Cod: 1142100973

Professional blast chiller and freezer, 3 GN 2/3 trays, +10 to -38°C, 0.42 kW – RA



Description

Why buy one?

Blast chillers are an essential piece of equipment for anyone working in the **restaurant**, **catering** or **patisserie** sectors. They are no longer the exclusive preserve of large industrial kitchens: today, there are compact and versatile models available that are also perfect for domestic or semi-professional use.

Whether you're an amateur pastry chef, a cooking enthusiast or a professional looking for a reliable solution, a blast chiller can revolutionise the way you store and plan food preparation.

Benefits for professional and domestic kitchens

- **In an industrial setting:** these appliances allow you to blast-chill large quantities of food, preserving its quality for days or weeks. They are essential for anyone wishing to optimise time and plan production.
- **In the home:** ideal for preparing weekly meals, freezing fresh ingredients or rapidly chilling desserts and creams.

Excellent performance in a compact design

A professional blast chiller not only guarantees excellent performance but also stands out for:

- **Rapid temperature reduction**, preventing bacterial growth.
- **Optimal preservation** of flavours and nutritional quality.
- **Compliance with HACCP regulations**, ensuring uncompromising food safety.

Efficiency and reliability in every situation

Whether in a professional or domestic kitchen, a blast chiller is synonymous with:

- **Uncompromising efficiency:** rapid freezing, uniform cooling and consistent performance.
- **Practical and robust design:** perfect for environments of any size.
- **Ease of use and durability:** designed to stand the test of time.

The ideal choice for your business

Investing in a **professional blast chiller** means ensuring the highest standards of food safety and quality. From large-scale operations to day-to-day preparation, these appliances are an invaluable aid in optimising your workflow, whilst maintaining high standards of hygiene and safety

Key features

- **3 GN 2/3 trays**: Offers optimal capacity for professional catering, perfect for handling medium-sized loads without compromising on space or efficiency.
- **Stainless steel exterior and interior**: The all-stainless-steel construction ensures greater durability, absolute hygiene and easy cleaning after every use.
- **Manual defrosting**: A simple and effective system that allows you to maintain the blast chiller's optimal performance with minimal maintenance.
- **Forced-air cooling**: Ensures even distribution of cold air for consistently uniform blast chilling and freezing, preserving the quality and texture of food.
- **Digital thermostat**: Allows precise temperature control, with intuitive settings to suit different operational requirements.
- **Door-open alarm**: For greater safety and optimised energy efficiency, it alerts you in the event of accidental opening, preventing heat loss.
- **Adjustable feet**: Ideal for adapting to any surface, ensuring stability even in busy work environments.
- **Needle probe included**: Essential for accurately monitoring the internal temperature of food, which is vital for proper freezing.

Technical Specifications

- **External dimensions**: 66x64x43.7h cm
- **Internal dimensions**: 34 x 36.5 x 27h cm
- **Tray capacity**: 3 GN 2/3
- **Power consumption**: 0.42 kW
- **Blast-chilling capacity**: +10°C 7 kg
- **Freezing capacity**: -38°C 5 kg
- **Noise** level: 55 dB
- **Refrigerant**: R290
- **Net weight**: 44 kg

Standard equipment

- **Needle probe**: For precise control of the core temperature of food, essential for ensuring optimal results.

Dimensions

External dimensions	660x640x437 mm
Internal dimensions	340x365x270 mm
Packaging dimensions	700x680x525 mm

Technical specifications

Baking tray capacity	3 gn 2/3
Electrical Power	0.42 kW
Freezing yield	-38°C 5 kg
Net weight	44 kg
Noise levels	55 db
Operating temperature	+10 -38 °C
Power supply	Electric
Refrigerant gas	R290
Voltage	230 V
Weight including packaging	52 kg
Yield reduction	+10°C 7 kg

Standard equipment

Included	needle probe