ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

BLAST CHILLERS/SHOCK FREEZERS FOR TRAYS **Model: KBF/05** **Code: 04610019**

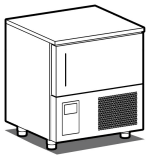
K-ONE

5 GN 1/1 // 600x400 TRAYS

BLAST CHILLER / SHOCK FREEZER FOR 5 GN 1/1 / 600x400 TRAYS - Blast freezer which gets rapidly lower the core temperature of foods: chilling from +90°C to +3°C in 90 minutes and freezing from +90°C to -18°C in 240 minutes. Gas R290. Minimum air temperature -40°C.

- made in stainelss steel
- GN 1/1 trays / 600x400 shelves/trays capacity
- chilling from +90°C to +3°C in 90 minutes and freezing from +90°C to -18°C in 240 minutes, reaching minimum air temperature -40°C
- 2.8" touch control panel, digital display
- technical compartment: placed below
- automatic defrosting system with hot gas
- manual tray for elimination of condensate water
- automatic defrosting system with hot gas
- Supply with: trays structure, 67 mm pitch
- Not included: trays/shelves





TECHNICAL DATA

Doors	nr	1
Capacity (gross)	l	102
External dimensions (WxDxH)	mm	800 x 750 x 900
Insulation thickness	mm	60
Top type		without work top
Yield* chilling / freezing	kg	+90/+3°C = 22kg // +90/-18°C = 15kg
Evaporators	nr	1
Condensing unit		plug-in
Max abs. power	W	930*
Cooling power	W	1039**
Gas		R290
Input voltage		1x230V/50Hz
Climate class		5
Packaging dimensions (WxDxH)	cm	87 x 84 x 107
Volume (gross)	mc	0,78
Net weight	kg	96
Gross weight	kg	106

*Evap. -10°C, Cond. +45°C / **Evap. -23,3 Cond. +54,4°C

ACCESSORIES:

	Stainless steel GN 1/1 shelf	45100240
	Stainless steel cm 60x40 shelf	45100242
	Set of 4 Ø 100 castors (overprice)	45000540
	Wi-Fi supervising system (overprice)	45000565
	60Hz frequency	45000560