

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

Tray pitch: 68mm

TECHNICAL DATA

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

Consumption: 4000W

Compressor: Semi-hermetic

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

Refrigeration Fluid: 2200g - R452a

Output chilling (+90°C → +3°C): 65kg in 90 minutes

Output freezing (+90°C → -18°C): 50kg in 240 minutes

Weight: 256kg

SHIPPING DATA

Shipping Dimensions: 880 x 980 x 2160 mm

Shipping Weight: 283kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

