



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
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BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

TECHNICAL DRAWING

