



The IMC Cirrus 7 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 7 x GN1/1 or 7 x 600 x 400mm trays, with 18kg chilling and 11kg freezing capacity while using up to 20% less energy.

AIA 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 comply with HACCP food safety standards.
- **Professional Shock Freezing** – Shock freezes food from +90°C to -18°C in 270 minutes, locking in flavour, texture and nutrients while extending frozen storage life.
- **7 Shelf Capacity** – Holds 7 x GN1/1 gastronorm pans or 7 x 600 x 400mm bakery trays, offering excellent capacity for medium-volume commercial kitchens.
- **18kg Blast Chilling Capacity** – Rapidly chills up to 18kg of cooked food per cycle, helping improve workflow, increase productivity and reduce food waste.
- **11kg Shock Freezing Capacity** – Freezes up to 11kg per cycle, making it ideal for preserving freshly prepared meals without compromising quality.
- **User-Friendly Digital Controls** – Easy-to-use electronic controls simplify blast chilling and freezing cycles, ensuring consistent operation for every member of the kitchen team.
- **Core Temperature Probe** – Included as standard to accurately monitor internal food temperatures, ensuring every batch reaches safe HACCP-compliant storage temperatures.
- **304 Stainless Steel Construction** – Durable 304 grade stainless steel interior and exterior resists corrosion, withstands daily commercial use and is easy to clean.
- **Rounded Hygienic Interior** – Smooth internal corners eliminate dirt

**WEIGHTS & DIMENSIONS**

Product Width	800 mm
Product Depth	835 mm
Product Height	1,137 mm
Product Dimensions (WxDxH) (mm)	800 Millimeter X 835 Millimeter X 1137 Millimeter

SHIPPING DETAILS

Ship Width	87 cm
Ship Depth	87 cm
Ship Height	127 cm
Ship Weight	147 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
---------------------	-----

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

TECHNICAL DRAWING

