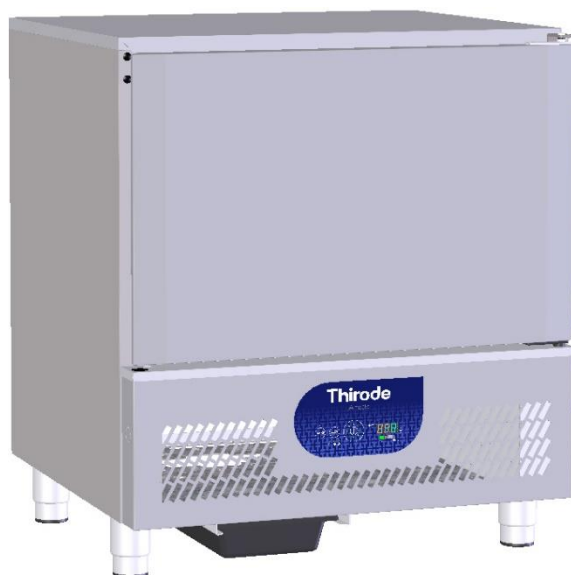


## Fast Cooling and Freezing

14/6 and 22/10 models remote - 5 levels GN1/1



Wire racking



Regulator



### Devices Codes :

14/6 model remote : 618431S

22/10 model remote : 618432S

- \* Mixed blast chiller or blast freezing, designed for catering, allowing to go from +65 to + 10 ° C in less than 90 minutes or from +65 to -18 ° C in less than 4h30, in accordance with the AC agreement D 40 003.
- \* Remote. Expansion valve R452A
- \* Capacities :
  - 14/6 model : 14 kg cooling et 6 kg freezing
  - 22/10 model : 22 kg cooling et 10 kg freezing
- \* 5 GN1/1 and 600x400 levels inner racking, step 75mm, 530mm entry, constituted of 2 S/S wire racking. The blast chiller is delivered without shelf.
- \* Electronic regulator with 3 capacitives buttons to carry out cooling cycle, freezing cycle, conservation cycle and defrost cycle :
  - 1 bouton : launch and stop cycle by default
  - 1 bouton : additional fonction choice (anti-freezing, defrost or freezing)
  - 1 HACCP bouton : allowing to have the elapsed cycle time and an estimate of the remaining cycle time
- \* The blastchiller is delivered with core probe, allowing to manage cycles
- \* Standard hinge door at right, reversing on demand (option or/and on site).
- \* 304 s/s finish inside & out (note: rear clad and exterior base finished in galvanised steel)
- \* The device is equipped with a drawer for collecting defrost water.


### OPTIONS

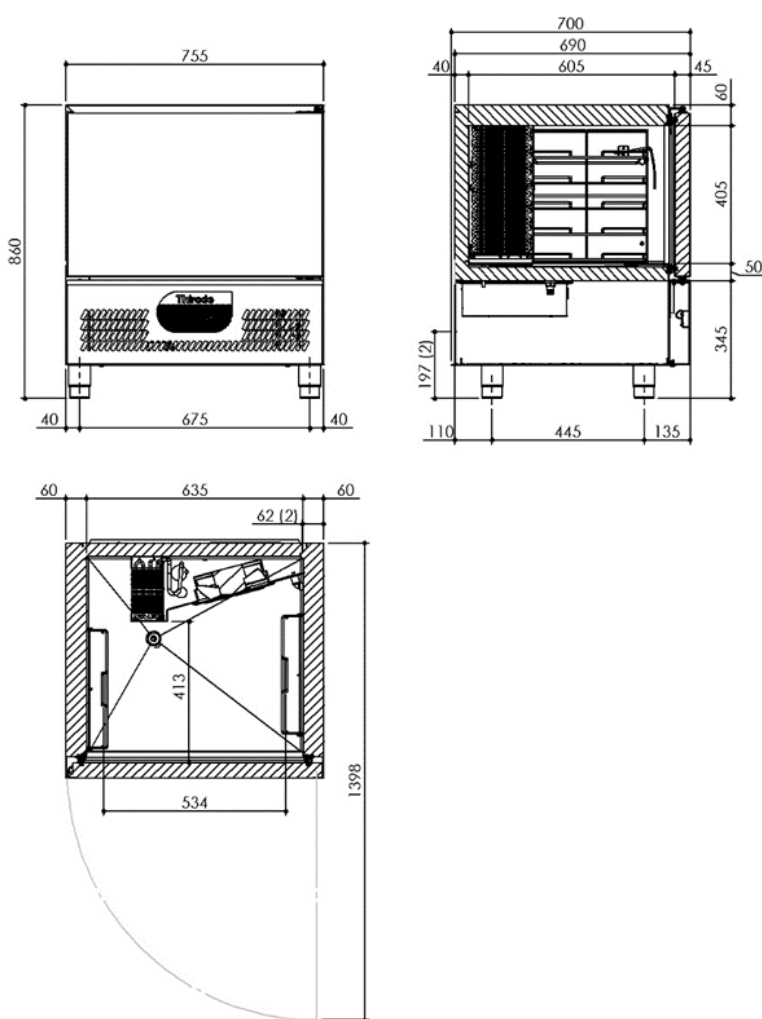
- |  |                                       |
|--|---------------------------------------|
| - GN1/1 S/S shelves  | - Regulation on the top               |
| - 600x400 S/S shelves  | - Top, 20mm thickness                 |
| - Réévaporation électrique des eaux de dégivrage, nettoyable | - Top with splashback, 20mm thickness |
| - Hinge door at left   | - All S/S                             |
| - 6 levels wire racking, step 60mm                           | - HACCP recorder (USB plug)           |
| - Castors with breaks  |                                       |

# BLAST CHILLER

14/6 and 22/10 models

## Technical characteristics

Dimensions (mm)		Height	Width	Depth
	External	860	755	690
	Inner	405	635	413
Weight (Kg)		14/6		22/10
	Gross	110		120
Electricity				
	Voltage	1~230V		
	Fréquency	50 Hz		
	Protection	AM 2		AM 4
	Maximun power	50 W		80 W
Refrigerated system				
	Refrigerant capacity. (W)	1514 at -10/+32°C		1130 at -10/+32°C
	Compressor	/		
	Evaporator	Air ventilated		
	Fluid	R452A		
	Condenser	/		
	Acoustic pressure (dbA)	/		/
	Heat emission (W / cycle)	/		/
Capacities				
	Cooling loading/cycle	14 kg		22 kg
	Freezer loading/cycle	6 kg (**)		10 kg (**)
	Gross capacity (L)	105		
	Wire shelves	GN1/1 (not included)		
	Max. level number	5 levels, step 75mm		
Temperatures				
	Max. ambient	+43°C		
	Temperature range	+65°C at +10°C in 90 min. +65°C at -18°C in 4H30		
Construction				
	Type	Monoshell		
	Inner/extrenal housing	S/S 304		
	Insulation	60mm th. polyurethane		
Standards				
		Hygiene : EN 17 032 Européen EN 1672-2		



- (1) : Defrost water drain (ø20)  
(2) : Electrics connexion

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