

Cod: 2291

**Professional blast chiller blast chiller 5 baking trays 60x40 cm GN 1/1 1400 W**



## Description

**Solidity, robustness and practicality.** Choose Ristoattrezzature's professional 5-pan blast chiller and simplify the management of your restaurant work.

Professional blast chillers are an **essential tool for preserving and quick-freezing food:** maintain product quality and extend shelf life with the right product.

**Inhibit the proliferation of germs and bacteria in full compliance with HACCP standards.**

Our blast chiller is designed to guarantee excellent performance in all areas of catering: let's discover its main features together.

## Design and operation

Our **professional 5-Tray blast chiller** for restaurants guarantees an excellent level of performance, reliability and style. Its **external dimensions are 750x740x870 mm**, its internal dimensions are 610x410x410 mm and it can accommodate up to 5 trays of 600x400 mm.

The motor unit is built-in and has a **voltage of 230V at a frequency of 50HZ**. Internal gaskets seal the door hermetically and functionally.

Great attention is paid to the choice of materials. The **5-Tray Professional Blast Chiller is made entirely of stainless steel** to guarantee the maximum solidity and sturdiness typical of Made in Italy.

The presence of an electronic board also allows you to customise the cycle setting (+3°C; -18°C), adjusting blast chilling times.

You can choose the **blast chilling programme to quickly bring the temperature down to +3°C** or the **deep-freezing programme so that the food quickly reaches a core temperature of -18°C**.

The blast chiller is equipped with a **pin probe to be inserted directly into the product to monitor the internal food temperature** through the digital control panel.

Complete your work area and optimise your preparation time by choosing the **professional blast chiller blast chiller 5 bakingtrays** for pastries made to measure for you!

## **Professional blast chiller blast chiller 5 trays: cleaning and maintenance**

With our Blast Chiller **Professional 5 Pans** blast chiller, cleaning and maintenance are quick and easy: fundamental aspects in the kitchen! The professional blast chiller is, in fact, equipped with rounded corners that make it quick to clean.

For any maintenance, **you can also effortlessly remove the rear compartment**.

## **Why it is the right product for you**

Find out with us which advantages lie behind the choice of the perfect **professional blast chiller 5-Pan** blast chiller.

- Robust
- Durable
- Hygienic
- Practical.

The refrigeration of the professional blast chiller blast chiller **5 Trays for restaurants** is static and is guaranteed by the **refrigerant gas R452A**: with low global warming potential.

A 100% ecological source that ensures excellent energy yield: choose the **excellent value for money**, save money on your bills and respect the environment!

**Select your preferred option series for your blast chiller from our online catalogue**. Let's browse through it together!

## **Dimensions**

Dimensioni esterne	750x740x870 mm
Dimensioni interne	610x410x410 mm
Dimensioni teglie	600x400 mm
Distanza teglie	70 mm

### Technical data

Alimentazione	Electric
Capacità teglie	5 600x400 / 5 gn 1/1
Collaudo	+43 / 65% °C/RH
Frequenza	50 Hz
Gas refrigerante	R452A
Peso	92 kg
Potenza Elettrica	1.4 kW
Resa abbattimento	+3°C 23 kg
Resa surgelazione	-18°C 12 kg
Voltaggio	230 V