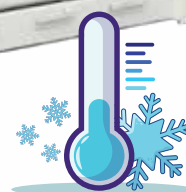


BLAST FREEZERS & CHILLERS



Experience unparalleled efficiency and quality

- BENEFITS**
- ✓ Cools down products to **-20 °C** in under 2 hours
 - ✓ Substantially reduces growth of microorganisms
 - ✓ Freeze several tonnes of product in as little as 24 hours



energy
efficient



maintenance
service



customer
support



SCAN ME

www.heuch.com.au

Portable Freezers

**Quality Preservation.
Shelf Life Extension.
Efficiency and Flexibility.**



Experience unparalleled efficiency and quality with Heuch's advanced Mobile Blast Freezers, precisely engineered for diverse industries in Australia. As a leader in refrigeration technology, Heuch has collaborated with industry experts globally to bring a versatile and powerful range of Mobile Blast Freezers, tailored to meet the specific needs of the Australian market. Discover the blend of tradition and innovation with Heuch's Mobile Blast Freezers.

THE ESSENCE OF BLAST FREEZING

Mobile Blast Freezing is not just a method of rapid cooling; it's a critical process in preserving quality and extending the shelf life of perishable goods. This method involves rapidly bringing down the temperature of products to their core, thus significantly slowing down bacterial growth and enzymatic reactions. This process is vital for maintaining the nutritional value, taste, and texture of products, making it a game-changer in the Australian industry.

EXPERIENCE THE BENEFITS

Quality Preservation: Ensures the freshness and quality of perishable goods are locked in immediately after production.

Shelf Life Extension: Significantly extends the shelf life of products, meeting the high standards of the Australian market.

Efficiency and Flexibility: Offers high cooling rates and the flexibility to be used in various locations, enhancing operational efficiency.

PRODUCT-SPECIFIC ADVANTAGES FOR THE AUSTRALIAN MARKET



Seafood, Meat & Poultry

Essential for Australia's seafood and meat industries, ensuring freshness and quality from source to market.



Dairy Products

Ideal for dairy items, maintaining texture and nutritional value.



Prepared Meals & Catering

Perfect for the fast-paced catering and prepared meal industry, offering quick and efficient cooling solutions.



Pharmaceuticals

Ensures vital pharmaceutical products are stored at precise temperatures, crucial for the health sector.



Quality preservation



Shelf life extension



Efficient and flexible

Superior Freezing Technology



Improved product quality,
operational efficiency,
and cost savings.

COMPLETE TEMPERATURE-CONTROLLED SOLUTIONS

Cooling Systems Tailored to Your Needs

Holding Freezer



Temperature range -30°C to -18°C
Sizes: 10ft, 20ft, 40ft

Reliable long-term storage at temperatures between -30°C and -18°C, designed to keep food products frozen for extended periods. Ideal for a wide range of frozen goods, ensuring consistent quality and safety over time. Optional configurations available down to -40°C for specialised requirements.

Blast Freezer



Temperature range -40°C to -18°C
Sizes: 10ft, 20ft, 40ft

Powerful rapid freezing between -40°C and -18°C, perfect for locking in the freshness and integrity of seafood, meat, and prepared meals. This solution ensures fast, uniform freezing to maintain optimal product quality. Optional ultra-low temperature capabilities down to -60°C are available for specialised applications.

Blast Freezer Plus



Temperature range -75°C to -18°C
Sizes: 10ft, 20ft, 40ft

Extreme freezing capabilities from -80°C to -18°C, designed for high-value food products and pharmaceutical-grade applications. This advanced solution offers precision freezing for premium seafood, vaccines, and other sensitive products that require ultra-low temperatures to preserve their integrity.

WHY CHOOSE HEUCH'S BLAST FREEZERS?

- ✓ LED LIGHTS
- ✓ MANTRAP ALARM
- ✓ ALARM LIGHTS
- ✓ RAMPS AVAILABLE
- ✓ RAPID BLAST FREEZING FROM AMBIENT TO -18°C, -40°C, AND ULTRA-LOW TEMPERATURES
- ✓ DOUBLE & 5X BLAST FREEZING ACTION
- ✓ FOOD GRADE STAINLESS STEEL
- ✓ INSULATED ALUMINIUM FLOORS



SEAMLESS IMPLEMENTATION & UNWAVERING SUPPORT

Since 1970, we've been dedicated to delivering high-performance cooling systems across industries including food processing, pharmaceuticals, mining, defence, manufacturing, and more.

As an Australian-owned company with a team of over 100 experts, we pride ourselves on understanding the unique challenges our nation presents.

Our comprehensive portfolio is designed to give your business an edge, offering tailored solutions to protect your products, equipment, and processes.

From design to installation and beyond, team Heuch is committed to excellence, integrity, and professional collaboration, ensuring we meet your business needs and budget.

AFFORDABILITY MEETS EXCELLENCE

Our large-scale production, innovative design, and passion for learning have empowered us to offer a range of blast freezers to meet your unique needs being incredibly cost-effective for the Australian market.

Financing available with



WHY CHOOSE HEUCH'S BLAST FREEZERS?

Expertise Across Industries: We provide tailored solutions for the meat, poultry, seafood, fresh produce, beverages and baking industries ensuring that your cooling needs are met with precision.

Reliable and Energy-Efficient: Our products are designed to offer consistent performance while minimising energy usage, saving you money in the long run.

Long-Term Support: With over 50 years in the industry, we offer continuous support, maintenance, and guidance to ensure your systems are always running smoothly.

A powerful range of Mobile Blast Freezers, engineered to increase savings and preserve perishable products.

FISH & SEAFOOD
MEAT & POULTRY
DAIRY PRODUCTS
PREPARED MEALS
PHARMACEUTICALS



Your success is our success. We value long-term relationships with our clients, built on trust, excellence, and a shared vision of a world where sustainability and economic growth go hand in hand.



Australian owned & operated



24/7 Local servicing & maintenance team



Over 50 years of experience in HVAC cooling solutions

CONTACT US FOR MORE INFORMATION

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