

NORMANN

specialist
in blast
chillers



quality safety efficiency

Optimise with cook & chill



Savings

Purchasing raw materials in bulk and minimising waste significantly reduce costs, ensuring more efficient management of frozen surpluses.



Efficiency

Centralised production optimises time and resources, allowing for a more strategic approach to raw material processing and surplus management.



Quality

Microcrystallisation freezing preserves the organoleptic properties of products, minimising the negative effects of slow freezing on final quality.



Safety

Controlling bacterial growth ensures long-term product safety, minimising the risk of contamination and foodborne illnesses.



Versatility

The integration of cold and hot cycles enables the management of complex processes, such as low-temperature cooking and proofing, ensuring superior product quality.

The blast chiller is an essential tool in the kitchen, enhancing organization, minimising waste, and ensuring food quality and safety.

It serves as the core of the Cook & Chill process, optimising preparation, cooking and storage while maximising operational efficiency and cost savings.



application fields

Pastry



The blast chiller is essential in pastry making: it rapidly cools creams, freezes products, stabilises mousses, controls proofing, and preserves the freshness of fruit.

- **Blast chilling:** Rapid cooling of creams and fillings inhibits bacterial growth, preserving their quality and texture.
- **Shock freezing:** Rapid freezing of finished and semi-finished products preserves taste, texture, and appearance, even after thawing.
- **Preparation:** Mousses and semifreddos can be prepared quickly, ensuring a soft and uniform consistency.
- **Stabilisation:** Stabilizing puff pastry and leavened dough cools the butter and slows fermentation, enhancing workability and optimising production times.
- **Preservation:** Preserving fresh fruit-based products maintains their colour, freshness, and texture, extending both shelf life and visual appeal.
- **Proofing:** Dough proofing is managed by a system that precisely controls temperature, ventilation, and humidity, optimising the proofing and rising process.



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application fields

Ice cream



In the gelato industry, maintaining ice cream quality is essential to ensure proper creaminess, stability, and food safety during both serving and storage.

- **Blast chilling:** Rapidly chilling freshly made ice cream preserves its creaminess and ensures a perfect texture for serving or storage.
- **Freezing:** Freezing semifreddos and single portions stabilises their structure and decorations, preserving their appearance.
- **Stabilisation:** Processing sorbets and granitas stabilises their consistency and enhances the flavour of fresh fruit.
- **Solidification:** Rapid cooling of chocolate or ice cream decorations ensures solidity, precision and visual appeal.
- **Production:** Large-scale production enables stockpiling to meet peak demand periods.

application fields

Industrial



In industrial settings, cooking, blast chilling, freezing, and food preservation must be optimised to maximise efficiency, ensure food safety, and minimise waste.

- **Blast chilling:** Rapidly cools hot dishes to ensure food safety and optimal preservation.
- **Shock freezing:** Freezes semi-finished and finished products, preserving texture and flavour through microcrystallisation.
- **Cooling:** Ideal for soups, sauces, and creams, ensuring uniform consistency and preparing products for further processing.
- **Production:** Cools or freezes products directly from cooking or packaging lines, accelerating processing times.
- **Preparation:** Cools fillings, doughs, and creams for further processing, enhancing flexibility and precision.
- **Packaging:** Rapidly cools foods intended for vacuum or modified atmosphere packaging, extending shelf life.
- **Recovery:** Safely preserves unused food, reducing waste



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application fields

Catering



In catering, the blast chiller is essential for ensuring quality, safety, and freshness, optimising every stage from preparation to storage while minimising waste.

- **Blast chilling:** Rapidly cools hot dishes, preserving flavour, texture, and safety.
- **Shock freezing:** Maintains taste and structure, allowing for ready-to-use stocks.
- **Fish sanitising:** Freezes fish intended for raw consumption at -20°C , maintaining this temperature for at least 24 hours before controlled defrosting to preserve texture and aroma.
- **Preparation:** Chills bases, creams, and sauces, facilitating further processing.
- **Preservation:** Maintains the freshness of meat, fish, and vegetables, extending their shelf life.
- **Stabilisation:** Stabilises mousses and semifreddos, preserving texture and decorations.
- **Recovery:** Preserves unused food, reducing waste.
- **Peak management:** Facilitates advance preparation to handle high-demand periods.



our products

Components. We select high-quality materials to guarantee exceptional performance and durability, even under intensive use.

Design. We create intuitive products with easily accessible operating areas, simplifying servicing and installation.

Customised solutions. We develop tailor-made products and provide technical support to deliver optimised, high-performance solutions.

key features of our blast chillers



SHOCK FREEZING
-18°C



PROOFING
+28°C



FISH SANITISING
- 20°C



RETERM
+60°C



ICE CREAM
-12°C



LOW-TEMPERATURE
COOKING
+85°C



BLAST CHILLING
+3°C



PASTRY
+3°C



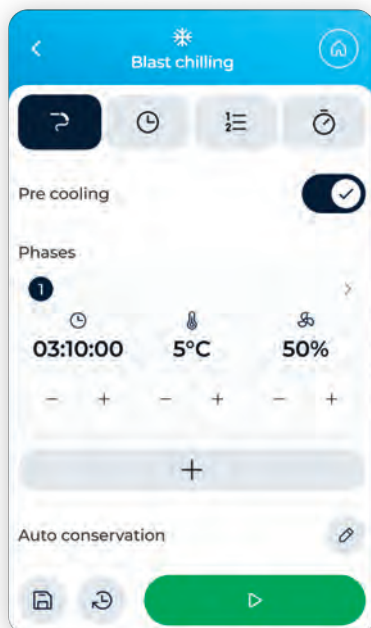
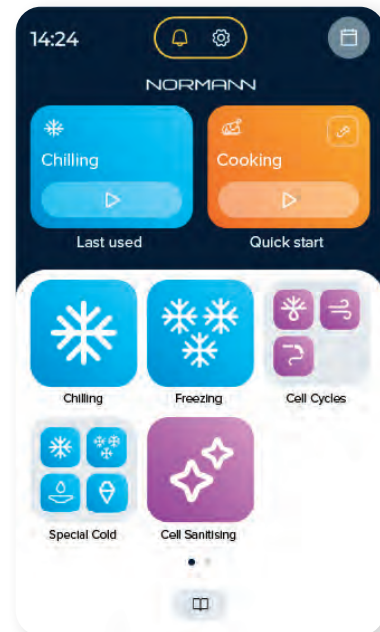
THAWING
+3°C



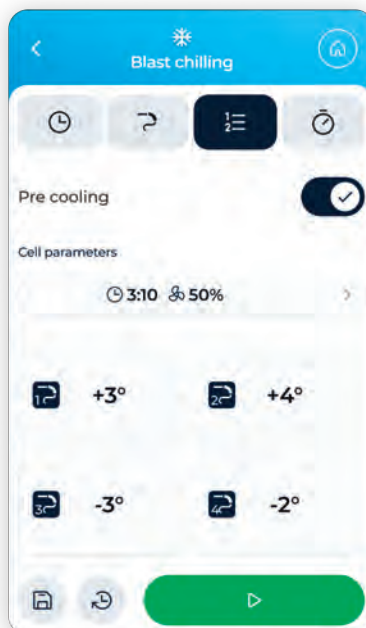
BOTTLE COOLING
+6°C

touch screen controller

An intuitive interface for managing temperatures, ventilation, cycles, and recipes. The touch screen on Nortech, Nortech Plus, Big Boys, and Frame provides complete, user-friendly control.



Advanced probe and time cycles.
Allows users you to customise each phase by adjusting ventilation, temperature, and duration, even when using a probe.



Cascade and timer cycles.
Cascade cycles manage four probe temperatures, while timer cycles handle up to six durations. Both make it possible to process multiple foods, optimising procedures.



Hard and Soft modes.
The Hard mode rapidly cools large quantities, while the Soft mode ensures a gradual cooling process for delicate foods.

Chained cycles.
They combine automatic phases, such as blast chilling and holding, or cooking and freezing—without manual intervention.

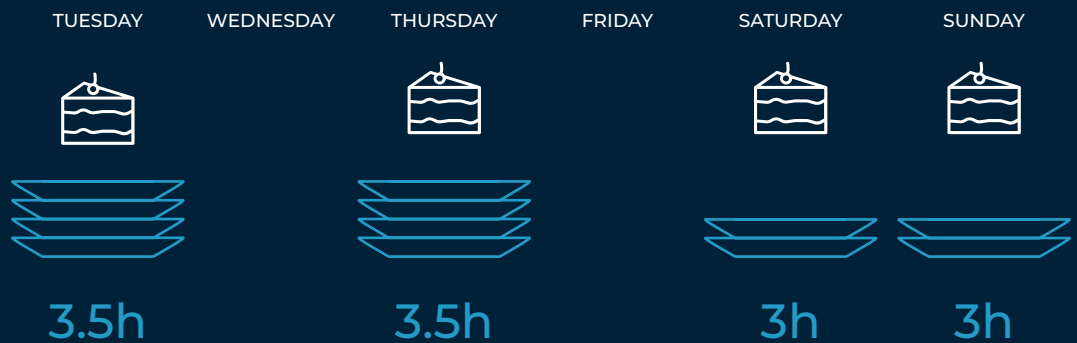
efficiency

-15%
on raw materials
purchasing cost

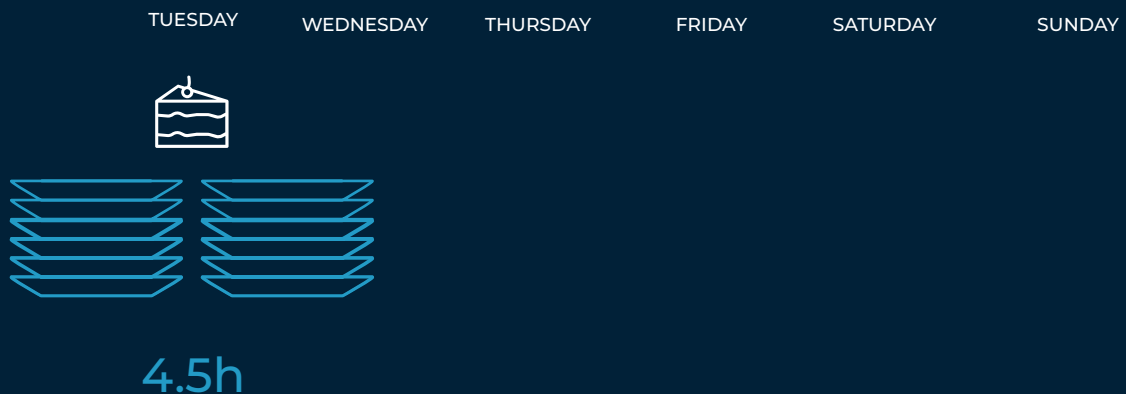
Savings. Bulk purchasing and blast chilling optimise costs and minimise waste.

Efficiency. The Cook & Chill system automates cooking, processing, and storage, lowering costs and ensuring consistent quality—unlike express cooking.

Express cooking



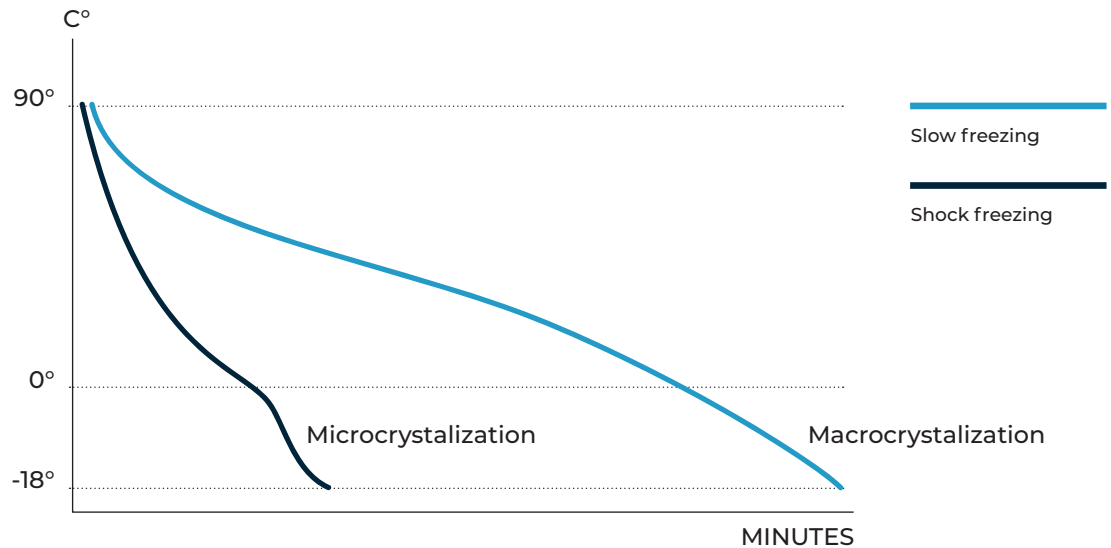
Cook & Chill



-30%

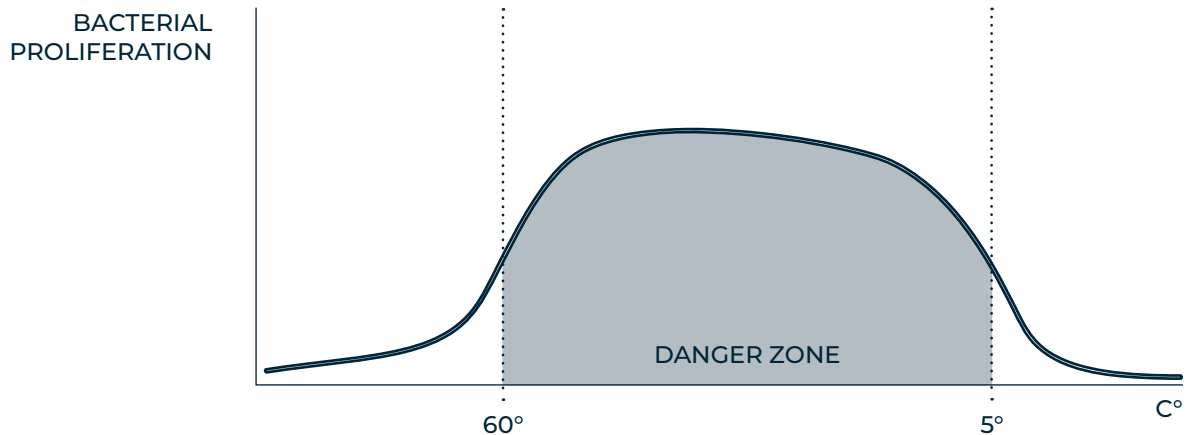
less juice loss compared to traditional methods.

Low-temperature cooking (50–85°C) enhances flavours, preserves tenderness, and reduces juice loss to below 5%, preventing the formation of harmful substances. Automatic blast chilling or freezing ensures safe preservation.



Quality. Rapid freezing preserves structure, liquids, and nutrients by forming microcrystals, whereas slow freezing creates macrocrystals that damage cells, compromising quality and aroma.

With rapid freezing, weight loss is 1–3%, while slow freezing results in a 5–10% loss. The diagram above illustrates these differences.



Safety. The blast chiller rapidly cools food, inhibiting bacterial growth and extending shelf life: +3°C for up to one week and -18°C for up to one year, significantly reducing waste.

What makes us unique

- **Robust and intuitive.** Built for durability, featuring a user-friendly interface for seamless operation.
- **Uncompromised versatility.** Supports blast chilling, freezing, fish sanitisation, and ice cream hardening with preset probe or time cycles.
- **Reliable performance.** Achieves -40°C with 73 mm tray spacing for optimal airflow.
- **Adaptable anywhere.** Engineered to maximise space without compromise.
- **Certified safety.** HACCP management with Bluetooth connectivity and a mobile app.

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Equipment

- Supports GN 1/1 and EN 60/40 trays without changing the tray rack.
- Reversible door and option for wheels or adjustable feet.
- Remote control via Bluetooth and mobile app.

Versions

- Air-cooled condensing unit
- Water-cooled condensing unit

Entry

A blast chiller with essential features, providing reliable cooling performance without exceeding budget constraints. Its design simplifies maintenance.

-  ice cream
-  bottle cooling
-  shock freezing
-  fish sanitising
-  blast chilling



3

ENT.3

Trays	3 GN 1/1 – EN 60/40
Dimensions (mm)	715×695×882
Blast chilling	(+90°C +3°C): 12kg
Shock freezing	(+90°C -18°C): 8kg
Cooling capacity	(Evap. -10°C / Cond. 45°C): 1020 W



5

ENT.5

Trays	5 GN 1/1 – EN 60/40
Dimensions (mm)	715×695×947
Blast chilling	(+90°C +3°C): 18kg
Shock freezing	(+90°C -18°C): 12kg
Cooling capacity	(Evap. -10°C / Cond. 45°C): 1380 W

5

Undercounter

ENT.5UC

Trays	5 GN 1/1 – EN 60/40
Dimensions (mm)	715×695×847
Blast chilling	(+90°C +3°C): 18kg
Shock freezing	(+90°C -18°C): 12kg
Cooling capacity	(Evap. -10°C / Cond. 45°C): 1380 W

Entry

16



10

ENT.10

Trays	10 GN 1/1 – EN 60/40
Dimensions (mm)	715×695×1412
Blast chilling	(+90°C +3°C): 32kg
Shock freezing	(+90°C -18°C): 22kg
Cooling capacity	(Evap. -10°C / Cond. 45°C): 2411 W



15

ENT.15

Trays	15 GN 1/1 – EN 60/40
Dimensions (mm)	715×695×1921
Blast chilling	(+90°C +3°C): 40kg
Shock freezing	(+90°C -18°C): 28kg
Cooling capacity	(Evap. -10°C / Cond. 45°C): 3244 W



Nortech and Nortech Plus

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Reliability, performance, and customisation: our premium lines feature top-quality components and advanced cold chain expertise, designed for demanding applications.

Suggested for:

- RESTAURANTS
- ICE CREAM SHOPS
- PASTRY SHOPS
- FOOD PRODUCTION FACILITIES
- DARK KITCHENS
- CANTEENS
- CATERING SERVICES



What makes them unique

- **Maximum performance.** High-quality components and advanced technology ensure exceptional results at every stage.
- **Custom ventilation.** Electronic control safeguards the integrity of all ingredients.
- **Smart design.** Smart connectors and optimised accessibility simplify installation and maintenance.



Unit shown with optional four probe pre-disposition



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Equipment

- Heatable multi-point probe as standard with option of 4 probe disposition.
- Wi-Fi and Ethernet for HACCP management.
- Sanitisation with integrated ozone generator.
- Robust adjustable feet standard with option of castors

Versions

- Air-cooled condensing unit
- Water-cooled condensing unit
- Remote condensing unit
- Option of CO₂-predisposition

Nortech & Nortech Plus

-  pastry
-  ice cream
-  bottle cooling
-  shock freezing
-  fish sanitising
-  blast chilling
-  thawing

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5

Nortech **NAT.5**
Nortech Plus **PLUS.5**

Trays	5 GN 1/1 – EN 60/40
Dimensions (mm)	750×864×970
Blast chilling	(+90°C +3°C): 23kg
Shock freezing	(+90°C -18°C): 18kg
Cooling capacity	(Evap. -10°C / Cond. 45°C): 2042 W

only on Nortech Plus:



low temperature cooking



proofing



retherm



21

10

Nortech

NAT.10

Nortech Plus

PLUS.10

Trays	10 GN 1/1 – EN 60/40
Dimensions (mm)	750×864×1620
Blast chilling	(+90°C +3°C): 45kg
Shock freezing	(+90°C -18°C): 34kg
Cooling capacity	(Evap. -10°C / Cond. 45°C): 4138 W

15

Nortech

NAT.15

Nortech Plus

PLUS.15

Trays	15 GN 1/1 – EN 60/40
Dimensions (mm)	750×864×2020
Blast chilling	(+90°C +3°C): 68kg
Shock freezing	(+90°C -18°C): 52kg
Cooling capacity	(Evap. -10°C / Cond. 45°C): 4822 W



Cooking and proofing with Nortech Plus

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Our line of multifunction blast chillers, capable of cooking up to +85°C, regulates humidity and automates the Cook & Chill process, integrating hot cycles and proofing with blast chilling and shock freezing.

Suggested for:

- RESTAURANTS
- PASTRY SHOPS
- FOOD PRODUCTION FACILITIES
- DARK KITCHENS
- CANTEENS
- CATERING SERVICES

+85°

Low temperature cooking. Up to +85°C to preserve flavour, texture, and nutrients, optimising preparation and storage.



Controlled humidity. Enhances heat effectiveness, speeding up cooking times, even under vacuum



Perfect proofing. Precisely managed fermentation and retarded proofing.



Ideal holding. Dishes are warmed up and preserved without compromising their quality or moisture.

Big Boys

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An ideal solution for industrial use, designed for capacities exceeding 100kg of food. Available in monoblock or panel versions, it ensures easy transport and optimal performance with advanced features such as protective bumpers, a touchscreen controller, and core probes.

Suggested for:

- CANTEENS
- SMALL FOOD PRODUCTION FACILITIES
- CATERING SERVICES



What makes them unique

- **Essential for big capacities.** The Big Boys models provide an immediate solution for handling large food capacities.
- **Versatile product line.** Available in monoblock or panel versions for easy transport.
- **Customised efficiency.** In the panel models, the Frame evaporator integrates perfectly into chambers optimised for food treatment.



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Equipment

- Protective bumpers for sensitive areas inside the chamber and the controller.
- Possibility of modulating the chamber with pass through.
- Controller included, with possibility of remote installation.
- Ozone generator.
- Core probes.

Big Boys

Monoblock

-  • pastry
-  • ice cream
-  • bottle cooling
-  • shock freezing
-  • fish sanitising
-  • blast chilling



BB20

Trolleys	1 trolley trays GN 1/1 or EN 60/40
Dimensions (mm)	1210×1081×2378
Blast chilling	(+90°C +3°C): 100kg
Shock freezing	(+90°C -18°C): 78kg
Cooling capacity	(Evap. -10°C / Cond. 45°C): 7233 W



Roll Out

BB20.RO

Trolleys	1 trolley trays GN 1/1 or EN 60/40
Dimensions (mm)	1210×1081×2280
Blast chilling	(+90°C +3°C): 100kg
Shock freezing	(+90°C -18°C): 78kg
Cooling capacity	(Evap. -10°C / Cond. 45°C): 7233 W

Roll Out

BB40.RO

Trolleys	2 trolleys trays GN 1/1 or EN 60/40 1 trolley trays GN 2/1 or EN 60/80
Dimensions (mm)	1390×1221×2223
Blast chilling	(+90°C +3°C): 200kg
Shock freezing	(+90°C -18°C): 160kg
Required cooling capacity (W)	17,977

Big Boys

by panels

28



BBF1

Trolleys	2 trolleys trays GN 1/1 or EN 60/40 1 trolley trays GN 2/1 or EN 60/80
Dimensions (mm)	1500×1550×2395
Blast chilling	(+90°C +3°C): 150kg
Shock freezing	(+90°C -18°C): 100kg
Required cooling capacity (W)	18,500



BBF2

Trolleys	4 trolleys trays GN 1/1 or EN 60/40 2 trolleys trays GN 2/1 or EN 60/80
Dimensions (mm)	1500×2450×2395
Blast chilling	(+90°C +3°C): 300kg
Shock freezing	(+90°C -18°C): 200kg
Required cooling capacity (W)	37,000



BBF3

Trolleys	6 trolleys trays GN 1/1 or EN 60/40 3 trolleys trays GN 2/1 or EN 60/80
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Dimensions (mm)	1500×3650×2395
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Blast chilling	(+90°C +3°C): 450kg
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Shock freezing	(+90°C -18°C): 300kg
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Required cooling capacity (W)	55,500
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BBF4

Trolleys	8 trolleys trays GN 1/1 or EN 60/40 4 trolleys trays GN 2/1 or EN 60/80
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Dimensions (mm)	1500×4550×2395
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Blast chilling	(+90°C +3°C): 600kg
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Shock freezing	(+90°C -18°C): 400kg
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Required cooling capacity (W)	74,000
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Frame

30

Frame is a customised solution for blast chilling and freezing: a modular, independent system designed to integrate seamlessly into both new and existing cold rooms.

Suggested for:

- CANTEENS
- LABORATORIES
- SMALL PRODUCTION FACILITIES
- CATERING SERVICES

Modularity for tailored capacity.

Frame module manages up to 150kg for blast chilling and 100kg for freezing.

For larger requirements, up to four modules can be connected, reaching a total capacity of 600kg for blast chilling and 400kg for freezing.

The connection system, featuring integrated connectors on the upper side, ensures quick and intuitive linkage.

Unique Features

- **Total flexibility.** Frame transforms any chamber into a high-efficiency blast chilling and freezing system, with the option to combine multiple modules for scalable capacity.
- **Suitable for any cell.** Ideal for existing facilities, enhancing their performance, or for new, customised installations.
- **Scalable and quick to install.** Smart connectors ensure immediate setup and easy expansion, adapting to production growth.



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Equipment

Thanks to its modularity, Frame is compatible with a wide variety of options and accessories allowing a personalized configuration:

- Protective bumpers for sensitive areas of the chamber and the controller.
- A remote controller, capable of being installed at a distance from the chamber.
- An ozone generator for the sanitisation of the chamber.
- Core probes for precise temperature monitoring.
- Connection cables of various lengths to accommodate complex installations.

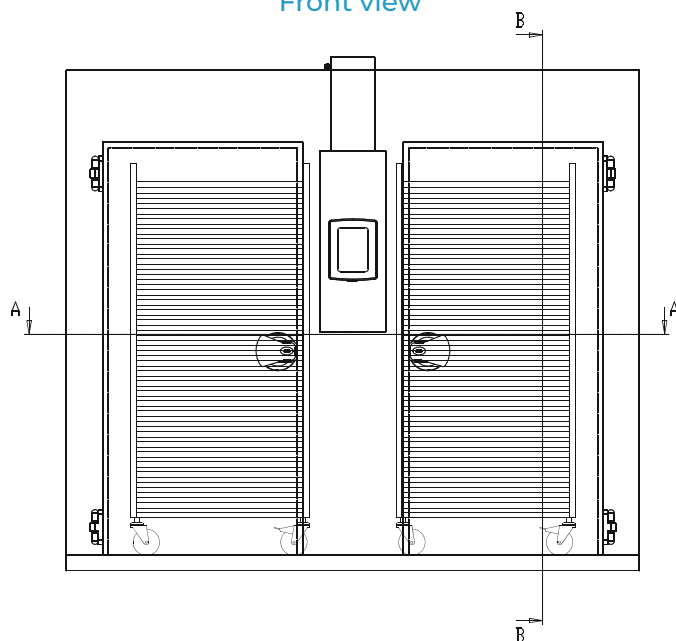
Frame

Connected Systems

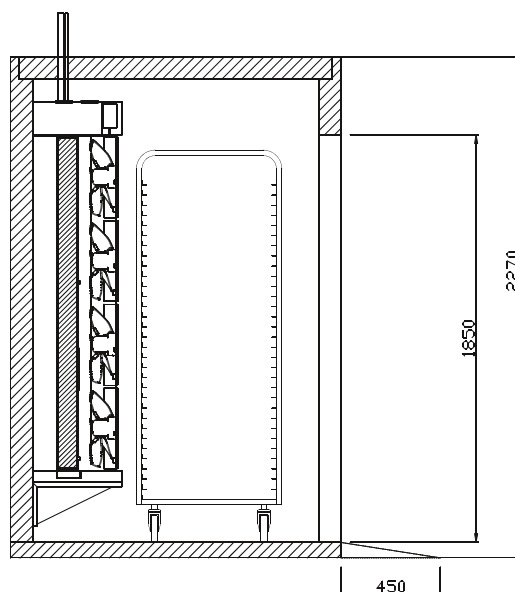
Project Examples

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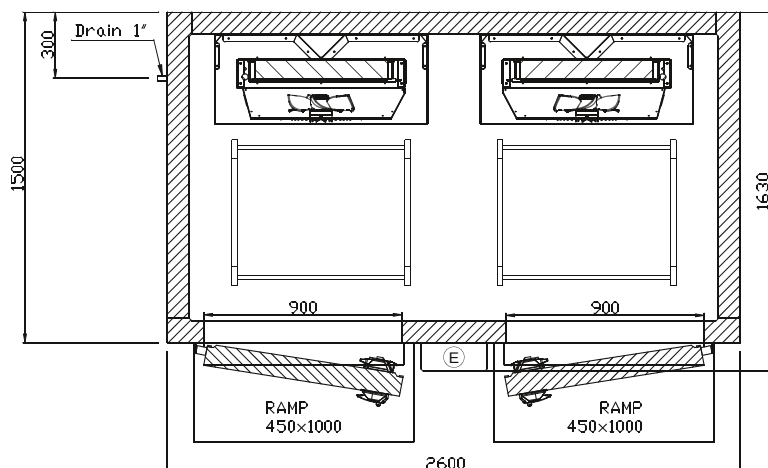
Front view



Side View

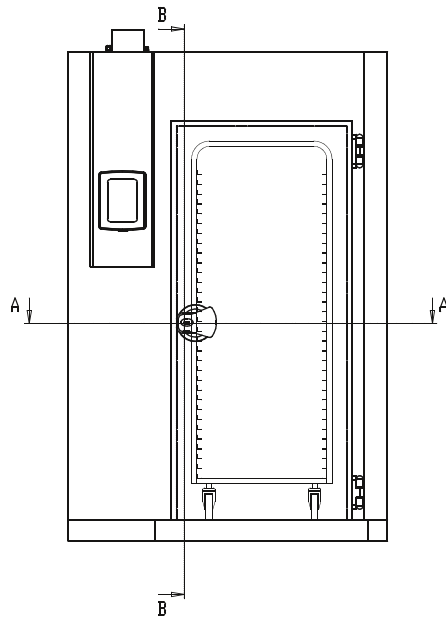


Top View

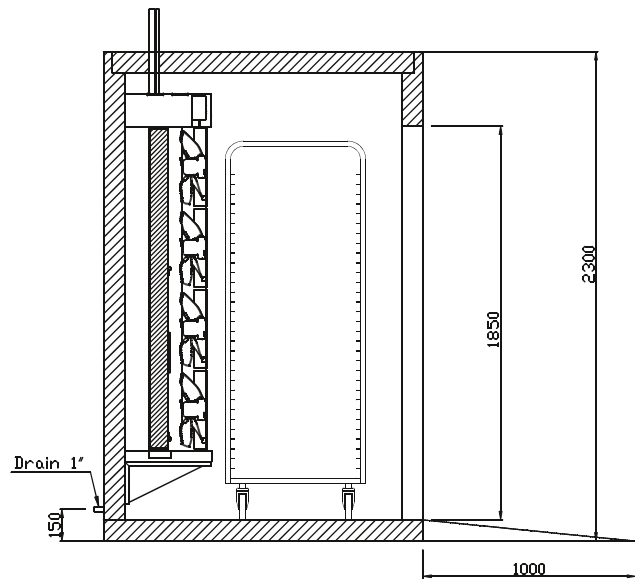


Two Frame modules cell,
double front entrance,
and customised ramp.

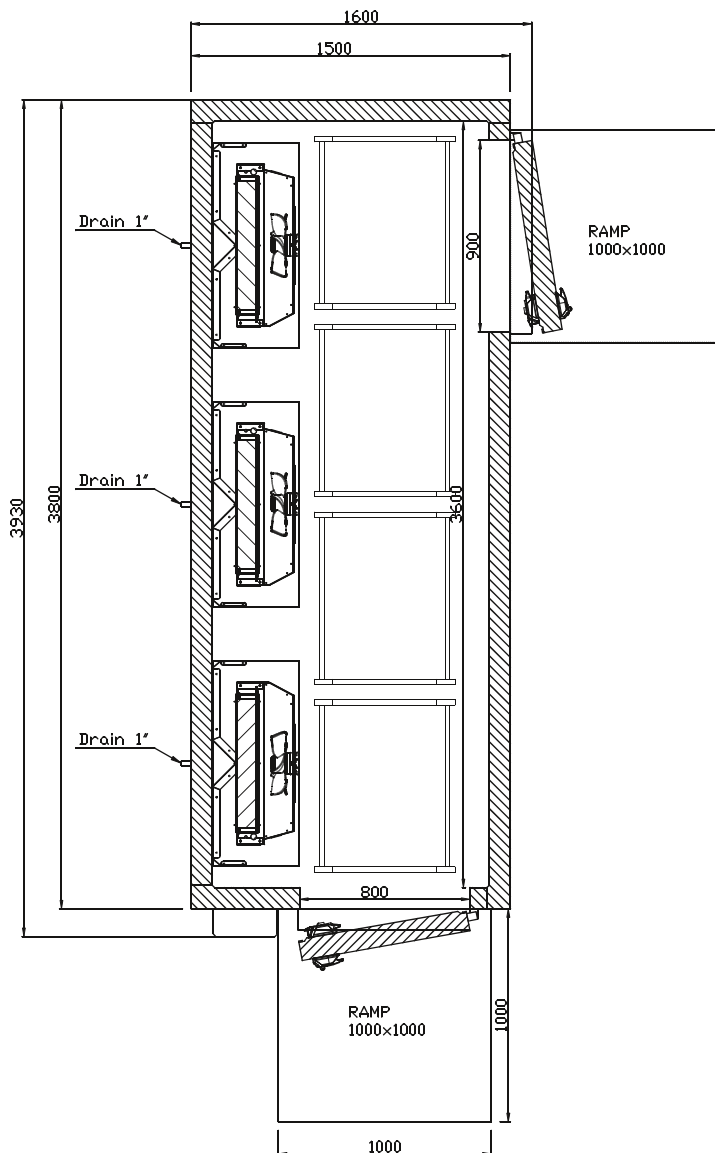
Front view



Side View



Top View



Three frame modules walk-through cell, front entrance, and 90-degree exit.

Frame

-  • pastry
-  • ice cream
-  • bottle cooling
-  • shock freezing
-  • fish sanitising
-  • blast chilling



FM1

Dimensions (mm)	1015×410×2094
Blast chilling	(+90°C +3°C): 150kg
Shock freezing	(+90°C -18°C): 100kg
Required cooling capacity (W)	18.500

For a complete custom solution please contact your local Stoddart representative.

woodson

Culinaire

NORMANN

Halton

nirex

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PLUMBING PRODUCTS

STODDART
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