

INOX | Blast Chillers

BLAST CHILLER



GENERAL FEATURES

- GNI/1 and EURONORM 600x400mm Upright Blast chiller
- Stainless Steel exterior and interior
- Ventilated Cooling with Manual defrost
- Plastic thermal-braker as chamber body frame (Heated wire)
- Evaporator with anti-corrosion treatment
- Foaming Agent Cyclopentane (75mm per side - CFC Free)
- Digital control with Wi-Fi function and Buzzer alarm
- Error message directly in the display
- Chilling chamber in stainless steel
- Door microswitch for stop inner fan with open door
- Prepared for condensation water tray (Not included)
- Reversible door / Needle probe fitted as standard
- Tray configuration: 75mm distance between trays
- N.4 S/S Adjustable feet - (Lockable castor as Optional)
- Temperature controlled or temporized blast cycles (Soft/Hard)
- Automatic storage mode at the end of blast chilling cycle
- ECM Fan (For Low energy consumption/Low noise level)
- Separate button for "ICE CREAM" Cycle
- Separate button for "-40°C" Cycle
- ICE CREAM kit (PANS not included) optional

TECHNICAL SPECIFICATIONS

Capacity	Ch.25Kg/Fr.20Kg
Temperature	+10°C - -40°C
Consumption	N/A kWh/24h
Rated Power	1180W
Noise level	60 dB(A)
Net Weight	120 Kg
Gross Weight	135 Kg
External Dimensions (WxDxH mm)	790x900x1535
Internal Dimensions (WxDxH mm)	640x452x870
Packaging dimensions (WxDxH mm)	840x910x1640
Loading quantities 20'/40'/40"HQ	12/28/28

CERTIFICATION

CE RoHS



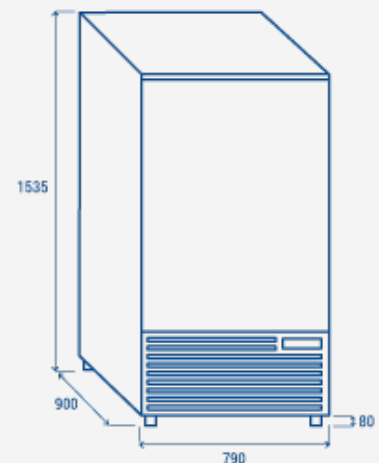
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DETAILS

 The items can be supplied either with adjustable feet or lockable castor	 Inner view of the unit	 Needle probe
 Digital control	 Suitable for tray EURONORM 600x400mm or GASTRONORM GNI/1	 Anti-condensation "thermal-braker" on door frame
 Evaporator with anti-corrosion treatment	 "FROST BUST" (-40°C Cycle) and "ICE CREAM" settings	 Ice Cream shelves set as optional (Pans NOT included)

PRODUCT DIMENSIONS



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