



INOX | Blast Chillers

Blast chillers



GENERAL FEATURES

GN1/1 and EURONORM 600x400mm Upright Blast chiller	•
Stainless Steel exterior and interior	•
Ventilated Cooling with Manual defrost	•
Plastic thermal-braker as chamber body frame (Hot pipe system)	•
Evaporator with anti-corrosion treatment	•
Foaming Agent Cyclopentane (60mm per side - CFC Free)	•
Digital Thermostat with Buzzer alarm	•
Error messagge directly in the display	•
Chilling chamber in stainless steel	•
Door microswitch for stop inner fan with open door	•
Preparated for condensation water tray (Not included)	•
Reversable door / Needle probe fitted as standard	•
Tray configuration: 65mm distance between trays	•
N.4 S/S Adjustable feet - (Lockable castor as Optional)	•
Temperature controlled or temporizated blast cycles (Soft/Hard)	•
Automatic storage mode at the end of blast chilling cycle	•
ECM Fan (For Low energy counsumption/Low noise level)	•
Separate button for "ICE CREAM" Cycle	•
Separate button for "-40°C" Cycle	•
ICE CREAM kit (PANS not included) optional	•

TECHNICAL SPECIFICATIONS

Capacity	Ch.15Kg/Fr.10Kg
Temperature	+10°C ~ -40°C
Consumption	N/A kWh/24h
Rated Power	749 W
Noise level	60 dB(A)
Net Weight	76 Kg
Gross Weight	86 Kg
External Dimensions (WxDxH mm)	760x725x850
Internal Dimensions (WxDxH mm)	640x405x360
Packaging dimensions (WxDxH mm)	800x760x900
Loading quantities 20'/40'/40'HQ	42/86/126

CERTIFICATION





RoHS





















Inner fan cover



DETAILS

Needle probe



Digital control



Suitable for tray EURONORM 600x400mm or GASTRONORM GN1/1



Anti-condensation "thermal-braker" on door frame



Evaporator with anti-corrosion treatment

PRODUCT DIMENSIONS

