



Blast chiller 20 X 1/1 GN pan capacity - DO20

Quick Overview

- Suitable for 1/1 GN pans and 600x400 bakery trays
- Digital controller with probe and temperature display
- Stainless Steel interior and exterior
- Internal rounded corners for easy cleaning
- Insulation in 60mm thickness CFC free polyurethane
- Adjustable Stainless Steel feet
- Self-closing door with magnetic gasket
- Ambient operation temperature 43 ° C and 65% RH

URL: <https://www.foodequipment.com.au/media/catalog/product/o/do20-blast-chiller.jpg>

Description

Blast Chiller- DO20

- ADVANCED DESIGN
- ALL STAINLESS STEEL
- Ambient operating temp. 43°C
- Blast Chilling Performance +3°C
- Blast Freezing Performance -18°C
- Suitable for 1/1 GN pans and 600x400 bakery trays
- Digital controller with probe and temperature display
- Stainless Steel interior and exterior
- Internal rounded corners for easy cleaning
- Insulation in 60mm thickness CFC free polyurethane
- Adjustable Stainless Steel feet
- Self-closing door with magnetic gasket
- Ambient operation temperature 43 ° C and 65% RH
- 415V; 2.25kW; 3 phase unit
- Process 70 kg from 90 ° C to -18 ° C in 180 mins

Dimension

- 750mmW x 740D x 2090/2120H

Your Shipping Specifications

Packing Width (mm)	770
Packing Depth (mm)	780
Packing Height (mm)	2190
Power	415V; 3 phase