



D14 Blast Chiller & Shock Freezer

Quick Overview



- Gross Volume: 494.2L
- Net Volume: 266L
- Max Ambient Temperature: 40°C, 40%RH
- Temperature Range: -22 to -18 ° C
- Ambient operating temp. 38°C
- Built to HACCP specification
- Special blast process prevents ice crystallisation from forming, ensuring quicker temperature reduction
- Digital controller with probe and temperature display
- European condenser and evaporating fans
- Fan-forced evaporator cooling
- auto defrost
- self-evaporating drainage
- Internal corners are rounded for hygiene & easy cleaning
- self-closing doors
- Chill 56kg
- Interior: 660mmW x 420D x 1150H

Description

14 × 1/1 Gastronorm or 14 × larger 600×400 Euronorm pans (40 mm deep)

Key Features

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- Chill 56kg
- Interior: 660mmW×420D×1150H

2 Years Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Doors	1
Door Type	Hinged Doors
Body	Stainless Steel
Gross Volume	494.2L
Net Volume	266L
Max Ambient Temperature	40°C, 40%RH
Temperature Range	-22 to -18 ° C
Net Weight (Kg)	210
Width (mm)	800
Depth (mm)	818
Height (mm)	2110
Packing Width (mm)	870
Packing Depth (mm)	900
Packing Height (mm)	2270
Power	415V; 2000W
Warranty	2 Years Parts and Labour