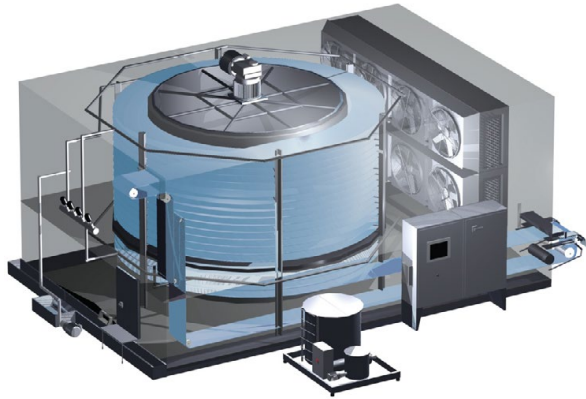


EWFC – CONTROL FOR COOLING TUNNEL – BLAST CHILLER

BREAD MANUFACTURERS | PASTRY | ICE CREAM | GASTRONOMY IN GENERAL



> DESCRIPTION

Control for freezing tunnels or chambers for lowering temperature, for bread, pastry, ice cream and gastronomy manufacturers in general.

> APPLICATIONS

Control for food machinery and industrial food processes to obtain the best product preservation in the best conditions by means of controlled quick freezing or refrigeration.

> FUNCTIONS

- **Rapid cooling temperature** control that can be positive or negative temperature, with cycle control that can be controlled by product probe and with final product preservation phase.
- **Sterilization** control.
- Rapid cooling to **avoid the formation of crystals** in the products and thus improve product quality.



WEBSERVER
AVAILABLE



TOUCH HMI
AVAILABLE (AVP)



TELEVIS GO DRIVER
AVAILABLE

