

Cod: 8397

Professional blast chiller with capacitive stainless steel touch capacity 20 GN1/1 trays



Description

Professional blast chiller: best performance and safety at an unbeatable price! Ristoattrezzature presents the professional blast chiller 20 trays, ideal for the demanding chef who wants to work with the best professional catering equipment at a special price! Whether you run a restaurant, a bar or an ice-cream parlour, here are some of the reasons why this blast chiller is unique and indispensable to your business! The equipment is even more powerful than the classic models of professional blast chillers. The blast chiller is in fact equipped with a new generation electronic board! As well as providing positive blast chilling to rapidly cool food from +90°C to +3°C at the core of the product and quick freezing or negative blast chilling (from 90°C to -18°C at the core of the product), the blast chiller allows you to set the temperature at the core of the product down to -35°C, making its use ideal for ice cream parlours too! The blast chiller allows the use of both 60 x 40 and gastronorm 1/1 trays, allowing greater versatility in use. The control panel is positioned on the door, simplifying programming and reading the display! The door has a heated gasket rebate point to prevent freezing and is also thicker than classic models, providing a higher level of insulation. Indirect ventilation directs the airflow towards the sides of the chamber; this prevents the food from being directly hit by it, guaranteeing uniform temperature reduction over the entire

surface of the product. The core probe is supplied as standard: with this instrument you programme the blast chilling cycle to stop automatically when the product reaches the preset temperature. The professional blast chiller is solid and easy to clean! This professional blast chiller is made entirely of stainless steel, guaranteeing you, the successful restaurateur or chef, maximum solidity and reliability! Cleaning is quick thanks to rounded corners, while the rear compartment is easily removable for easy maintenance!

Dimensions

Dimensioni esterne	750x740x2090 mm
Dimensioni interne	610x410x1360 mm
Dimensioni teglie	600x400 mm
Distanza teglie	70 mm

Technical data

Capacità teglie	20 1/1 pans
Collaudo	+43 / 65% °C/RH
Frequenza	50 Hz
Gas refrigerante	R452A
Peso	184 kg
Potenza Elettrica	2.04 kW
Resa abbattimento	+3°C 60 kg
Resa surgelazione	-18°C 35 kg
Voltaggio	400 V