



Tecnodom Blast Chiller & Shock Freezer - DO5

Quick Overview

- Made in Italy
- Built to HACCP specification
- Digital controller with probe and temperature display
- Time evaporator defrosting
- Ambient operating temp. 43°C
- Tropicalized
- Ventilated cooling
- Auto defrost
- Self evaporating drainage
- Internal construction for easy cleaning
- Self-closing doors
- Opening the back side and extractable unit for cleaning
- Can be connected to a remote unit
- Stainless steel interior and exterior, except the external base in galvanized steel
- Rounded internal corners
- Insulation thickness: 40 mm
- Self-closing door with hinges on the left and magnetic gasket
- Chamber probe.
- Core probe.
- Universal stainless steel pan grids
- Space between grids 70mm
- Internal volume: 100L

Description

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Blast chilling and shock freezing are the best natural systems to extend the shelf life of food. Blast Chillers make it possible to lower the temperature at the core of foods that have just been cooked, down to +3 ° C in less than 90 min. Reducing bacterial proliferation and dehydration of the food. The final result is preserving the food's quality, color, and fragrance, extending its shelf life. All this enables the chef to work more calmly with a better organization, leaving more time or creativity. They are ideal for commercial business that has a focus on quality, consistency, and time management.

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Exterior: 750mmW x 740D x 850/880H; 51kg Interior: 610mmW x 410D x 410H 240V; 1424W; 10A outlet required • Chill 20kg from +70°C to +3°C • Deep Freeze 15kg from +70°C to -18°C. • 5 x 1/1 GN or 600 x 400 EN pans (40 mm deep)

2 Years Parts and Labour Warranty

Your Shipping Specifications

Width (mm)	501-1000
Depth (mm)	501-1000
Height (mm)	501-1000
Doors	1
Door Type	Hinged Doors
Body	Stainless Steel
Net Weight (Kg)	51
Width (mm)	750
Depth (mm)	740
Height (mm)	850/880
Packing Width (mm)	770
Packing Depth (mm)	780
Packing Height (mm)	1050
Power	240V; 1424W; 10A outlet required
Warranty	2 Years Parts and Labour