

# BLAST CHILLER/FREEZER

MASTERING THE ART OF  
TEMPERATURE CONTROL



**HOSHIZAKI**

When cool becomes brilliant

# ➤ Plan ahead, serve better.

## **STREAMLINED - FROM PREP TO PLATE**

Blast chilling gives kitchens the power to scale. By preparing larger batches in advance, you reduce cooking frequency, optimise staff time, and cut ingredient waste — all without compromising quality.

Our blast chillers are designed to support this smarter way of working. They ensure a perfectly hygienic transition from cooking to chilling, helping you meet food safety regulations with confidence.

And because cooling is fast and controlled, your food retains its texture, taste, and nutritional value — making every plate as good as freshly made.

With capacities ranging from 18 kg to 120 kg for blast chillers and 10 to 60 kg for blast freezers, this series offers suitable options for various kitchen layouts and purposes.



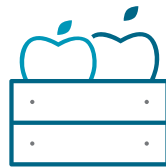


# HOSHIZAKI



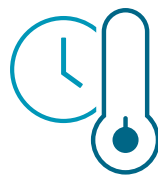
## FOOD SAFETY

Handled in full compliance with HACCP guidelines, food stays protected throughout the process. Built-in HACCP alarms and automatic switch to storage mode offer extra reassurance—helping you maintain the highest standards of food safety at all times.



## QUALITY RETENTION

Taste, texture, appearance as well as vitamins and nutrient content are preserved. Use of IFR function also protects against surface freeze damage.



## MULTIFUNCTIONAL

Offers different operational modes: IFR operation, time or temperature controlled chill cycle. Up to 20 customized cycles can be stored.



## COMPATIBILITY & COMPLIANCE

Compatible with key appliances for cook/chill operations, such as the Rational oven type iCombi Pro 10-1/1 Gas or remote cooling systems. Compliant with latest EU regulations.

**PACE,  
POWER AND  
PROTECTION**

# PREMIER KPS

## Blast Chiller/Freezer

### **PRESERVE PERFECTION – WITHOUT COMPROMISE**

When quality matters most, the PREMIER KPS Blast Chiller/Freezer delivers precision, protection, and peace of mind. Designed for high-performance kitchens, it safeguards food quality through every stage of chilling and freezing.

With intelligent control systems, multifunctional capabilities, and user-friendly features, the PREMIER KPS helps preserve taste, texture, and nutritional value—while streamlining your workflow.

THIS TECHNOLOGY IS DESIGNED TO MEET THE HIGHEST STANDARDS IN PROFESSIONAL FOOD PREPARATION.

### **FEATURES FOR CONVENIENCE AND SMOOTH ROUTINES**

- Multifunctional: Chilling, freezing, retarder-proving, thawing
- 7" touch display with coloured icons
- Choose either IFR operation, time or temperature controlled chill/freeze cycle
- USB port for download of cooling log data
- Save up to 10 favourite programs for blast chilling, blast freezing and retarder proving.
- Removable wire rack for 1/1 GN, 2/1 GN and/or EN 600 x 400 mm
- 90° self-closing door system, right-hinged door

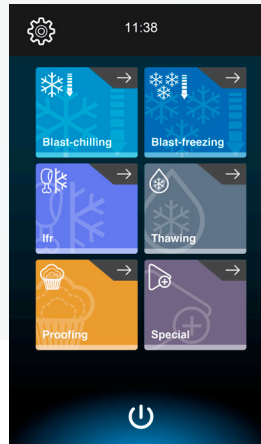
### **EASY MAINTENANCE**

Easy maintenance with access to condenser without use of tools. The internal fan section can be opened for cleaning around and behind the unit.



## TEMPERATURE CONTROL

- Up to 20 customized cycles can be stored.
- Automatic shift to 'storage mode' after the chilling process
- Automatic defrosting
- Triple-point probe (3 measuring points)
- Save up to 10 favourite programs for blast chilling, blast freezing and retarder proving.
- Removable magnetic door gasket



## ADVANCED & INTUITIVE CONTROL PANEL:

The user interface makes operation easy for everyone, thanks to intuitive colored icons and a 7" touch display, complete with a USB port for data download and software updates. With just a few simple steps, you can program the PREMIER KPS Blast Chiller/Freezer, save your own recipes as favorite cycles, or choose from the built-in automatic programs.



## QUALITY RETENTION

- Prevent surface freezing damage with the IFR blast chilling function.
- Taste, texture, appearance as well as vitamins and nutrient content are preserved.



## FOOD SAFETY & HYGIENE

Fully HACCP-compliant, with built-in audio-visual alarms triggered by power failure or temperature deviations. An internal condensate tray and automatic switch to storage mode support safe, hygienic operation at all times.

# ADVANCE SBU

## Blast Chiller/Freezer

### ESSENTIALS FOR CONVENIENCE AND TASTE

ADVANCE SBU blast chillers and freezers were designed with a strong focus on the real essentials: durable materials, sturdy design, perfect performance and instant convenience, when it comes to cleaning and maintenance.

### ALWAYS ON POINT

This series is often chosen by restaurants, production kitchens or food production facilities which require efficient and effective methods to chill down and freeze already portioned food - always on point, with taste and texture always perfectly protected throughout the entire process.

### FEATURES FOR CONVENIENCE AND SMOOTH ROUTINES

- Climate class 5 cooling system enduring up to +40°C ambient temperature
- Right-handhinged, reversible door
- Removable wire rack for 1/1 GN and/or EN 60 x 40 cm
- Removable magnetic door gaske

### EASY CLEANING

- Durable and easy-to-clean stainless steel and smooth surfaces with rounded internal corners to keep the device hygienically clean.
- Both door gasket and shelf-support can be removed in an instant.
- Cabinet fitted with internal condensate tray.



### DIGITAL CONTROL PANEL

with segment display for simple and fast navigation



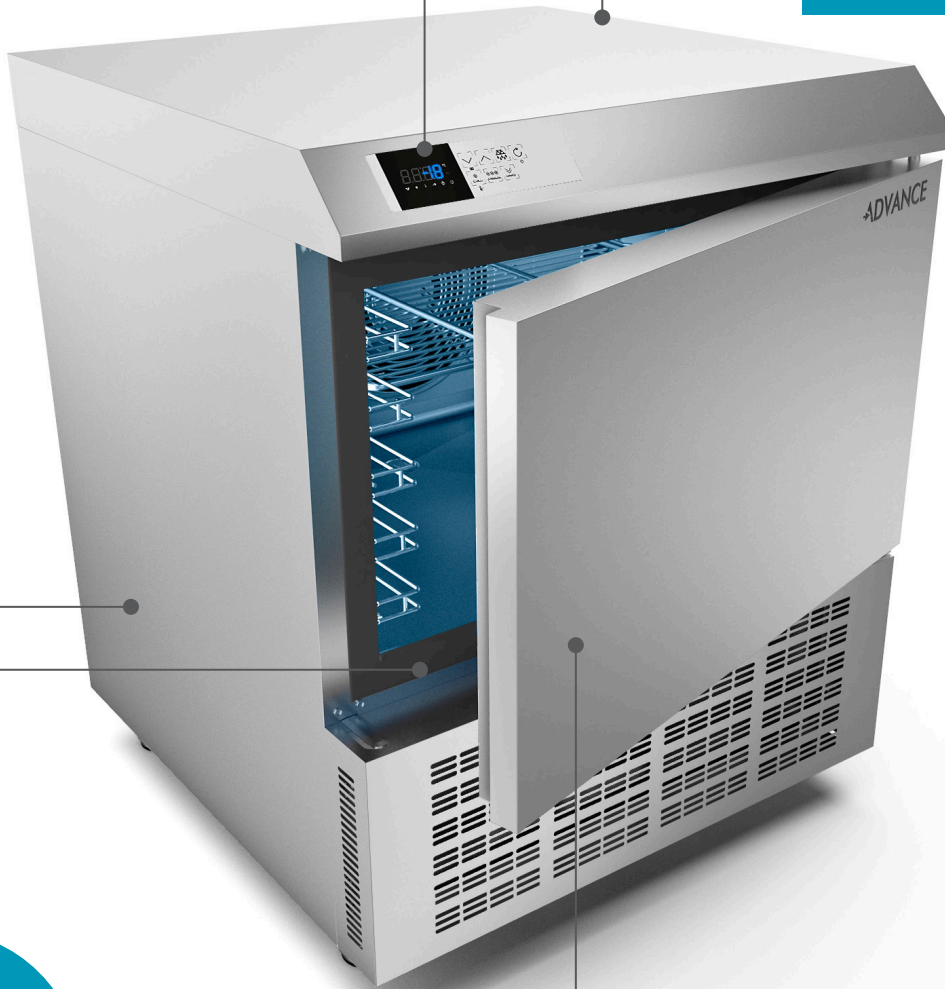
### EASY MAINTENANCE

The internal fan section can be opened for cleaning around and behind the unit. The evaporator is easily accessible.

### FOOD SAFETY

As soon as food is placed inside the blast chiller, the automatic cycle begins—no buttons, no extra steps. Once the chilling process is complete, the unit seamlessly switches to storage mode to keep food at the right temperature.

For added safety, the system is equipped with HACCP-compliant audio-visual alarms. If a power outage occurs or a temperature limit is exceeded, you're instantly alerted. A defrost drip tray is positioned beneath the cabinet to ensure clean, efficient operation at all times.

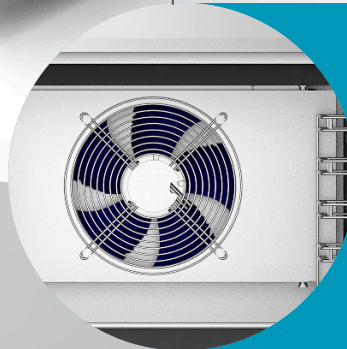


### TEMPERATURE CONTROL

Single-point probe for precise core temperature control

### QUALITY RETENTION

ADVANCE SBU blast chillers offer both **Hard and Soft Chill cycles**, ideal for a wide variety of foods. From delicate to dense, each item is chilled the right way—preserving taste, texture, and appearance.



SPECIFICATIONS

PREMIER KPS



PREMIER KPS 21 SG



PREMIER KPS 42 SG R



PREMIER KPS 42 SG | 42 SG (230V)

Item number	875780551	875780560	875780559   875780563
Temperature range	-40/+45°C	-40/+45°C	-40/+45°C
Dimensions W x D x H (mm)	746.5 x 744 x 847-880	801.5 x 951 x 1737-1782	801.5 x 951 x 1737-1782
Chilling capacity* (kg)	25	50	50
Freezing capacity** (kg)	15	25	25
Climate class (+40°C-40% RH)	5	5	5
Electrical consumption chilling/ freezing (kWh/kg)	0.078 / 0.27	0.078 / 0.27	0.078 / 0.27
Connection load (Watt)	900	1800	1800
Power supply	230V, 50 Hz	400V, 3N-/50 Hz	400V, 3N- / 50 Hz   230V, 1N 50 Hz
Sound level (dB(A))	60	64	64
Refrigerant	R290	R290	R290
Max. number of pans***	5	10	10
Tray size	1/1 GN/400 x 600 mm EN	1/1 GN/400 x 600 mm EN	1/1 GN/400 x 600 mm EN
Additional notes	-	compatible with Rational oven type iCombi Pro 10-1/1 Gas	-



PREMIER KPS 42 SF



PREMIER KPS 72 SG



PREMIER KPS 120 SG

Item number	875809959	975780543	975780544
Temperature range	-40/+45°C	-40/+45°C	-40/+45°C
Dimensions W x D x H (mm)	801.5 x 852 x 1737-1782	1041.5 x 1112 x 1893-1938	1041.5 x 1112 x 1893-1938
Chilling capacity* (kg)	50	72	120
Freezing capacity** (kg)	25	40	60
Climate class (+40°C-40% RH)	5	5	5
Electrical consumption chilling/ freezing (kWh/kg)	0.078 / 0.27	0.064 / 0.203	0.053 / 0.165
Connection load (Watt)	370	2050	2500
Power supply	230V, 1N 50/60 Hz	400V, 3N-/50 Hz	400V, 3N-/50 Hz
Sound level (dB(A))	50	64	64
Refrigerant	R452A	R290	R290
Max. number of pans***	10	20 (1/1 GN), 10 (2/1 GN)	20 (1/1 GN), 10 (2/1 GN)
Tray size	1/1 GN/400 x 600 mm EN	1/1 GN & 2/1 GN	1/1 GN & 2/1 GN
Additional notes	remote cooling system	-	-

\* Chilling Capacity: from +70°C to +3°C in 90min  
 \*\* Freezing Capacity: from +70°C to -18°C in 4 hours  
 \*\*\* Pans not included

SPECIFICATIONS

# ADVANCE SBU



**ADVANCE SBU 15 GLE**



**ADVANCE SBU 20 GTE**



**ADVANCE SBU 20 GLE**

Item number	975780515	975780520	975780522
Temperature range	-40/+10°C	-40/+10°C	-40/+10°C
Dimensions W x D x H (mm)	746.5 x 706 x 842-875	746.5 x 725 x 898-931	745 x 700 x 817-850
Chilling capacity* (kg)	18	20	20
Freezing capacity** (kg)	10	12	12
Climate class (+40°C-40% RH)	5	5	5
Electrical consumption chilling/ freezing (kWh/kg)	0.07 / 0.27	0.08 / 0.26	0.08 / 0.26
Connection load (Watt)	770	820	820
Power supply	230V, 50 Hz	230V, 50 Hz	230V, 50 Hz
Sound level (dB(A))	60	60	60
Refrigerant	R290	R290	R290
Max. number of pans	5	5	5
Tray size	1/1 GN/400 x 600 mm EN	1/1 GN/400 x 600 mm EN	1/1 GN/400 x 600 mm EN
Additional notes	Can optionally be used as built-in model.	-	Undercounter model without worktop



**ADVANCE SBU 40 GT | 40 GT (230V)**



**ADVANCE SBU 65 GT (400V)**

Item number	975780540   975780541	975780542
Temperature range	-40/+10°C	-40/+10°C
Dimensions W x D x H (mm)	800 x 930 x 1814.5-1864.5	800 x 930.4 x 1954-2004
Chilling capacity* (kg)	45	70
Freezing capacity** (kg)	28	38
Climate class (+40°C-40% RH)	5	5
Electrical consumption chilling/ freezing (kWh/kg)	0.08 / 0.28	0.08 / 0.25
Connection load (Watt)	1900	2500
Power supply	400V, 3N- / 50 Hz, 230V, 50 Hz	400V, 3N-/50 Hz
Sound level (dB(A))	64	64
Refrigerant	R290	R290
Max. number of pans	10	14
Tray size	1/1 GN/400 x 600 mm EN	1/1 GN/400 x 600 mm EN

\* Chilling Capacity: from +70°C to +3°C in 90min  
 \*\* Freezing Capacity: from +70°C to -18°C in 4 hours  
 \*\*\* Pans not included

# HOW TO WORK

## with HOSHIZAKI BLAST CHILLERS/FREEZERS

### BLAST CHILLING +70°/+3°C

To lock in freshness and keep food safe, speed matters. A fast, controlled temperature drop is the only way to protect cooked food from the rapid growth of harmful bacteria – especially between +70°C and +10°C, the critical risk zone.

Hoshizaki blast chillers are designed to bring food safely through this range as quickly as possible. Within just 90 minutes, the core temperature reaches +3°C, helping to preserve natural vitamins, flavor, texture, and appearance.

### BLAST CHILL PRODUCTION OF FOOD



Cooking



Chilling



Storage

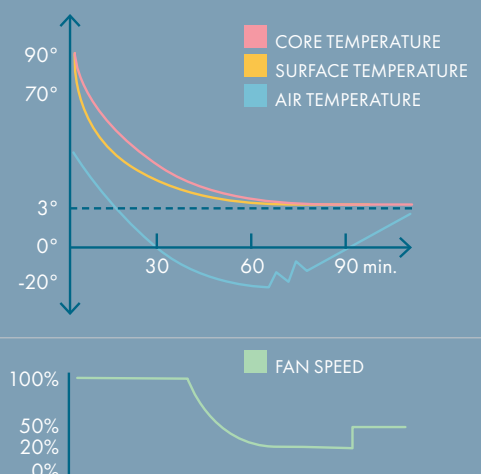


Regeneration



Serving

### Temperature curves using IFR





# HOSHIZAKI



## BLAST FREEZING +70° / -18°C

When food needs to be stored for longer periods, rapid freezing is essential. By bringing the core temperature down to at least -18°C, Hoshizaki blast freezers help prevent spoilage and preserve quality.

As the temperature drops, the water inside the product naturally turns to ice. Thanks to the speed of the process, only tiny microcrystals form – gentle on texture, and far less damaging than the large ice crystals caused by slower freezing methods. The result: nutrients stay intact, structure is preserved, and taste remains uncompromised.

Whether you're freezing raw ingredients, semi-prepared dishes, or fully cooked meals, a Hoshizaki blast freezer ensures they meet HACCP safety standards – reaching -18°C at the core within four hours, every time.

### BLAST FREEZE PRODUCTION OF FOOD



Cooking



Freezing



Storage



Thawing



Regeneration



Raw food



Freezing



Storage

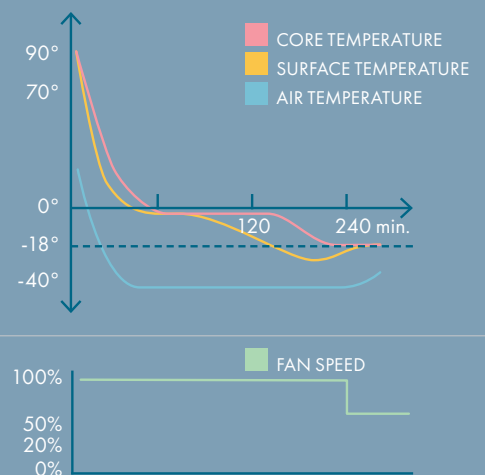


Thawing/  
Cooking



Serving

### Temperature curves using IFR





# HOSHIZAKI

When cool becomes brilliant

**Hoshizaki Europe B.V. Headquarters Export EMENA,**  
Burgemeester Stramanweg 101, 1101 AA Amsterdam, the Netherlands  
sales@hoshizaki.nl +31 (0)20 691 84 99 [www.hoshizaki-europe.com](http://www.hoshizaki-europe.com)

Every effort has been made to ensure that the information contained in this publication is accurate at the time of publishing. Hoshizaki Export assumes no responsibility or liability for typographical errors or omissions or for any misinterpretation of the information within the publication and reserves the right to change without notice.

Ref: EX-2025-01