



BLAST FREEZER & CHILLER

“Smart Cooling for Every Need”

BLUE COLD Advantage



Best solutions from technically knowledgeable and trained sales professionals

Technical expertise from a team of skilled professionals with unmatched experience



Products and services designed for harsh atmospheric

Fully integrated manufacturing process within our own facility



All products equipped with CE-marked / UL-certified components

Bespoke software for product selection and heat load calculation



Customized products tailored to specific customer requirements



Blue Cold Blast Freezer & Chiller

In the fast-paced world of food processing, maintaining product integrity through rapid cooling is essential. Blast freezers quickly reduce temperatures upto -40°C , while blast chillers bring food down to 0°C with high airflow of 150 to 250 ESP, helping prevent bacterial growth and maintain freshness.

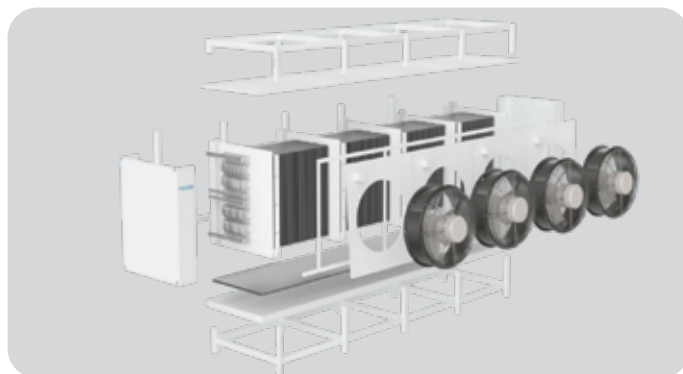
Selecting the right refrigeration system for a blast freezer ensures efficient cooling, cost savings, and food quality preservation. Key factors include cooling capacity, energy efficiency, refrigerant type, and precise temperature control.

That's where Blue Cold come into play—reliable, high-performance solutions that ensure freshness, quality, and safety. We are committed to deliver units of the highest quality, achieved through the utilization of world-class machinery in our production facilities.

Available With



Freon Blast Unit



Ammonia Blast Unit

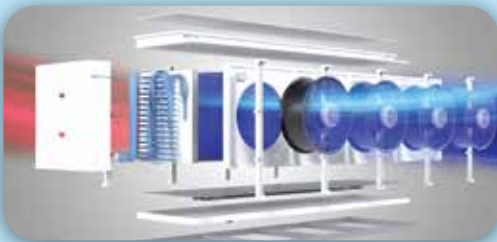
Why to choose BLUE COLD Product Cooler?



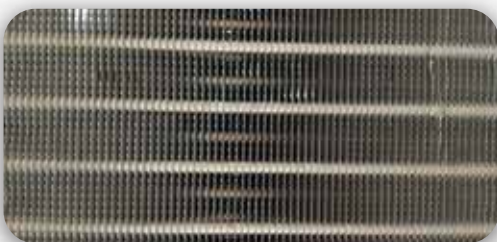
High grade aluminum fins with corrugated pattern and rippled fin edges for higher heat transfer efficiency and air turbulence



High air flow volume, with high external static pressure designed for blast freezing & chilling purpose



Efficient airflow pattern for quick cooling



Fin spacing from 4 mm to 10 mm to reduce frost formation



Pressure tested tubes

BLUE COLD Defrosting Options

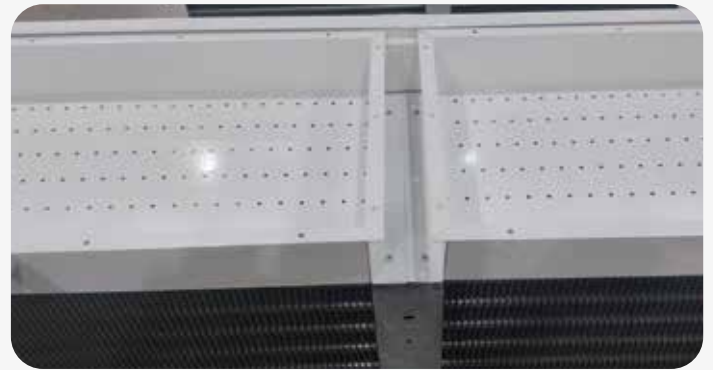
The choice of defrosting system depends on the specific application. The frequency of defrost cycles, the method used, and the control system are all determined by factors such as environmental conditions, and the desired energy efficiency.

Proper defrosting is essential to maintain the performance and efficiency of heat exchangers in cold environments or applications where frost or ice formation is a concern. Blue Cold can offer several options capable of satisfying different system requirements like:



Electric Defrosting

Water Defrosting



Hot Gas Defrosting

Blast Freezer & Chiller



Floor Mounted

These units are designed to be installed on the floor. This design provides stability to the units helps in delivering high velocity airflow



Ceiling Mounted

These units are designed to be hanged from the ceiling. The design maximize floor space, allowing for efficient use of available area

Blast Freezer & Chiller



V-Type Floor Mounted

It is larger in size and designed to be installed on the floor. This design provides stability and space for large quantity of products



Angular Shaped Ceiling Mounted

Banded at an angle to throw directly on the products with contemporary design acknowledge to achieve temperature in a given pull down time

Blue Cold Installed Units



Seafood Blast Freezer



Seafood Blast Freezer

Blue Cold Installed Units



Curd Blast Chiller



Butter Blast Freezer

Blue Cold Installed Units



Chicken Blast Freezer



Seafood Blast Freezer



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