INOX | Blast Chillers

Blast chillers



















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 GN1/1



Anti-condensation "thermal-braker" on door frame



Evaporator with anti-corrosion treatment



(-40°C Cycle) and "ICE CREAM" settings



Ice Cream shelves set as optional (Pans NOT included)

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 messagge directly in the display	•
Chilling chamber in stainless steel	•
Door microswitch for stop inner fan with open door	•
Preparated for condensation water tray (Not included)	•
Reversable door / Needle probe fitted as standard	•
Tray configuration: 70mm distance between trays	•
N.4 S/S Adjustable feet - (Lockable castor as Optional)	•
Temperature controlled or temporizated blast cycles (Soft/Hard)	•
Automatic storage mode at the end of blast chilling cycle	•
ECM Fan (For Low energy counsumption/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.23Kg/Fr.18Kg
Temperature	+10°C ~ -40°C
Consumption	N/A kWh/24h
Rated Power	1180W
Noise level	60 dB(A)
Net Weight	116 Kg
Gross Weight	138 Kg
External Dimensions (WxDxH mm)	790x900x1377
Internal Dimensions (WxDxH mm)	640x452x730
Packaging dimensions (WxDxH mm)	840x910x1500
Loading quantities 20'/40'/40'HQ	12/28/28

CERTIFICATION





RoHS

PRODUCT DIMENSIONS









