

ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

BLAST CHILLERS/SHOCK FREEZERS FOR TRAYS

All The Best

From One Supplier

KBF/15



• SALES • SERVICE • SPARE PARTS •

BLAST CHILLER / SHOCK FREEZER FOR 15 GN 1/1 / 600x400 TRAYS - Blast freezer which gets rapidly lower the core temperature of foods: chilling from +90°C to +3°C in 90 minutes and freezing from +90°C to -18°C in 240 minutes. Minimum air temperature -40°C.

- made in stainless steel
- GN 1/1 trays / 600x400 shelves/trays capacity
- chilling from +90°C to +3°C in 90 minutes and freezing from +90°C to -18°C in 240 minutes, reaching minimum air temperature -40°C
- 2.8" touch control panel, digital display
- technical compartment: placed below
- automatic defrosting system with hot gas
- manual tray for elimination of condensate water
- automatic defrosting system with hot gas
- supply with: trays structure, 67 mm pitch
- not included: trays/shelves

TECHNICAL DATA

Insulation thickness	mm	60
Capacity (gross)	l	321
Doors	nr	1
External dimensions (WxDxH)	mm	800 x 820 x 2000
Top type		without work top
Condensing unit		2 plug-in
Evaporators	nr	1
Ice-cream trays capacity	nr	21 (5 l - 360x160x120h mm)
Yield* chilling / freezing	kg	+90/+3°C = 70kg // +90/-18°C = 60kg
Gas		R290
		+90/+3°C = 70kg // +90/-18°C = 60kg
Max abs. power	W	2906*
Cooling power	W	3172**
Input voltage		3x400V/50Hz
Climate class		5
Packaging dimensions (WxDxH)	mm	87 x 91 x 220
Volume (gross)	mc	1,74
Net weight	kg	194
Gross weight	kg	212

Femac

The Bakery Equipment Specialist