

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 16kg and blast freezing capability up to 10kg, this unit is perfect for restaurants, bakeries, patisseries, pizza and pasta manufacturers, hospitals, schools, hotels and ice cream shops.

### STANDARD FEATURES

- Sterilizing ozone
- Pastry trays (step 10 mm)
- HACCP internal data storage card with built in usb port
- 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: 230V / 1NAC / 50HZ / 5.8A

Consumption: 1250W

Compressor: Hermetic

Refrigeration Power (-10°C/+45°C): 1573W

Refrigeration Fluid: 1200g - R452a

Output chilling (+90°C → +3°C): 16kg in 90 minutes

Output freezing (+90°C → -18°C): 10kg in 240 minutes

Weight: 108kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

