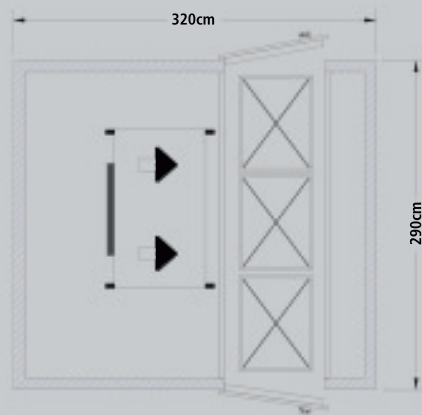


Blast Freezer

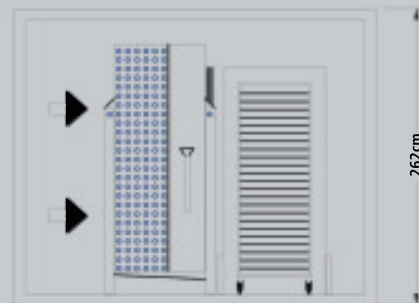
with evaporator on floor -18 / -38 °C

SFS



tunnelsystem

SFS 1.3



sectional drawing

MUNZ supplies sophisticated blast freezing solutions for bakery and confectionery. Blast freezers with evaporator on floor SFS have been developed for highest operational capacity for fresh dough pieces, proofed products and even ready baked pastry of every size. The high volume cold air circulation and optimal air guidance over the products guarantees high quality freezing and very short achievable freezing time. MUNZ offers the best solutions for every day efficient and reliable bakery and confectionery production.

- Housing surface complete stainless steel
- Housing insulation foamed 100% HCFC-free
- optional: single stage compressor: -18 / -28 °C
two stage compressor: -18 / -38 °C
- Special high performance evaporators
- MUNZ Cooltouch® Control

*Quality for more than
25 years*



Kälte & Klimatechnik
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CHACON

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