

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.

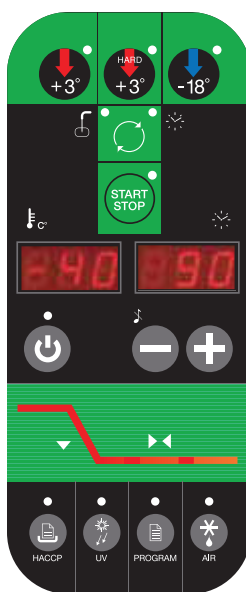
With blasting chilling capability up to 35kg and blast freezing capability up to 25kg, this unit is perfect for restaurants, bakeries, patisseries, pizza and pasta manufacturers, hospitals, schools, hotels and ice cream shops.

STANDARD FEATURES

- HACCP internal data storage card with built in usb port
- 415V / 3N / 50Hz

OPTIONS

- Sterilizing ozone
- Pastry trays (step 10 mm)
- Pastry trays (step 68 mm)
- Castors kit 1466 mm(h)
- 240V / 1N / 50Hz



DIMENSIONS

800W x 700D x 1486H mm

Minimum clearance at rear: 100mm

TRAYS

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

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

Tray pitch: 68mm

TECHNICAL DATA

Power supply: 415V / 3N / 50Hz / 6.5A
240V / 1N / 50Hz / 12.5A (option)

Power output: 2850W
2920W (option)

Compressor: Hermetic

Refrigeration Power 4105W
(-10°C/+45°C): 3909W (option)

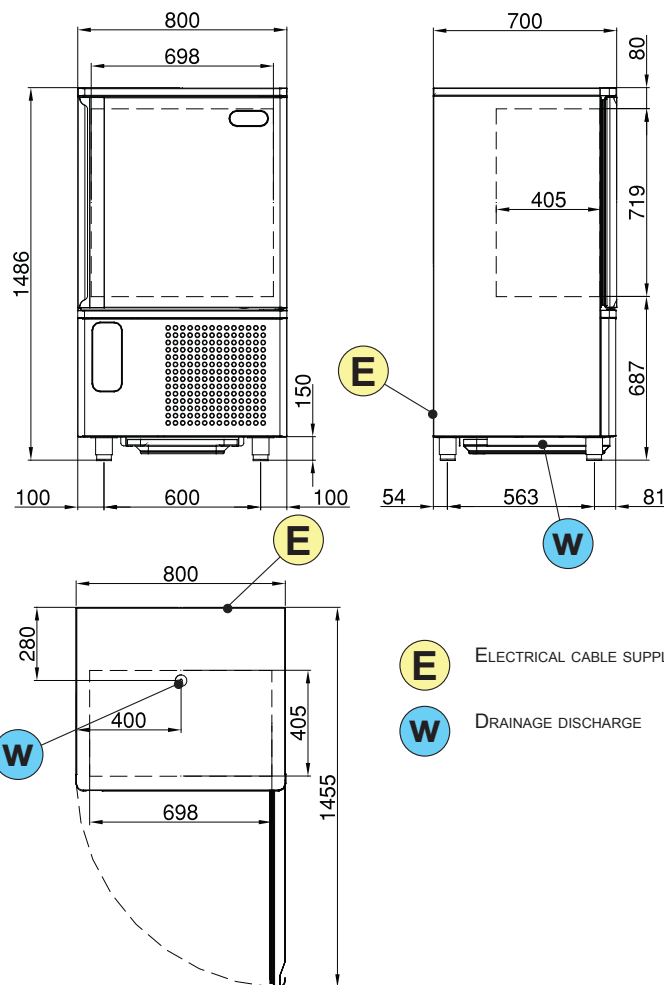
Refrigeration Fluid: 2200g - R404A

Output chilling (+90°C → +3°C): 35kg in 90 minutes

Output freezing (+90°C → -18°C): 25kg in 240 minutes

Weight: 168kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



- E** ELECTRICAL CABLE SUPPLY
- W** DRAINAGE DISCHARGE