

REACH-IN BLAST CHILLERS-FREEZERS

STANDARD FEATURES

- 4 different cycles for blast chilling and 4 cycles for shock freezing
- Thickness insulation walls 70 mm (HFC FREE)
- Hot gas defrost
- Capacitive touch control
- Functions available: blast chiller, shock freezing, shock freezing continuous, thawing, ice cream cycle, cycle programs storable, HACCP report alarms
- AISI 304 stainless steel construction
- Upload and download data with USB
- Messaging in multiple languages

OPTIONS

- Sanitising ozone cycle
- Castor kit
- Kit pastry step 10 mm
- Water condensing version or remote version
- 60 Hz versions



DIMENSIONS

840W x 1300D x 1957H mm

TRAYS

30 x GN 1/1 food pans or 600 x 400mm
42 x 5L pans or 165 x 360 x 120H mm

Tray pitch: 68mm

TECHNICAL DATA

Power supply: 400V / 3NAC / 50HZ / 8.7A

Consumption: 4000W

Compressor: Semi-hermetic

Refrigeration Power (-10°C/+45°C): 7800W

Refrigeration Fluid: 2200g - R452a

Output chilling (+90°C → +3°C): 70kg in 90 minutes

Output freezing (+90°C → -18°C): 55kg in 240 minutes

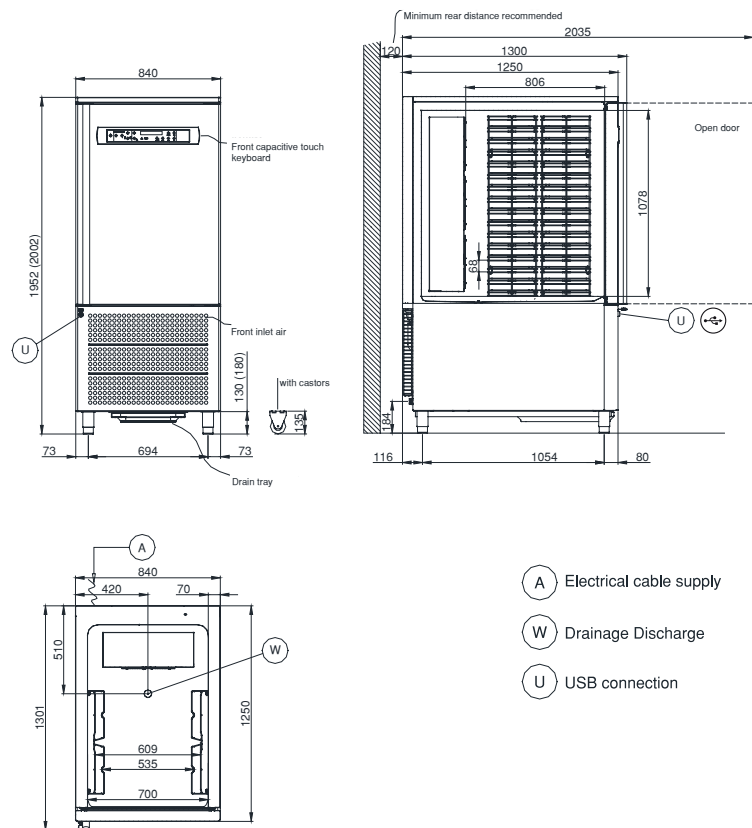
Weight: 279kg

SHIPPING DATA

Shipping Dimensions: 880 x 1350 x 2160 mm

Shipping Weight: 304kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



- (A) Electrical cable supply
- (W) Drainage Discharge
- (U) USB connection

