

The Tecnomac range of reach-in blast chiller-freezers has a selection of units based on both tray capacity and chilling/freezing capability.

This model can take both 600mm x 400mm baking trays and gastronorm 1/1 trays.

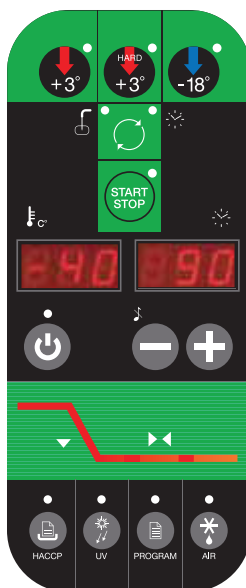
With blasting chilling capability up to 20kg and blast freezing capability up to 12kg, this unit is perfect for restaurants, bakeries, patisseries, pizza and pasta manufacturers, hospitals, schools, hotels and ice cream shops.

STANDARD FEATURES

- HACCP internal data storage card with built in usb port

OPTIONS

- Sterilizing ozone
- Pastry trays (step 10 mm)
- Pastry trays (step 68 mm)
- Castors kit 898 mm(h)
- Rollers kit 870 mm(h)



DIMENSIONS

800W x 700D x 900-930H mm

Minimum clearance at rear: 60mm

TRAYS

5 x GN 1/1 food pans or 600mm x 400mm

6 x 5 litre ice cream pans 165W x 360D x 120H mm

Tray pitch: 68mm

TECHNICAL DATA

Power supply: 240V / 1N / 50Hz / 6.5A

Power output: 1350W

Compressor: Hermetic

Refrigeration Power (-10°C/+45°C): 2241W

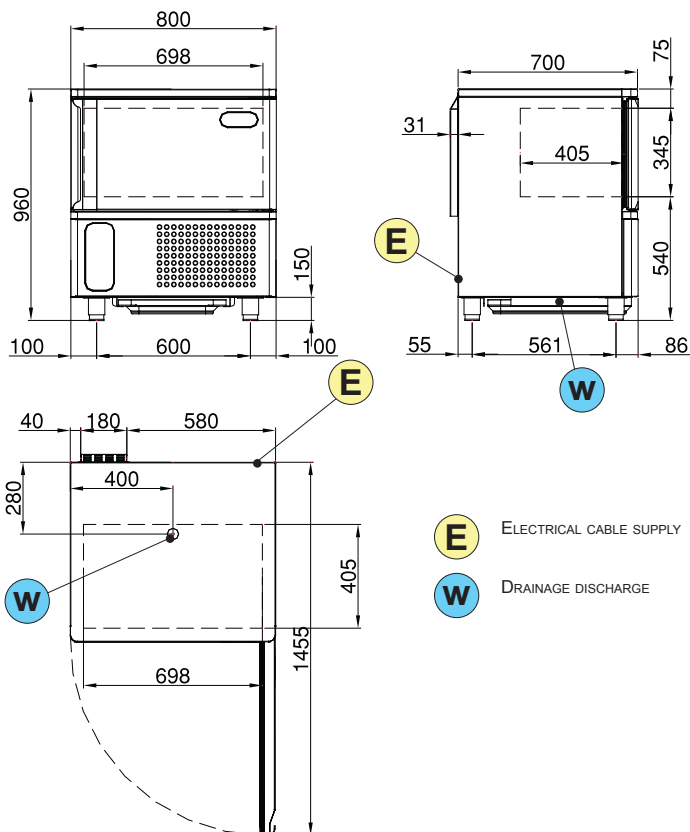
Refrigeration Fluid: 1300g - R404A

Output chilling (+90°C → +3°C): 20kg in 90 minutes

Output freezing (+90°C → -18°C): 12kg in 240 minutes

Weight: 118kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



E ELECTRICAL CABLE SUPPLY
W DRAINAGE DISCHARGE