Tecnomac

V15.65

REACH-IN BLAST CHILLERS-FREEZERS



FEATURES

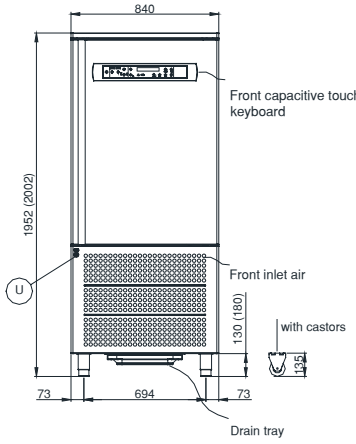
- 4 different cycles for blast chiling and 4 cycles for shock freezing
- Thickness insulation walls 70 mm (HFC FREE)
- Hot gas defrost
- Capacitive touch control
- Functions available: blast chiller, shock freezing, shock freezing continuous, thawing, ice cream cycle, cycle programs storable, HACCP report alarms
- AISI 304 stainless steel construction
- Upload and download data with USB
- Messaging in multiple languages

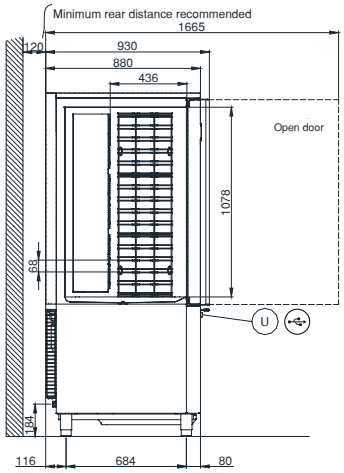
OPTIONS

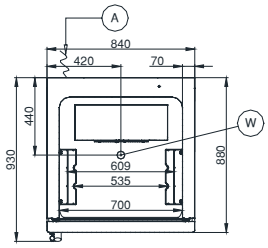
- Sanitising ozone cycle
- Castor kit
- Kit pastry step 10 mm
- Water condensing version or remote version
- 60 Hz versions

DIMENSIONS	
840W x 930D x 1957H mm	
TRAYS	
15 x GN 1/1 food pans or 600 x 400mm	
Tray pitch: 68mm	
TECHNICAL DATA	
Power supply:	400V / 3NAC / 50HZ / 7A
Consumption:	4000W
Compressor:	Semi-hermetic
Refrigeration Power (-10°C/+45°C):	7800W
Refrigeration Fluid:	2200g - R452a
Output chilling (+90°C → +3°C):	65kg in 90 minutes
Output freezing (+90°C → -18°C):	50kg in 240 minutes
Weight:	256kg
SHIPPING DATA	
Shipping Dimensions:	880 x 980 x 2160 mm
Shipping Weight:	283kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



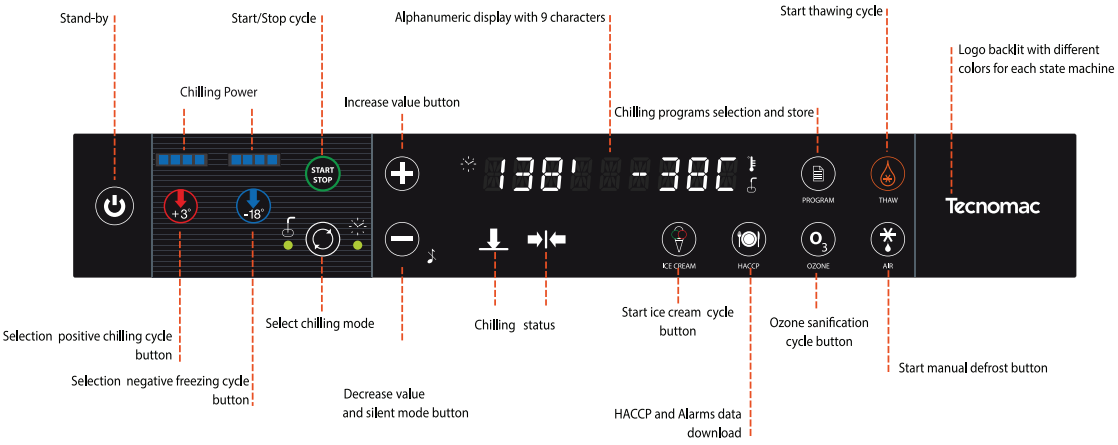




A Electrical cable supply

W Drainage Discharge

U USB connection



COMCATER · foodservice equipment

National Head Office
156 Swann Drive
Derrimut VIC 3030
Tel: +61 3 8369 4600
Fax: +61 3 8369 4699

Melbourne
96-100 Tope Street
South Melbourne VIC 3205
Tel: +61 3 8699 1200
Fax: +61 3 8699 1299

Sydney
20/4 Avenue of the Americas
Newington, NSW 2127
Tel: +61 2 8775 9500
Fax: +61 2 9648 4762

Brisbane
1/62 Borthwick Avenue
Murarrie QLD 4172
Tel: +61 7 3900 2700
Fax: +61 7 3399 5311

Perth
Unit 16, 7 Abrams Street
Balcatta, WA 6021
Tel: +61 8 6217 0700
Fax: +61 8 6217 0799

www.comcater.com.au