



TORNADO



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Compact Blast Chiller / Shock Freezer for Trolleys



Blast Chilling / Shock Freezing Advantages

Quickly lowering the temperature of food is a fundamental process to preserve its organoleptic properties for a long time. The rapid cooling of food guarantees the following advantages:



Prevents bacteria proliferation

The temperature range between +65 °C and +10 °C where the highest bacteria activity can be observed is quickly passed through, thus minimizing their proliferation

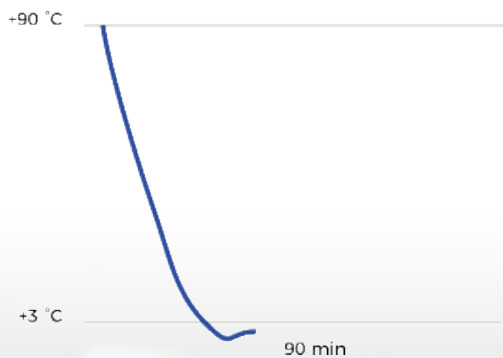


Preserves food inner structure

In the shock freezing process the water contained in the foods quickly freezes into micro-crystals which do not tear up the food inner structure, as a slower process with macro-crystals formation would

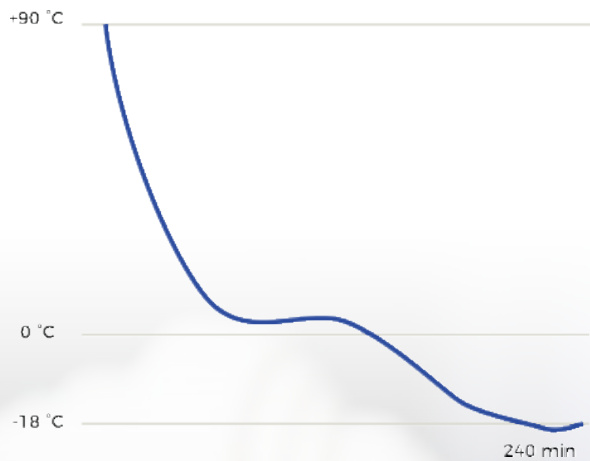
Blast Chilling

 +90 → +3 °C  < 90 min



Shock freezing

 +90 → -18 °C  < 240 min



Compact Blast Chiller / Shock Freezer for Trolleys

Tornado is the result of Alaska **decades of experience** in the industrial food freezing process, and it has been designed to satisfy the productive needs of professional bakeries and pastry shops.

The abundant dimensioning of the refrigeration system and the careful design of the internal airflow ensure the **maximum freezing speed**, thus reducing bacteria proliferation to the very minimum and increasing productivity.

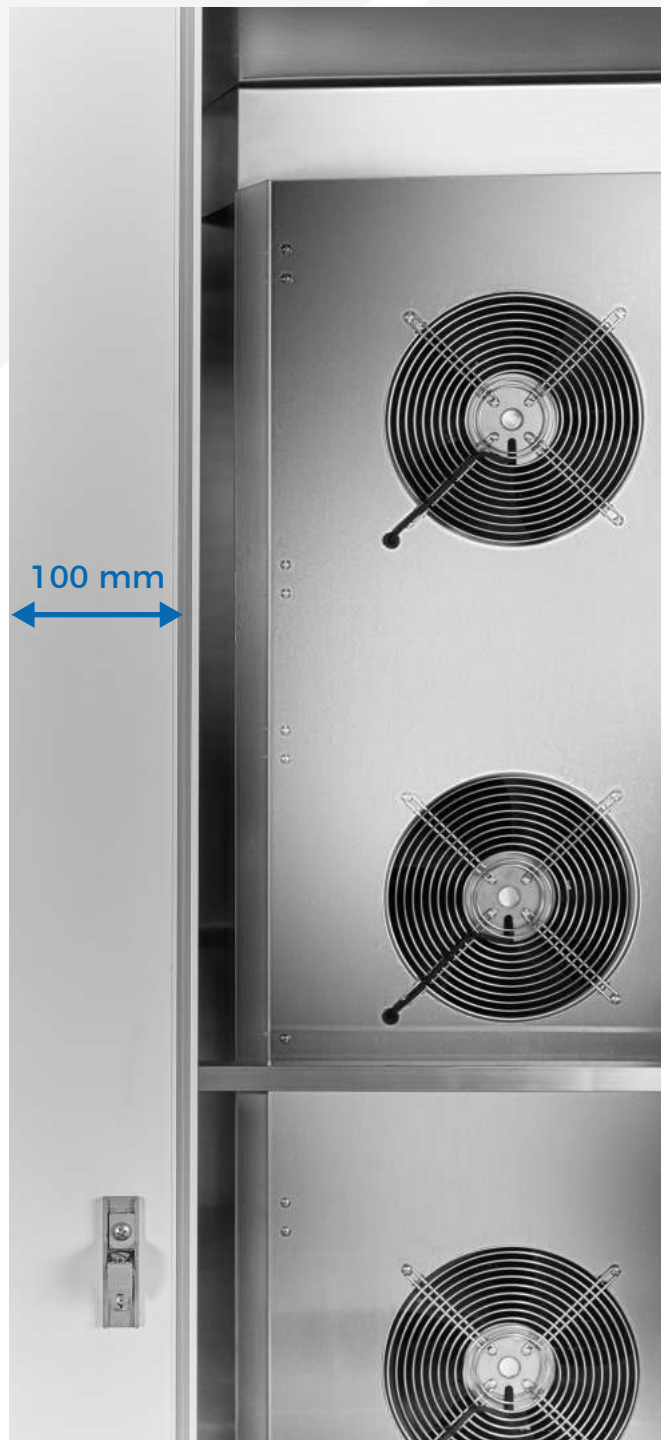
High-density polyurethane foam panels with 100 mm thickness guarantee the minimum thermal dispersion towards the external environment, thus also reducing energy consumption.

Tornado can store 2 trolleys for trays 60x40 cm or 1 trolley of trays 60x80 cm, and thanks to its **reduced external dimensions** can be easily fit also in labs with limited room available.

TORNADO



Constructive Features



Panel insulation thickness 100 mm

Maximum thermal insulation thanks to 100 mm thick panels in high density polyurethane foam (42 kg/m³).



White zinc-plasticized exterior finish

Ensures maximum longevity compared to traditional pre-painted versions, with a smoother surface for ease of cleaning.



AISI 304 stainless-steel interior

For the maximum hygiene and robustness, supplied as a standard on all models.



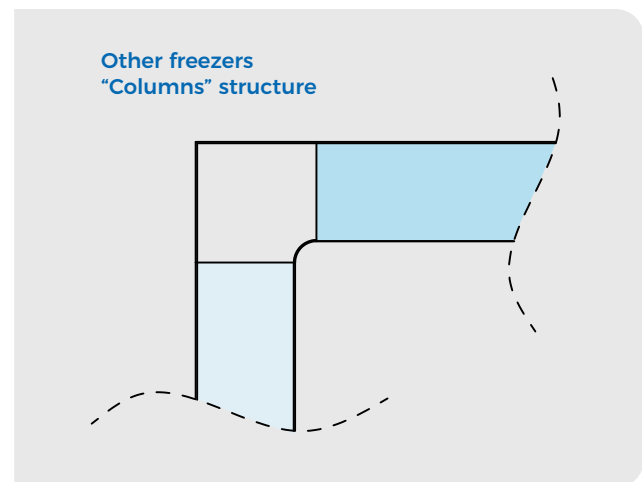
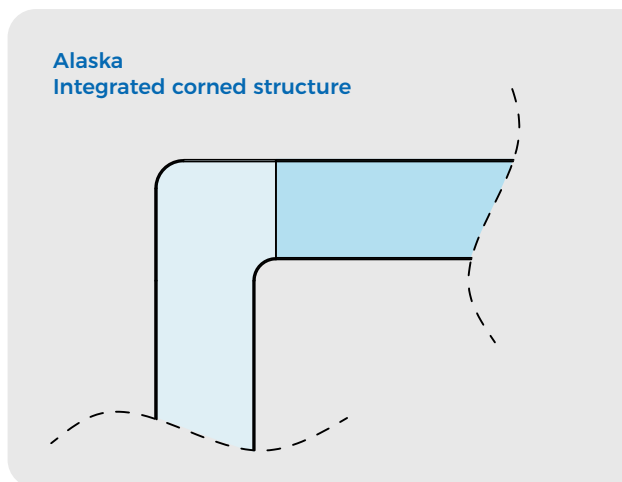
Monocoque door

The door built with a single body filled with polyurethane limits very effectively the thermal dispersion. Designed with strengthening ribs and inner structural supports for the maximum sturdiness.



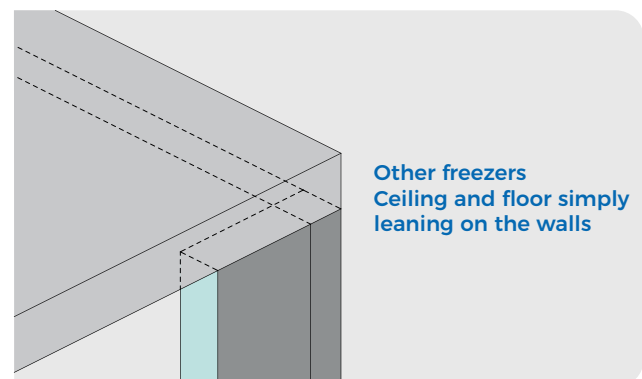
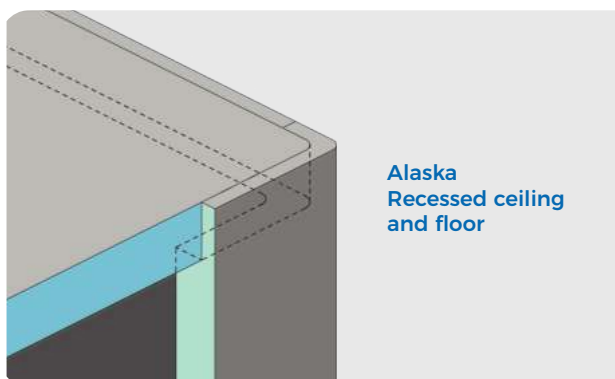
High seal gaskets

Wide and solid gaskets along all the door wall, to allow the maximum sealing and limit thermal dispersion to the minimum.



Integrated corner structure

Tornado is built with an integrated corner structure with only a single junction, unlike the two junctions of the traditional "columns" solution widely used on the other products on the market. This ensures a better thermal insulation and increases the structure robustness and longevity.



Recessed ceiling and floor, not simply leaning on the walls

Alaska uses a constructive solution with recessed ceiling and floor, to ensure a better thermal insulation compared to the traditional and simpler "leaning on the walls" solutions used by other manufacturers. Furthermore, this solution allows for an easier and more precise installation, together with a better appearance of the freezer front.



Handle

Ergonomic, easy to open, ensures the maximum adherence of the door to the freezer structure when closed.



Self-lifting hinges

The ramp lifting mechanism prevents the seal from brushing and deteriorating.



Internal bumpers in AISI 304 stainless-steel

Extremely sturdy and designed to protect the internal walls from accidental collisions with trolleys.



External bumper on the door in AISI 304 stainless-steel

Placed on the door, to protect the touch screen from accidental collisions with trolleys.



Heated AISI 304 stainless steel ramp

With reduced inclination to facilitate the entrance of trolleys, heated to prevent ice formation on the door seal.

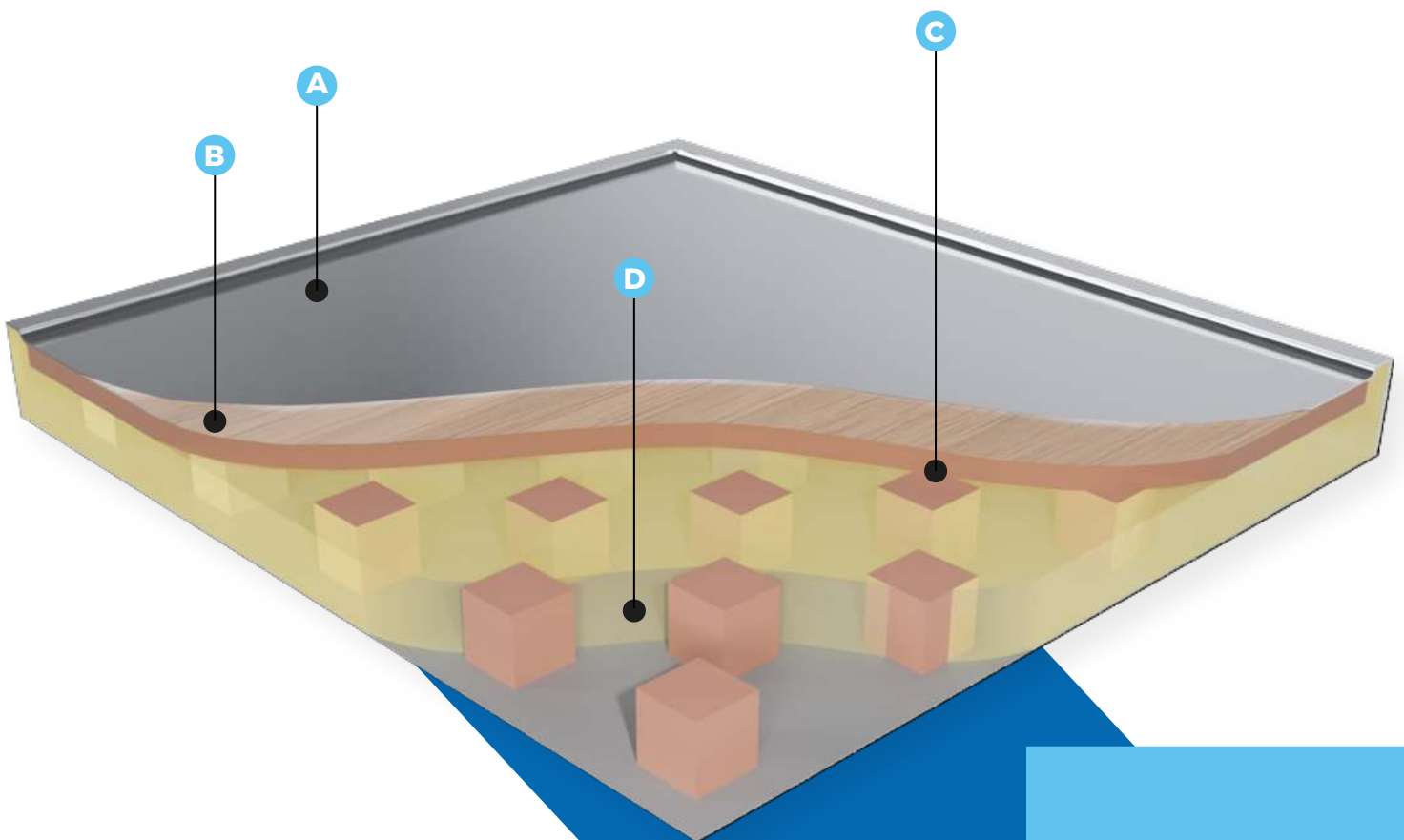


Touch screen panel on the door

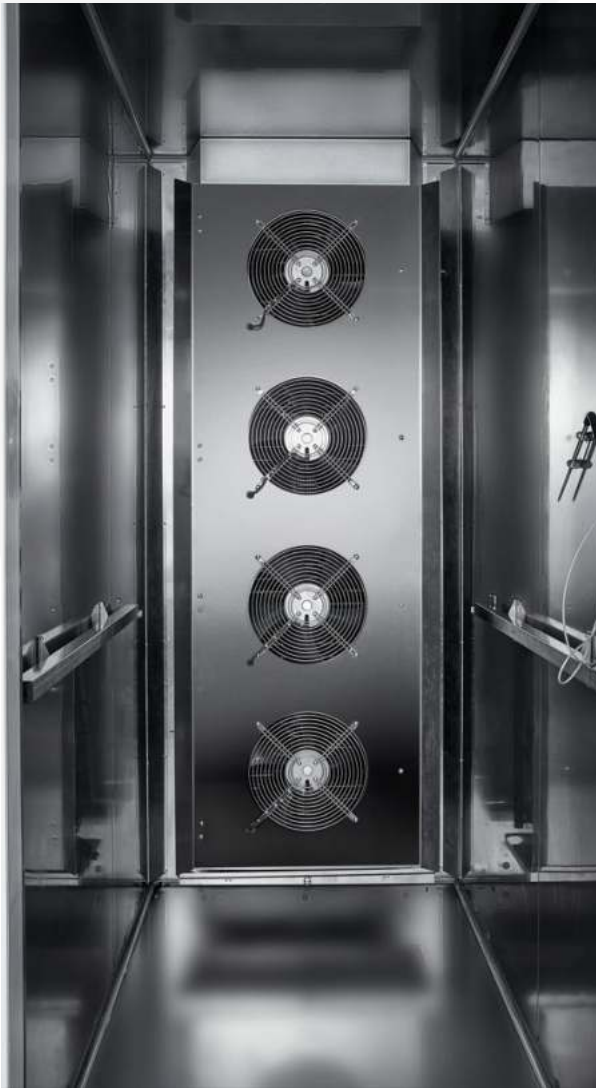
Perfectly integrated on the door and placed at operator-level for ease of use.

Reinforced Carriageable Floor

The secret to a Shock Freezer longevity lies in the solidity of its floor. Since the beginning Alaska placed the utmost care in the design and materials choice to produce the floor of its freezers, to make them able to sustain the stress caused by the passing of heavy trolleys over decades. The numerous Alaska freezers still working after 30 years around the world are there to testify this.

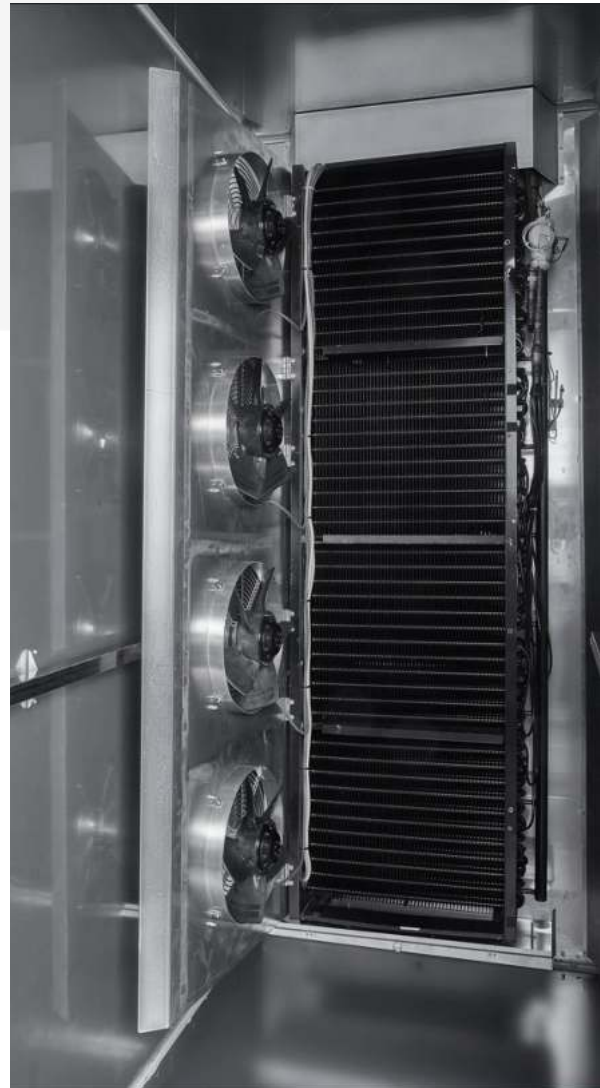


- A Internal AISI 304 stainless steel coating
- B Phenolic plywood support
- C Wooden reinforcement blocks
- D High-density polyurethane foam



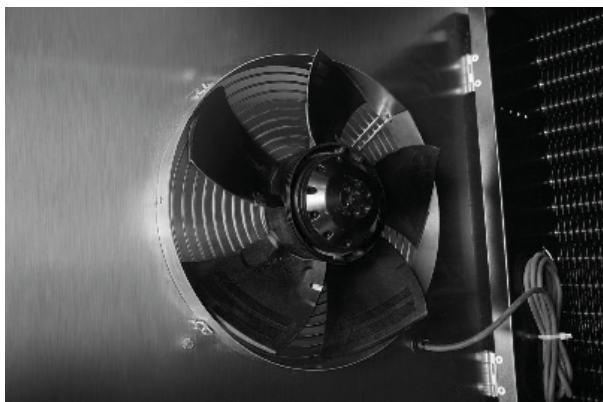
High-performance refrigeration system

Maximum freezing efficiency and speed thanks to enhanced evaporators and airflow guided by means of deflectors.



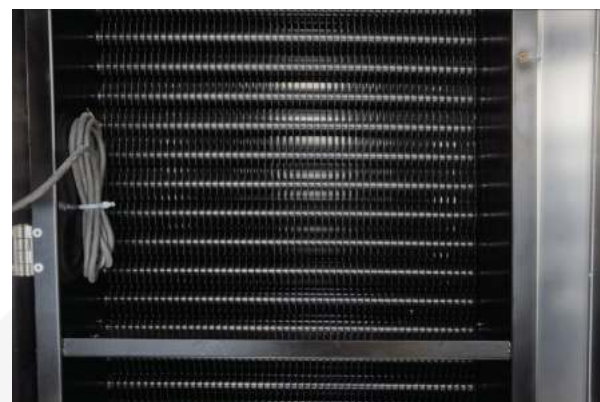
Fan pack easy to open

Fan pack with opening system, for an easy access to the evaporator for cleaning and maintenance.



Techno polymer fans designed for low temperatures

Optimum efficiency and reduced noise thanks to the sophisticated aerodynamic blade design.



Cataphoresis treatment against corrosion

Evaporating coil entirely protected with cataphoresis treatment, to ensure maximum resistance against corrosion over time.



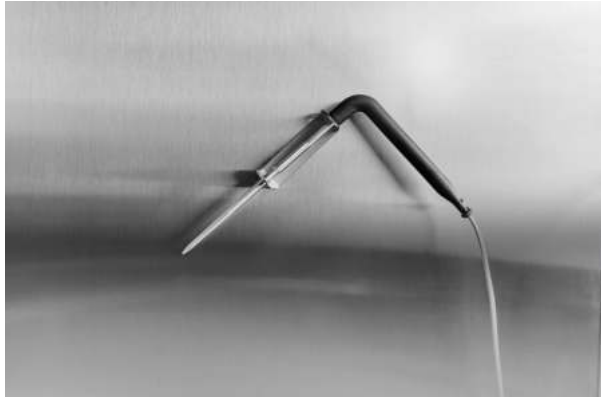
AISI 304 stainless steel condensate collection tank with heating element

Large tank to collect condensate and defrosting water, to keep the freezer floor dry. Equipped with heating element to prevent the water from freezing and ensure its regular outflow towards the outside.



Compensation valve

Facilitates the door opening. Placed on the vertical back wall, to avoid dirt deposit and keep it always clean and functioning.



Temperature probe

Practical and ergonomic, to be inserted inside the product in the operating mode with core probe.



Air deflectors

Positioned on the inside corners, to guide and make the air circulation more efficient inside the shock freezer, resulting in uniformity of internal temperature.



Raised from the ground with galvanised steel profiles

To facilitate ventilation and prevent external condensation formation under the freezer, while also increasing thermal insulation.



Automatic hot gas defrosting

For a complete and efficient evaporator defrosting.

Touch Screen Control Panel for Industry 4.0

The full Alaska expertise, all in one control

Easy and intuitive touch screen control, mounted on the door. Equipped **SURG-TOUCH** software with:

- ✓ Pre-defined Blast Chilling / Shock Freezing cycles
- ✓ Work cycle by time or by temperature with core probe
- ✓ HARD and SOFT work cycles for blast chilling and shock freezing
- ✓ Up to 40 customizable programs
- ✓ Automatic switch to storage mode at the end of the cycle
- ✓ Adjustable fan speed
- ✓ HACCP log, also available for USB download

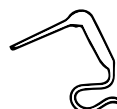


Operating Modes



By time

Blast chilling / Shock freezing for a set time duration



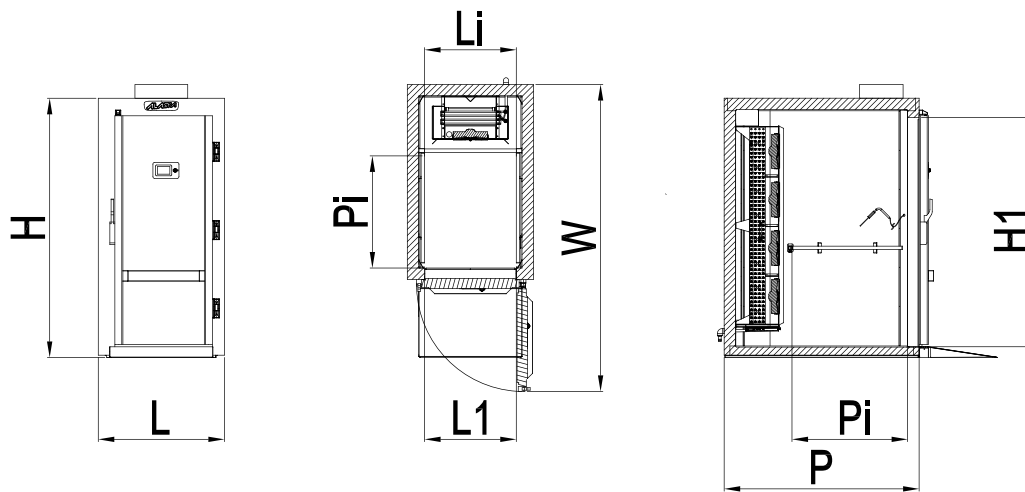
With core probe

Blast chilling / Shock freezing until the probe at the product core measures the desired temperature

Technical Data

		TO 60	TO 80
• External width [L]	mm	1100	1100
• External depth [P]	mm	1700	1700
• External height [H]	mm	2260	2260
• Total depth with open door [W]	mm	2650	2650
• Doorway [L1xH1]	mm	800x2000	800x2000
• Internal width [Li]	mm	800	800
• Internal depth [Pi]	mm	1010	1010
• Internal height [Hi]	mm	2000	2000
• Panel thickness	mm	100	100
• Capacity for 40x60 trolleys	Nr	2	2
• Capacity for 60x80 trolleys	Nr	1	1
• Production - Blast Chilling (+90/+3°C) (*)	kg/h	100	140
• Production - Shock Freezing (+25/-18°C) (*)	kg/h	60	80
• Fans	Nr	3	4
• Refrigerant Gas		R452A	R452A
• Power supply	V~/Hz	400/3F/50	400/3F/50
• Compressor power	Hp	3	5
• Max power input	kW	5,4	6,1
• Max absorption	A	14,4	18,4

(*) Data referred to croissants or small-sized breads of unit weight of 50 grams raw (diameter 2.5 cm)



Optional

- AISI 304 Scotch Brite stainless steel front
- Stainless steel complete exterior coating
- Water condensation
- Silenced and hooded unit
- Refrigeration unit positioned on the freezer top (only for TO 60)
- Special electrical voltages and frequencies upon request



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