

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 930D x 1957H mm

TRAYS

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

Tray pitch: 68mm

TECHNICAL DATA

Power supply: 400V / 3NAC / 50HZ / 7A

Consumption: 2900W

Compressor: Hermetic

Refrigeration Power (-10°C/+45°C): 5440W

Refrigeration Fluid: 2200g - R452a

Output chilling (+90°C → +3°C): 40kg in 90 minutes

Output freezing (+90°C → -18°C): 30kg in 240 minutes

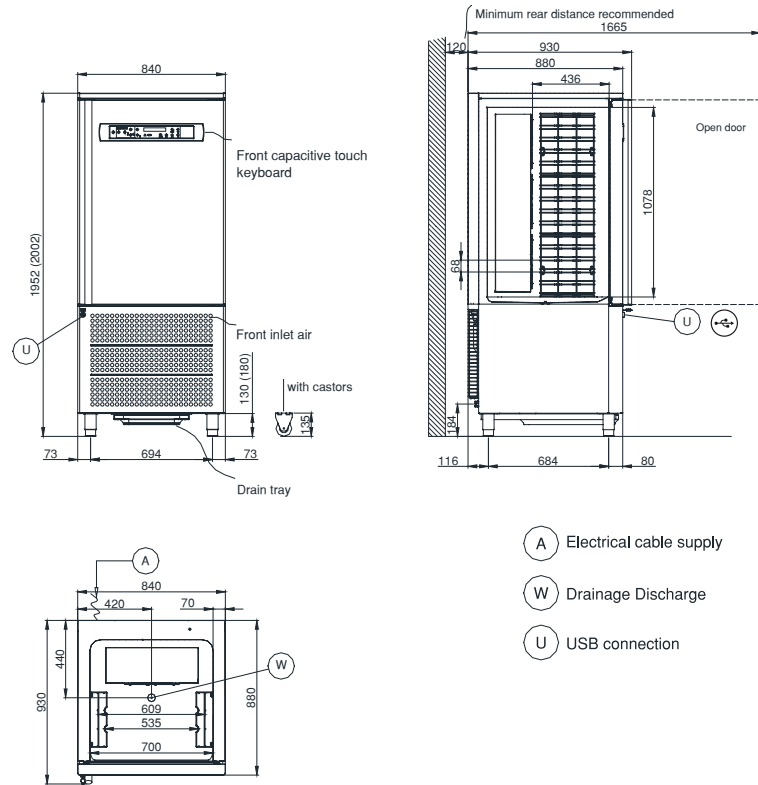
Weight: 230kg

SHIPPING DATA

Shipping Dimensions: 900 x 970 x 2160 mm

Shipping Weight: 260kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



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

