

## SKIPIO BLAST CHILLER FREEZER

SKIPIO blast chiller & shock freezer has been developed by SKIPIO's high technology and its 20 years' experience. **SKIPIO** is the first manufacturer of blast chiller & shock freezer in South Korea. We proudly assure that SKIPIO blast chiller & shock freezer will maintain your food fresh, and its original flavour, shape, and texture.

**SOFT  
CHILLING**  
+3°

**HARD  
CHILLING**  
+3°

**SHOCK  
FREEZING**  
-18°

# SKIPIO

by Experts, for Experts

### SKIPIO QINGDAO Factory

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# SKIPIO BLAST CHILLER FREEZER



[www.skipiogroup.com](http://www.skipiogroup.com)





STF-16



16 Tray

STF-10



10 Tray

STF-5



5 Tray

# BLAST CHILLER FREEZER

Cryogenic Power Cooling for cooked food and ingredients faster!  
Not only can retain original flavour & shape of ingredients, can also provide more hygienic and faster food!



Cryogenic Cooling



Minimise food prep time



Reduce labour cost



Improve Production



Keep food fresh longer



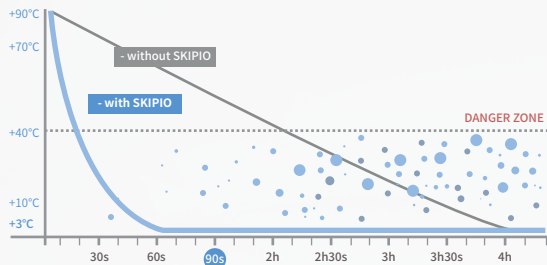
Save unnecessary costs on food



Provide more hygienic environment

MODEL	STF-16	STF-10	STF-5
Cabinet dimension (WxDxH mm)	840 x 873 x 1936	840 x 837 x 1696	790 x 765 x 906
Mode (core temperature of the food/ mins required)	Soft Chilling From 90°C to 3°C within 90 minutes		
	Hard Chilling From 90°C to -20°C and stay at 3°C within 90 minutes		
	Shock Freezing From 90°C to -18°C within 240 minutes		
Capacity (kg)	40	30	20
Voltage (V/Hz/Ph)	380 / 50 / 3	220 / 50 / 1	220 / 50 / 1
Power (W)	3290	1200	700
Weight (Kg)	285	200	95

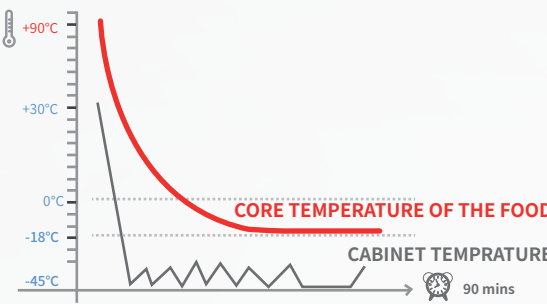
“ SKIPIO Blast chiller & shock freezer stops bacteria proliferating, and preserves natural taste of food freshly as well as its nutrients. ”



refrigerator  
Growth of bacterial multiplication

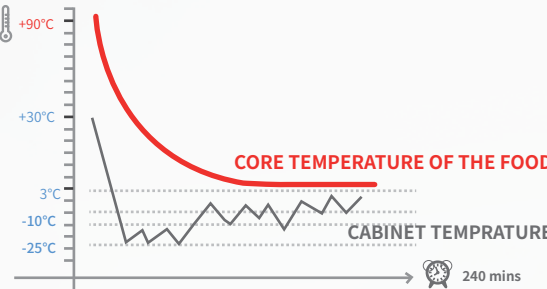


Growth of bacterial multiplication in SKIPIO blast chiller & shock freezer



## BLAST CHILLING +90°C -> +3°C in 90 mins

The rapid cooling system of SKIPIO Blast chiller & shock freezer drops temperature within 90 minutes from +90 °C to +3 °C, which prevents bacteria multiplying between 10 °C and 65 °C. The blast chiller & shock freezer is complied with HACCP standard.



## SHOCK FREEZING +90°C -> -18°C in 240 mins

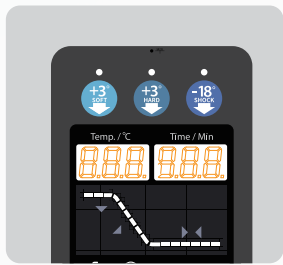
Blast chiller & shock freezer cools /freezes food rapidly from 90°C to -18°C within 240 minutes. This process transform liquid in the food to micro-crystals, which reserves the structure of the food, its taste and nutrients.



refrigerator  
Microcrystalline



SKIPIO blast chiller & shock freezer  
Microcrystalline



## SKIPIO EASY DIGITAL CONTROLLER

MODE	Core temperature of the food
+3 Soft Chilling	From 90°C to 3°C within 90 minutes
+3 Hard Chilling	From 90°C to -20°C and stay at 3°C within 90 minutes
-18 Shock Freezing	From 90°C to -18°C within 240 minutes

\* Please, refer to the user manual for further information

‘Improving Performance,  
Reducing operating time!’

Keep food fresh, its shape and flavour  
by cryogenic cooling technology!



## COOK CHILLER / FREEZER

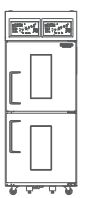
### • CAFE & BAKERY



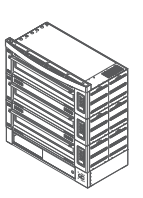
Blast Chiller  
shock freezing



Freezer  
Refrigeration



Dough Chiller  
Fermentation



Baking Oven  
baking

### • GELATO & ICE CREAM



Gelato Maker  
Make gelato



Blast Chiller  
shock freezing

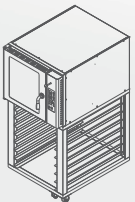


Freezer  
refrigeration



Gelato Case  
Display gelato

### • HOTEL & RESTAURANT



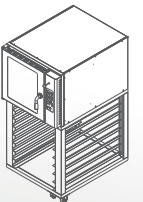
Combi-Oven  
Cook food



Blast Chiller  
shock freezing



Freezer  
refrigeration



Combi- Oven  
reheating