

The Tecnomac range of trolley blast chiller-freezers has a selection of integral and remote units based on both trolley capacity and chilling/freezing capability.

These models can take a range of gastronomic and baking trolleys as well as the extremely common Rational combi-oven trolleys. Additionally, the T30, T40 and T50 ranges can be passthrough for more efficient kitchen workflows.

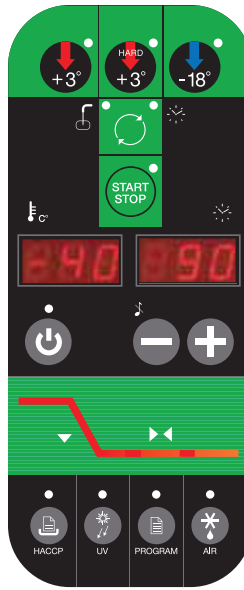
With blasting chilling capability up to 110kg and blast freezing capability up to 95kg, this unit is perfect for large restaurants, bakeries, patisseries, hotels, hospitals, schools, nursing homes, food producers, government institutions and central production kitchens.

STANDARD FEATURES

- HACCP internal data storage card with built in usb port

OPTIONS

- Sterilizing ozone
- Special floor 20mm height with integrated ramp (For min. blast chilling 80% and max. blast freezing 20% per 24 hours)
- Cover for remote condenser unit
- Defrost: Hot Gas and Forced ventilation
- Remote Condensing group



DIMENSIONS

890W x 1335D x 2410H mm

Minimum clearance at rear: 100mm

TROLLEYS

GN1/1 Ovens, GN 2/1 Std., EN 600x800

Maximum trolley dimensions: 870W x 680D x 1850H mm

TECHNICAL DATA

Power supply: 415V / 3N / 50Hz / 12A

Power output: 4000W

Compressor: Semi-Hermetics 4HP

Refrigeration Power (-10°C/+45°C): 12510W

Refrigeration Fluid: 7000g R404A

Output chilling (+90°C → +3°C): 110kg in 90 minutes

Output freezing (+90°C → -18°C): 95kg in 240 minutes

Weight: 353kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

