

Powerful, versatile, easy to use and reliable. These are the most important features of Tecnomac blast chillers-freezers.

- · Soft touch control panel
- New soft touch control panel: intuitive and extremely easy to use with all the functions necessary for the various processes
- Anti-corrosion resin fan blades
- Conic core probe

OPTIONS

- · Ozone O3 sterilization
- USB Recorder
- Castors kit
- Special structure for pastry with 10 mm adjustable pitch
- 1 pair of stainless steel guides for variable pitch structure (10 mm)

DIMENSIONS 800W x 700D x 1504H mm TRAYS 10 x GN 1/1 food pans or 600 x 400mm

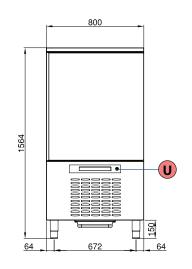
| Tray pitch: 68mm | |
|--|---------------------------|
| TECHNICAL DATA | |
| Power supply: | 230V / 1NAC / 50HZ / 9.7A |
| Consumption: | 2100W |
| Compressor: | Hermetic |
| Refrigeration Power (-10°C/+45°C): | 3219W |
| Refrigeration Fluid: | 2200g - R452a |
| Output chilling $(+90^{\circ}C \rightarrow +3^{\circ}C)$: | 32kg in 90 minutes |
| Output freezing (+90°C \rightarrow -18°C): | 22kg in 240 minutes |
| Weight: | 139kg |
| SHIPPING DATA | |
| Shipping Dimensions: | 870 x 770 x 1710 mm |
| Shipping Weight: | 156kg |

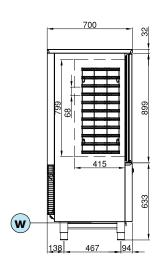
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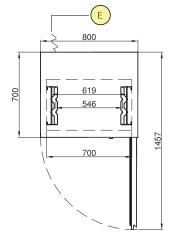
REACH-IN BLAST CHILLERS-FREEZERS



















SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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