

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.

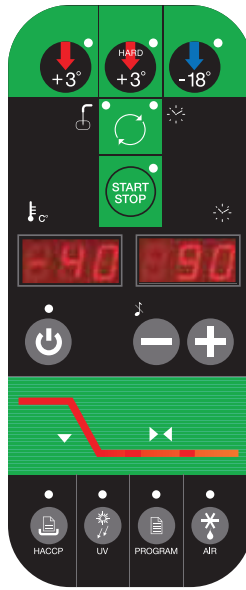
With blasting chilling capability up to 110kg and blast freezing capability up to 95kg, this unit is perfect for large restaurants, bakeries, patisseries, hotels, hospitals, schools, nursing homes, food producers, government institutions and central production kitchens.

#### STANDARD FEATURES

- HACCP internal data storage card with built in usb port

#### OPTIONS

- Sterilizing ozone
- Cover for remote condenser unit
- Low noise condensing unit



#### DIMENSIONS

1040W x 1020D x 2275H mm

Minimum clearance at rear: 100mm

#### TROLLEYS

1 x Rational SCCWE201 combi-steamer

#### TECHNICAL DATA

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

Power output: 4710W

Compressor: Semi-Hermetics 4HP

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

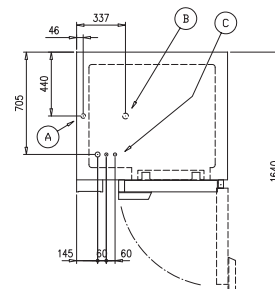
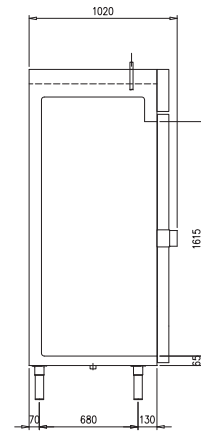
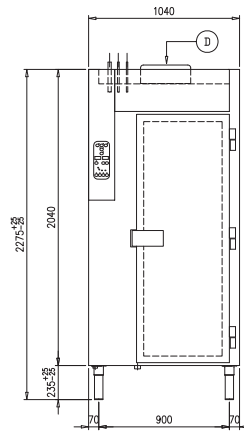
Refrigeration Fluid: R404A

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

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

Weight: 170kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



- A: Water discharge Ø 1" gas
- B: Water discharge Ø 1½" gas
- C: Compressor pipe
- D: Electric box with power cable
- \* All dimensions in mm