



Classification:

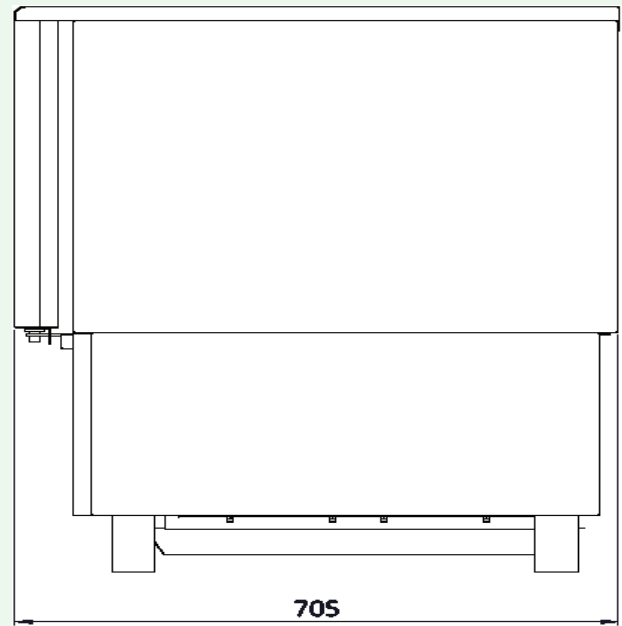
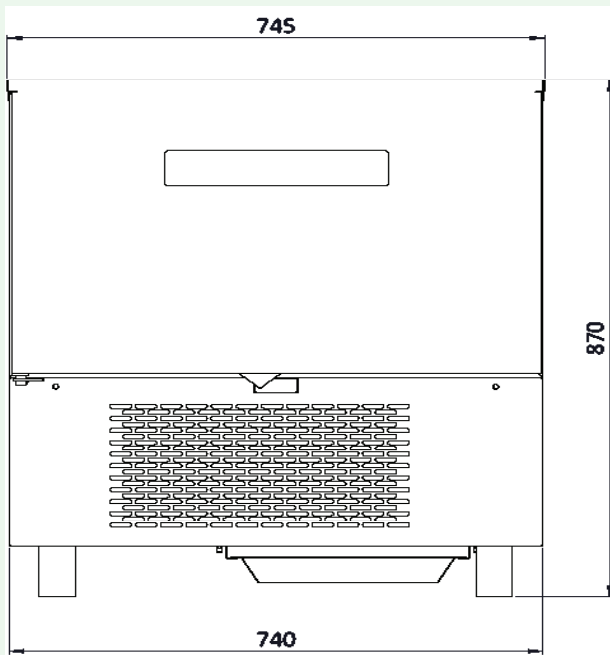
Appliance for food blast chilling and freezing.

Activating the chilling cycle causes the temperature at the core of the food to drop from +90°C to +3°C in a maximum of 90 minutes, as provided by the current standard for H.A.C.C.P. control. After chilling, the food can be conserved at a temperature of +3°C for a few days, after which it must be warmed in an oven and consumed; it is possible to chill with negative temperature; the temperature at the core of the food is lowered to -18°C in a maximum time of 240 minutes.

Standard cycles:

- Positive temperature rapid chilling process +90°C, +3°C,
- Negative temperature rapid freezing process +90°C, -18°C,
- Conservation, automatically starts at the end of cycle,
- Functioning: time or the probe

Warranty	18 months
Pan capacity	5 (GN1/1 - 600x400)
Distance between trays	GN 60 mm
External dimensions	L745 x P710 x H870 mm
Package dimensions	L850 x P820 x H1070 mm
Net weight	100 Kg
Gross weight	110 Kg
Power	1.100 W
Voltage	AC 230V - 50Hz
Output at +70°C +3°C	15 Kg
Output at +70°C -18°C	10 Kg
Refrigerant gas	R 404 A



Technical data and specifications:

- The chilling chamber has internal rounded angle to guarantee high speed performances during the chilling cycle together with an easy cleaning
- Easy to use electronic control panel
- Door embedded control panel
- Indirect ventilation (air flows don't go directly to food, but are directioned to chamber sides)
- Pan holder – equipped as standard – suitable to contain
- GN and pastry (600x400) trays
- Built-in refrigerated unit, air condensation
- Refrigerant gas R404A
- Door micro switch to stop the fan when the door is opened
- Inside and outside entirely in stainless steel type
- Chilling chamber in AISI steel type
- Buzzer alarm
- Error messages directly in display

- Every side is thermally insulated
- Perfect insulation 50 mm thick, CFC free
- Water condensate tray, to collect condensation
- Adjustable feet
- CE marked
- Safety device: Motor thermal protection.

Standard Accessories:

- Core probe
- Air condensation system
- Built-in refrigerated unit

Optional:

- Right hinged door
- Base with wheels
- Kit superimposition
- Kit USB to download HACCP data