

INOX | Blast Chillers

Blast chillers



GENERAL FEATURES

- GN1/1 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 Thermostat with 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
- Castor with brake
- Temperature controlled or temporized blast cycles (Soft/Hard)
- Automatic storage mode at the end of blast chilling cycle
- ECM/DC 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.45Kg/Fr.35Kg
Temperature	+10°C - -40°C
Consumption	N/A kWh/24h
Rated Power	2080 W
Noise level	70 dB(A)
Net Weight	173 Kg
Gross Weight	189 Kg
External Dimensions (WxDxH mm)	790x943x1975
Internal Dimensions (WxDxH mm)	640x452x1245
Packaging dimensions (WxDxH mm)	920x840x1946
Loading quantities 20'/40'/40'HQ	12/28/28

CERTIFICATION

CE RoHS

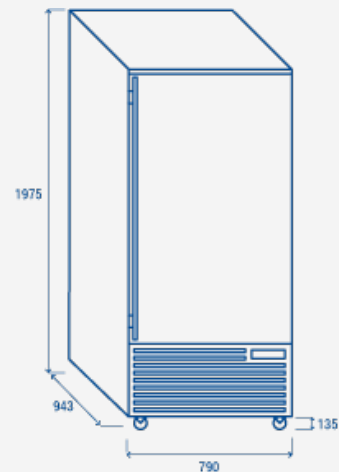
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DETAILS

<p>The items can be supplied either with adjustable feet or lockable castor</p>	<p>Inner fan cover</p>	<p>Needle probe</p>
<p>Digital control</p>	<p>Suitable for tray EURONORM 600x400mm or GASTRONORM GN1/1</p>	<p>Anti-condensation "thermal-braker" on door frame</p>
<p>Evaporator with anti-corrosion treatment</p>	<p>"FROST BUST" (-40°C Cycle) and "ICE CREAM" settings</p>	<p>Ice Cream shelves set as optional (Pans NOT included)</p>

PRODUCT DIMENSIONS



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