

BLAST CHILLER 12 KG/CYCLE

Blast chiller made of AISI 304 stainless steel. Production per cycle: 12 kg from +90°C to +3°C at product core in 90 minutes. Inner compartment useful for 5 GN 1/1 or EN 60x40 cm containers. Control panel with segment display.





Category	blast chiller	Cooling power	W 922
Defrosting type	air	GN 1/1-EN tray insertion side	53 - 60 cm
Max level/containers	nr. 5 GN 1/1 - 60X40	Production per cycle	12 kg (+90°C÷+3°C)

Functional features

- · Production per cycle: 12 kg from +90°C to +3°C at product core in 90 minutes.
- · Control panel with segment display.
- · Blast chilling, timed and/or with probe detection mode, from +90°C to +3°C at product core.
- · Possibility to carry out a cycle in HARD or SOFT mode.
- · Pre-cooling: it is ideal for pre-cooling the internal cell.
- · After each cycle, the food is put in safety through the automatic passage to the phase of Conservation positive (+ 2°C).

Constructional features

- · Climate Class 4 (romm temperature 30°C, relative humidity 55%). Performances are guardanteed up to room temperature +32°C.
- Forced ventilation not directly on foods. Air defrosting. Refrigerant gas: R452A. Air defrosting.
- · Worktop, 80 mm high, made in AISI 304 satin finish stainless steel, sloping front. Control panel on the fronte.
- · One-piece construction with rounded internal corners. Exterior: AISI 304 stainless steel front, sides and top panels. Interior: AISI 304 stainless steel. Satin scotchbrite finish on door, side panels, control panel and top.
- · CFC-free expanded polyurethane insulation, 55 mm thickness, density 40kg/m³.
- · Hinged fan cover panel for easy access to the evaporator and fan during cleaning.
- · Copper/aluminium rustproofed evaporator.
- · Diamond inner floor for improved hygiene. Drain outlet for easy cleaning of interior.
- Inner compartment useful for 5 levels, GN 1/1 or EN 60x40 containers. 5 positions stainless steel demountable rack in wire AISI 304 stainless steel, clearance 66.5 mm.
- Door with outside full height stainless steel handle; easily-removable magnetic gasket; door frame heating element; magnetic door safety interlock for stopping inner fan motor; reversible on site.
- · Stainless steel feet, height-adjustable from 75 to 108 mm.

Safety equipment and approvals

 The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

Standard equipment

· Standard equipment: container rack. Plastic tray on the exterior bottom in order to facilitate defrosting water deposit.

Tec	hni	ical	Data

Working voltage	230V 1N~ / 50Hz	Net Weight	80 kg
Gross Weight	90 kg	Electric Power	0,85 kW
Dimensions	74,5x72x90 cm	Packing	81x77x110 cm

