



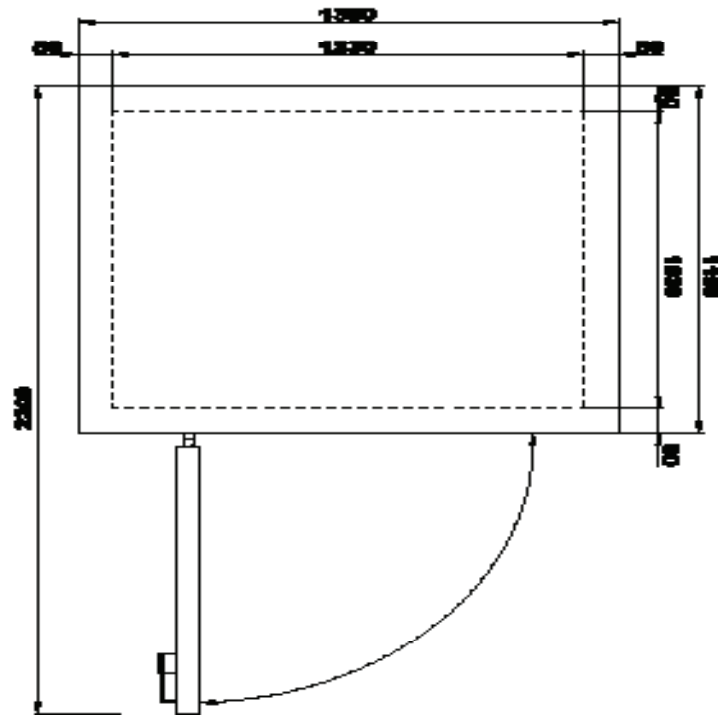
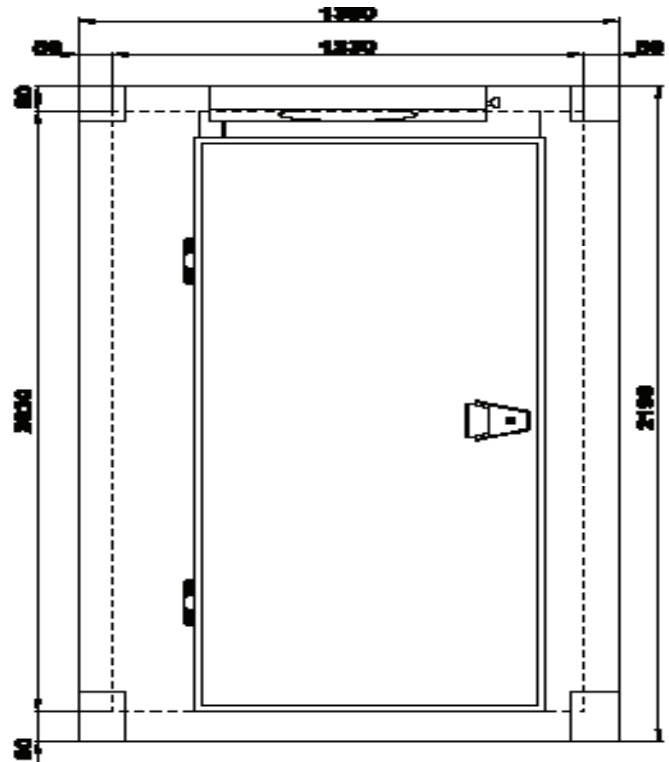
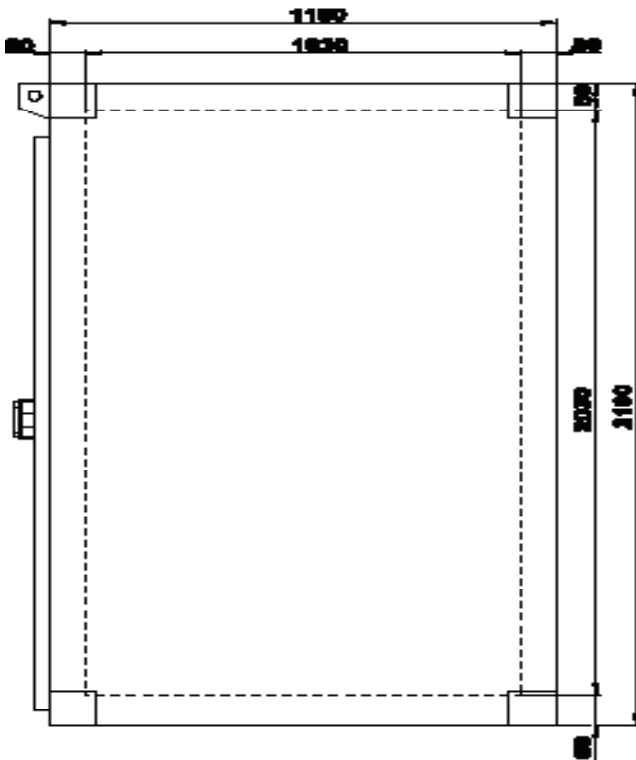
Classification:

Blast Chiller cold rooms, floor standing model, equipped with remote condensing unit. 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

Class 21	
Warranty	24 months
Pan capacity	1 rack, tray size 600x800 mm
External dimensions (Cold room and remote group)	L1390 x P1300 x H2190 mm L1030 x P1100 x H2030 mm
Net weight	420 Kg
Gross weight	530 Kg
Power	9000 W
Voltage	3N AC 400V - 50Hz
Output from +70°C +3°C / 90'	210 Kg
Output from +70°C -18°C / 240'	185 Kg
Output at from +25°C -18°C / 60' Bakery	65 Kg



Technical data and specifications:

- Control board with DISPLAY. It is possible to memorize till 100 programmes.
- Paneled-up construction.
- Trolleys for trays : GN 2/1 or EN 400x600 mm or 600x800 mm
- Core probe at Multipoint to measure the blast chilling and freezing temperature.
- External satined finishing type SCOTCH-BRITE.
- 80 mm insulation with CFC and HCFC-free polyurethane with density 42 kg/m³
- High store capacity compartment, with rounded edges to make cleaning easy.
- Ergonomic handles.
- Compressor protected by overload cut-out with automatic reset
- Microswitch cuts out the evaporator fan and compressor when the door is opened
- Constructed according to the HACCP regulations.

Standard Accessories:

- Core probe
- Air condensation system
- Remote condensing unit