Cod: 12354006188

Professional blast chiller and freezer, 5 trays (60×40 cm, GN 1/1), -8 to 40°C, 0.76 kW



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 your 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**, for 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

- **5 x 60x40 cm GN 1/1 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 defrost**: 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 high-intensity working environments.
- **Core** temperature**probe included**: Essential for accurately monitoring the internal temperature of food, which is vital for proper freezing.

Technical Specifications

- **External dimensions**: 76x70.5x85h cm
- **Tray capacity**: 5 x 60x40 cm GN 1/1 trays
- **Electrical power**: 0.76 kW
- **Refrigerant gas**: R290
- **Net weight**: 80 kg

Standard equipment

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

NB: The grills are not included; they can be purchased in the 'optional extras' section.

Dimensions

External dimensions	760x705x850 mm
Packaging dimensions	800x800x900 mm

Technical specifications

Baking tray capacity	5 600×400 / 5 GN 1/1
Climate class	4
Electrical Power	0.76 kW
Frequency	50 Hz
Net capacity	45 Lt
Net weight	80 kg
Operating temperature	-40 +8 °C
Power supply	Electric
Refrigerant gas	R290
Refrigeration	ventilated
Voltage	230 V
Weight including packaging	85 kg

Standard equipment

Included	Core probe and condensate collection tray