

BLAST CHILLER/FREEZER UNDER OVEN 10.8/3.6 KG/CYCLE

Blast chiller/freezer made of AISI 304 stainless steel. Production per cycle: 10.8 kg from +90°C to +3°C at product core in 90 minutes; 3.6 kg from +90°C to -18°C at product core in 240 minutes. Inner compartment useful for 5 levels GN 1/1 containers. Control panel with segment display, single-point probe. Preset for stacking of combi ovens 6 and 10 levels GN 1/1.



Category	blast chiller - freezer	Cooling power	W 694
Defrosting type	air	GN 1/1 tray insertion side	32.5 cm
Max level/containers	nr. 5 GN 1/1	Production per cycle	10,8 kg (+90°C÷+3°C); 3,6 kg (+90°C÷-18°C)
Supplied core probe	Single-point		

Functional features

- Production per cycle: 10.8 kg from +90°C to +3°C at product core in 90 minutes; 3.6 kg from +90°C to -18°C at product core in 240 minutes.
- 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.
- Preset structure to stackable configuration with combi ovens, capacity GN 6 and 10 levels; supplied steel references for optimal positioning.
- 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 GN1/1. 5 positions stainless steel demountable rack in wire AISI 304 stainless steel, clearance 40.5 mm.
- Outside full height stainless steel handle. Easily-removable magnetic gasket. Door frame heating element. Magnetic door safety interlock for stopping inner fan motor. Depth with door open 1295 mm.
- Stainless steel height-adjustable feet (145 mm - 215 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

Working voltage	230V 1N~ / 50Hz	Net Weight	120 kg
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VS351H



Gross Weight	135 kg	Electric Power	0,85 kW
Dimensions	92,9x77,7x75 cm	Packing	107x94x97,5 cm

Blast chillers and freezers
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