

High-capacity chilling with precise control.

Professional rapid chilling for demanding production environments.



20 TRAY PROFESSIONAL FORMAT

BUILT FOR RAPID RESULTS

82 kg

BLAST CHILLING

+90 C to +3 C, probe or timed

65 kg

SHOCK FREEZING

+90 C to -18 C, probe or timed

KEY FEATURES

PRECISION

Core probe or timed operation

EFFICIENCY

High efficiency and low energy use

CONNECTIVITY

Remote control via Wi-Fi connection

CAPACITY

20 pairs of stainless steel guides

TRAY OPTIONS

1/1 GN and 600 x 400 baking trays

CONFIGURATION

17 mm shelf guide spacing

REFRIGERANT

R452A refrigerant gas

AMBIENT

Designed for conditions up to 43 C

TECHNICAL AT A GLANCE

400 V

VOLTAGE

4.1 kW

POWER

780 x 800 x 2207

EXTERNAL mm

660 x 402 x 1520

INTERNAL mm

227 kg

WEIGHT

ADVANCED CYCLE CONTROL

Colour touch screen and remote Wi-Fi control

CYCLE CONTROL