

Cod: 3199

Professional blast chiller blast chiller 7 GN 1/1 trays



Description

Blast Chiller and Professional Blast Chiller 7 Pans: the classic version of our blast chillers. Our professional blast chillers are essential for the rapid preservation and deep-freezing of food, maintaining product quality and extending shelf life. Blast chilling causes a thermal shock that inhibits the proliferation of bacteria in full compliance with HACCP regulations. Here is why to choose a professional blast chiller: The blast chiller is equipped with a probe-pin to be inserted directly into the product to monitor the internal temperature of the food through the digital control panel. The presence of an electronic board allows you to customise the setting of cycles (+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. This professional catering equipment is made of stainless steel to guarantee maximum solidity and sturdiness Made in Italy. With the Classic 7-Pan Blast Chiller, cleaning and maintenance are easy! Easy cleaning and maintenance are important aspects for successful chefs or restaurateurs like you! The professional 7-pan blast chiller features rounded corners that make it quick to clean; for any maintenance, you can also effortlessly remove the rear compartment.

Dimensions

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|--------------------|-----------------|
| Dimensioni esterne | 750x740x1300 mm |
| Dimensioni interne | 610x410x760 mm |
| Dimensioni teglie | 600x400 mm |
| Distanza teglie | 105 mm |

Technical data

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|-------------------|-----------------|
| Capacità teglie | 7 gn 1/1 |
| Collaudo | +43 / 65% °C/RH |
| Frequenza | 50 Hz |
| Gas refrigerante | R452A |
| Peso | 111 kg |
| Potenza Elettrica | 1.49 kW |
| Resa abbattimento | +3°C 25 kg |
| Resa surgelazione | -18°C 15 kg |
| Voltaggio | 230 V |