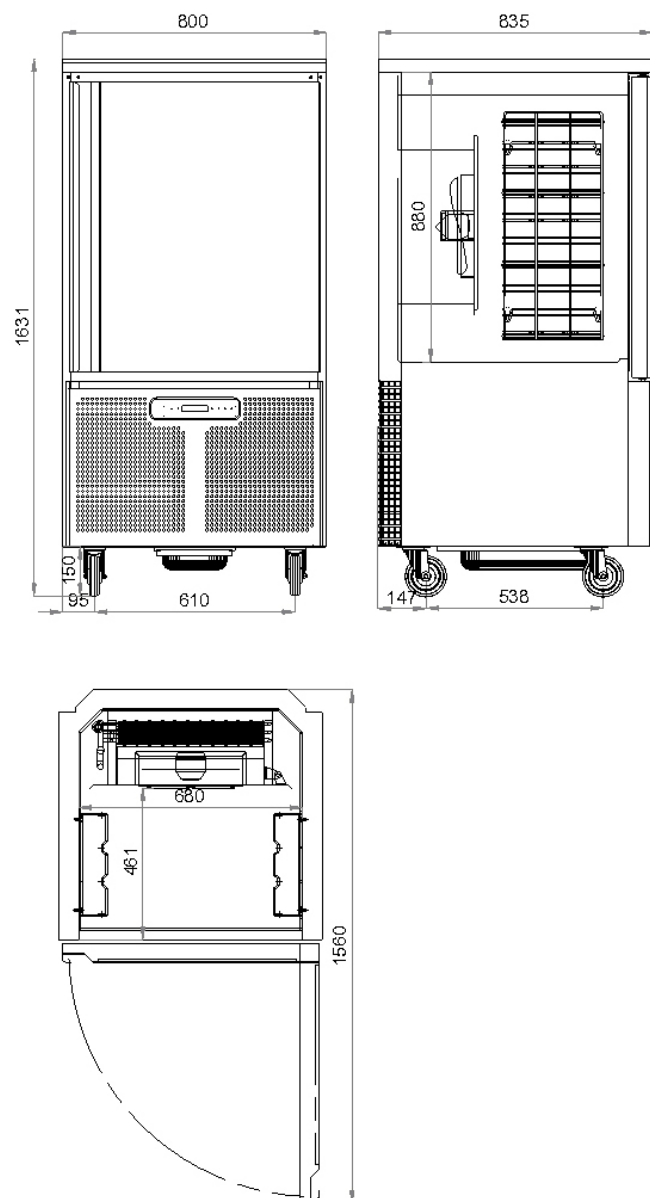
Temperature Minimum	-18
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BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.



TECHNICAL DRAWING



IMC reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

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