

Cod: 5078

Professional blast chiller freezer with capacity 20 GN 1/1 trays



Description

Blast Chiller and Professional Blast Chiller 20 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 20-pan blast chiller, cleaning and maintenance are easy! Easy cleaning and maintenance are important aspects for successful chefs or restaurateurs like you! The professional Classic 20-pan blast chiller features rounded corners that make it quick to clean; for any maintenance, you can also effortlessly remove the rear compartment.

°C/RH

Dimensions

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

Technical data

Alimentazione	Electric
Capacità teglie	20 1/1 pans
Collaudo	+43 / 65% °C/RH
Frequenza	50 Hz
Gas refrigerante	R452A
Peso	184 kg
Potenza Elettrica	2 kW
Resa abbattimento	+3°C 60 kg
Resa surgelazione	-18°C 35 kg
Voltaggio	400 V