

## BLAST CHILLER/FREEZER 65/35 KG/CYCLE

Blast chiller/freezer made of AISI 304 stainless steel.  
 Production per cycle: 65 kg from +90°C to +3°C at product core in 90 minutes; 35 kg from +90°C to -18°C at product core in 240 minutes. Inner compartment useful for 14 levels GN 1/1 or EN 60x40 containers.  
 Control panel with segment display, single-point probe.



<i>Blast chilling Output</i>	kg 65	<i>Blast freezing Output</i>	kg 35
<i>Defrosting type</i>	air	<i>GN 1/1-EN tray insertion side</i>	53 - 60 cm
<i>Max level/containers</i>	nr. 14	<i>Refrigeration power -23,3°C W</i>	4369
<i>Supplied core probe</i>	Monopoint		

### Functional features

- Production per cycle: 65 kg from +90°C to +3°C at product core in 90 minutes; 35 kg from +90°C to -18°C at product core in 240 minutes.
- Achievable temperature in chamber: -40°C.
- Control panel with segment display.
- Blast chilling, timed and/or with probe detection mode, from +90°C to +3°C at product core.
- Blast freezing, timed and/or with probe detection mode, from +90°C to -18°C at product core.
- Possibility to carry out a cycle in HARD or SOFT mode.
- Without core probe insertion, automatically, it carries out a timed cycle.
- Pre-cooling: it is ideal for pre-cooling the internal cell before the food loading, at an chamber temperature at -25°C.
- After each cycle, the food is put in safety through the automatic passage to the phase of Conservation positive (+ 2°C) and / or negative (-22°C).

### Constructional features

- Climate Class 4 (room temperature 30°C, relative humidity 55%). Performances are guaranteed up to room temperature +32°C.
- Forced ventilation not directly on foods. Air defrosting. Refrigerant gas: R452A. Air defrosting.
- 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, 75 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 14 levels, GN 1/1 or EN 60x40 containers. 14 positions stainless steel demountable rack in wire AISI 304 stainless steel, clearance 71.5 mm.
- Door with self-closing system; 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 105 to 155 mm.

### Standard equipment

- Standard equipment: container rack. Plastic tray on the exterior bottom in order to facilitate defrosting water deposit.
- SINGLE-POINT PROBE.

### Technical Data

<i>Working voltage</i>	400V 3N ~ 50 ÷ 60 Hz	<i>Net Weight</i>	230 kg
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# VS141L



Gross Weight	255 kg	Electric Power	4,5 kW
Dimensions	80x83x199 cm	Packing	91x88x216,5 cm

Blast chillers and freezers  
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