



The IMC Cirrus 5 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, R290 refrigerant, 304 stainless steel construction, 60mm CFC/HCFC-free insulation, reversible self-closing door, castors and push-fit magnetic door seals. Holds 5 x GN1/1 or 5 x 600 x 400mm trays, with 14kg chilling and 8kg freezing capacity while using up to 20% less energy.

A/A FILE NUMBER:

ITEM NUMBER:

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 and helping your kitchen meet HACCP food safety standards.
- **Professional Shock Freezing** – Shock freezes food from +90°C to -18°C in 270 minutes, preserving flavour, texture and nutrients while extending frozen storage life for up to 12 months.
- **Compact 5 Shelf Capacity** – Accommodates 5 x GN1/1 pans or 5 x 600 x 400mm bakery trays, providing professional blast chilling in kitchens where space is limited.
- **14kg Blast Chilling Output** – Rapidly chills up to 14kg of cooked food per cycle, improving workflow while maintaining food quality and safety.
- **8kg Shock Freezing Output** – Freezes up to 8kg per cycle, allowing smaller kitchens to prepare, preserve and store food with confidence.
- **User-Friendly Digital Controls** – Intuitive electronic controls simplify blast chilling and freezing programmes, making operation quick, accurate and easy for all kitchen staff.
- **Core Temperature Probe Included** – The supplied core probe monitors internal food temperature, ensuring products reach safe storage temperatures for reliable HACCP compliance.
- **304 Stainless Steel Construction** – Premium 304 grade stainless steel interior and exterior provides exceptional durability, corrosion resistance and easy cleaning.
- **Rounded Hygienic Interior** – Smooth internal corners eliminate dirt traps, making cleaning faster while supporting excellent hygiene in



WEIGHTS & DIMENSIONS

Product Width	800 mm
Product Depth	705 mm
Product Height	850 mm
Product Dimensions (WxDxH) (mm)	800 Millimeter X 705 Millimeter X 850 Millimeter

SHIPPING DETAILS

Ship Width	74 cm
Ship Depth	74 cm
Ship Height	100 cm
Ship Weight	125 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

