

TRAY BLAST CHILLERS CLASSIC



CHARACTERISTICS AND FUNCTIONS

- Circulation of air inside the cell
- Structure of the unit in AISI 304 stainless steel
- External finish in Scotch-brite satin
- Isolated with high density polyurethane foam (40kg/m³)
- Adjustable stainless steel feet
- Cells with rounded internal corners
- Rack and guides for holding easily removable and individually washable 60X40 trays.
- Door with spring return and removable magnetic seal
- Fan block system when door is open
- Easy access to the evaporator unit for easy cleaning
- Temperature probe with internal heating
- Conforms to HACCP
- Waste drain

OPTIONAL

- Pair of tray guides INOX blast chillers 4060
- USB kit
- 2+2 wheel kit diameter 80 in stainless steel
- Cooling by water unit

BLAST CHILLERS																		
Number of doors		Width (mm)		Depth (mm)		Height (mm)		Temperature range										
								Kg of product per cycle from +90° to + 3°in 90 minutes										
								Kg of product per cycle from +90° to - 18°in 240 minutes										
								Freezing capacity in Kgs./h from +30°C to -18°C to the heart										
Capacity of pairs of tray guides																		
Power supply																		
Defrosting																		
Number of pairs of tray guides																		
Weight (Kg)																		
dbA																		
Absorbed Power (kW)																		
Absorption (A)																		
Refrigerating Power (kW)																		
Installed rated Power (HP)																		
Classic 5T	1	784	800	900	-18°C/ +90°C	18	10	5	6	230/1/50+N	HOT GAS	5	125	58	0,85	4	0,81	0,8
Classic 10T		800	825	1800		34	20	12	15			10	210	68	2,3	4,6	2,1	2
Classic 15T		800	825	2025		45	30	15	19			15	245	70	2,8	5,2	2,86	3

