



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,9
net weight (Kg)	55
gross weight (Kg)	70
breadth (mm)	655
depth (mm)	715
height (mm)	530

PROFESSIONAL DESCRIPTION

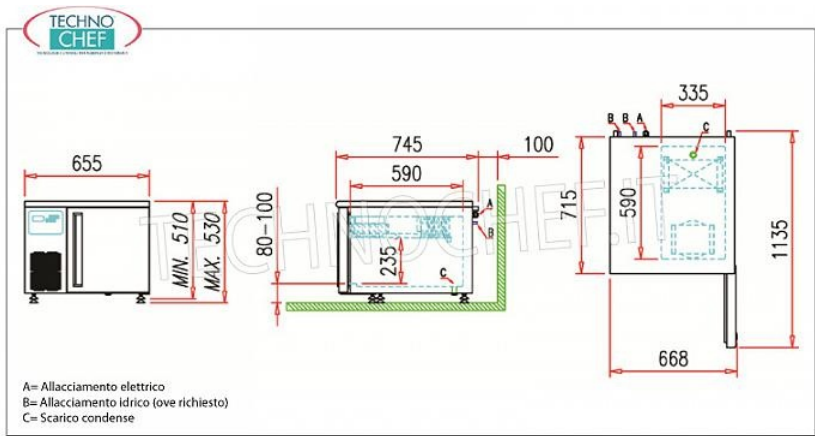
BLAST CHILLER-FREEZER with GUIDES for 3 GASTRO-NORM 1/1 TRAYS (mm 530x325), SINCOLD Brand :

- **AISI 304 18/10 stainless steel body** , Scotch-Brite exterior, mirror finish interior;
- **rounded internal and external corners** for thorough cleaning;
- **capacity 3 Gastro-Norm 1/1 TRAYS (mm 530x325);**
- **yield :**
- **POSITIVE CYCLE +90 +3°C / Kg.10 , - NEGATIVE CYCLE +90 -18°C/ Kg.5 ;**
- **50mm insulation thickness ;**
- CFC-free polyurethane monocoque insulation in DPO-0;
- **fully automatic electronic card** , allows you to carry out various work cycles and special functions (see additional image);
- self-closing door equipped with low temperature resistant silicone gasket, magnetic and heated closure;
- door stop profile fully integrated into the structure for maximum hygiene;
- space under the evaporator for easy cleaning;
- **R404A refrigerant gas ;**
- easily removable tray holder;
- bottom with condensation drain pile;
- **height-adjustable stainless steel feet .**

Included :

- **core probe** with sturdy silicone handle

CODE	DESCRIPTION	PRICE/DELIVERY
AT-MX3.10C	SINCOLD - Blast Chiller for 3 GN 1/1 Trays, POSITIVE CYCLE output +90°+3°C/10 kg, NEGATIVE CYCLE +90°-18°C/5 kg, V.230/1, Kw.0.9, dim.mm.655x715x530h	€ 1.779,20 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days



SCHEDA ELETTRONICA

Cicli disponibili:

- abbattimento a temperatura e conservazione;
- abbattimento a tempo e conservazione;
- surgelazione a temperatura e conservazione;
- surgelazione a tempo e conservazione;
- soft o hard sia in abbattimento che in surgelazione;
- preraffreddamento.

Funzioni speciali:

- controllo inserimento sonda spillone automatico;
- visualizzazione del valore delle sonde;
- visualizzazione del tempo trascorso dallo start con possibilità di modifica;
- sanificazione pesce;
- sbrinamento manuale.