

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

OPTIONS

- Sanitising ozone cycle
- Castor kit
- Kit pastry step 10 mm

DIMENSIONS

840W x 770D x 900H mm

TRAYS

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

Tray pitch: 68mm

TECHNICAL DATA

Power supply: 230V / 1NAC / 50HZ / 7.5A

Consumption: 1350W

Compressor: Hermetic

Refrigeration Power (-10°C/+45°C): 2262W

Refrigeration Fluid: 1300g - R452a

Output chilling (+90°C → +3°C): 20kg in 90 minutes

Output freezing (+90°C → -18°C): 12kg in 240 minutes

Weight: 114kg

SHIPPING DATA

Shipping Dimensions: 880 x 815 x 1070 mm

Shipping Weight: 126kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

