

Blast Chiller-Abbattitori



RF 5

- Built-in refrigerated unit, air condensation.
- Refrigerant gas R404A.
- Door micro switch to stop the fan when the door is opened.
- Inside and outside entirely in stainless steel type.
- Chilling chamber in AISI 304 steel type.
- Buzzer alarm.
- Error messages directly in display.
- Every side is thermal insulated.
- Perfect insulation 60 mm thick, CFC free.
- Water condensate tray, to collect condensation.
- Adjustable feet.
- Safety device: Motor thermal protection

Appliance for food blast chilling and freezing.

Activating the chilling cycle causes the temperature at the core of the food to drop from +90°C to +3°C in a maximum of 90 minutes, as provided by the current standard for H.A.C.C.P control. After chilling, the food can be conserved at a temperature of +3°C for a few days, after which it must be warmed in an oven and consumed; it is possible to chill with negative temperature; the temperature at the core of the food is lowered to -18°C in a maximum time of 240 minutes.

STANDARD CYCLES:

Positive temperature rapid chilling process, +90°C +3°C;
 Negative temperature rapid freezing process, +90°C -18°C;
 Positive temperature rapid chilling process, +90°C +3°C,
 with HARD chilling function.
 Conservation, automatically starts at the end of cycle.
 Functioning: time or with probe.



TECHNICAL DATA AND SPECIFICATIONS:

- The chilling chamber has internal rounded angle to guarantee high speed performances during the chilling cycle together with an easy cleaning.
- Easy to use electronic control panel.
- Door embedded control panel.
- Indirect ventilation (air flows don't go directly to food, but are directed to chamber sides).
- Pan holder – equipped as standard – suitable to contain GN and pastry (600x400) trays.

Standard accessories

- Core probe
- Air condensation system
- Built-in refrigerated unit

Technical data:

Capacity – trays	5 x GN 1/1 - 5 x (600x400mm)
Distance between GN trays – mm	65
Output	
Positive temperature chilling cycle	13 kg
Negative temperature chilling cycle	7,5 kg
External dimensions – mm	L750xP700xH850
Chamber size - mm	L620XP400XH360
Power	900 W
Voltage	AC 230V – 50 Hz
Net weight kg.	95 kg
Gross weight kg.	105 kg

Technical Specifications

MODEL	RF 5
DIMENSIONS (WxDxHmm)	750x700x850
NET CAPACITY(L)	5xGN1/1 or 5x600/400
TEMP(°C)	+90~+3 / +90~-18
REFRIGERANT	R404A
DEFROST	Automatic
TYPE OF COOLING	Ventilated
CONSUMPTION (KWh/24h)	2.5
NET WEIGHT (Kg)	95