



Classification:

Appliance for food blast chilling and freezing.

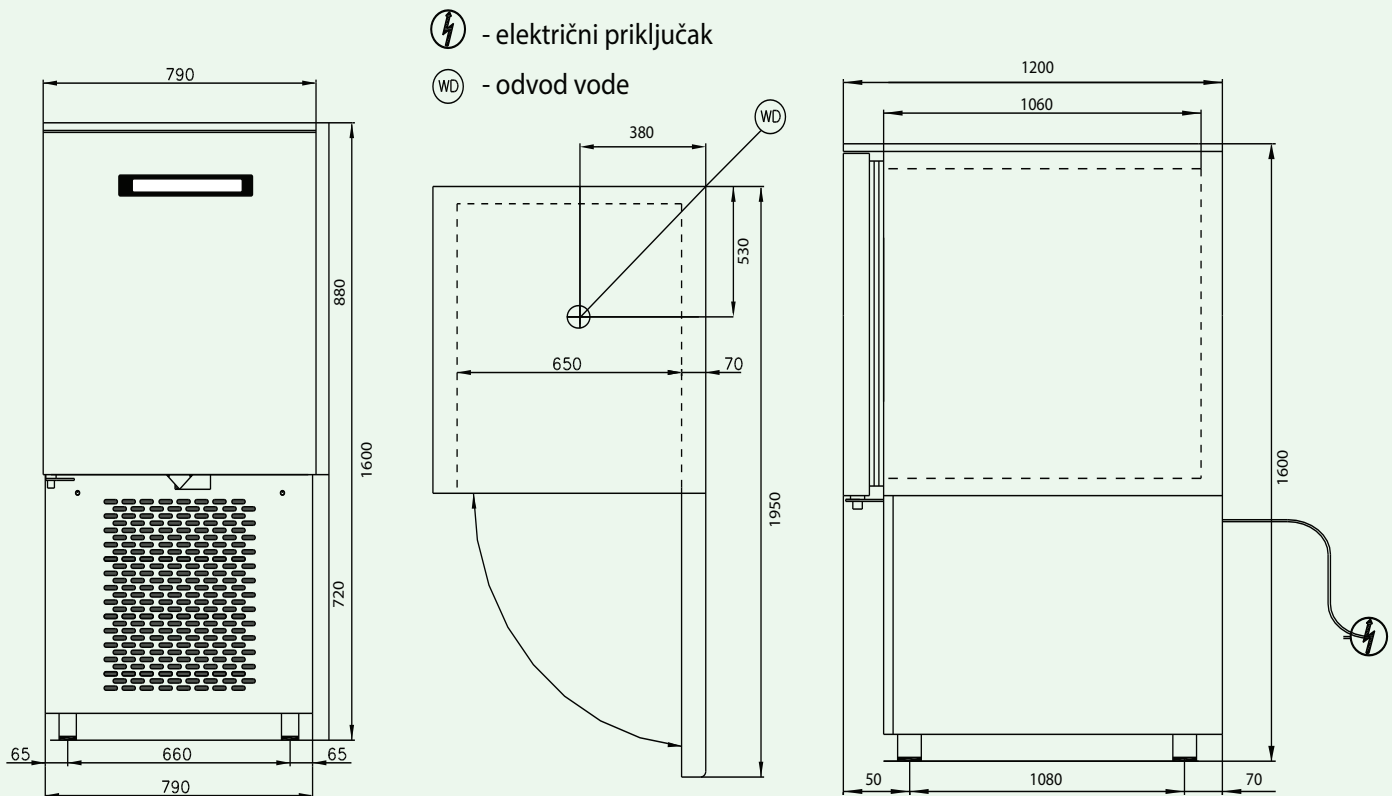
Activating the chilling cycle causes the temperature at the core of the food to drop from +90°C to +3°C in a maximum of 90 minutes, as provided by the current standard for H.A.C.C.P. control.

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	20 (GN1/1 - 600x400)
Distance between trays	GN 65 mm
External dimensions	L790 x P1200 x H1600 mm
Package dimensions	L900 x P1210 x H1790 mm
Net weight	250 Kg
Gross weight	295 Kg
Power	4.500 W
Voltage	3N AC 400V - 50Hz
Output at +70°C +3°C	70 Kg
Output at +70°C -18°C	40 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
- Door embedded control panel easy to use
- Indirect ventilation (air flows don't go directly to food, but are directioned to chamber sides)
- 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 304 steel type
- Perfect insulation 60 mm thick, CFC free

- Water condensate tray in inox, to collect condensation
- Adjustable feet
- CE marked: provide EUR1 document
- 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