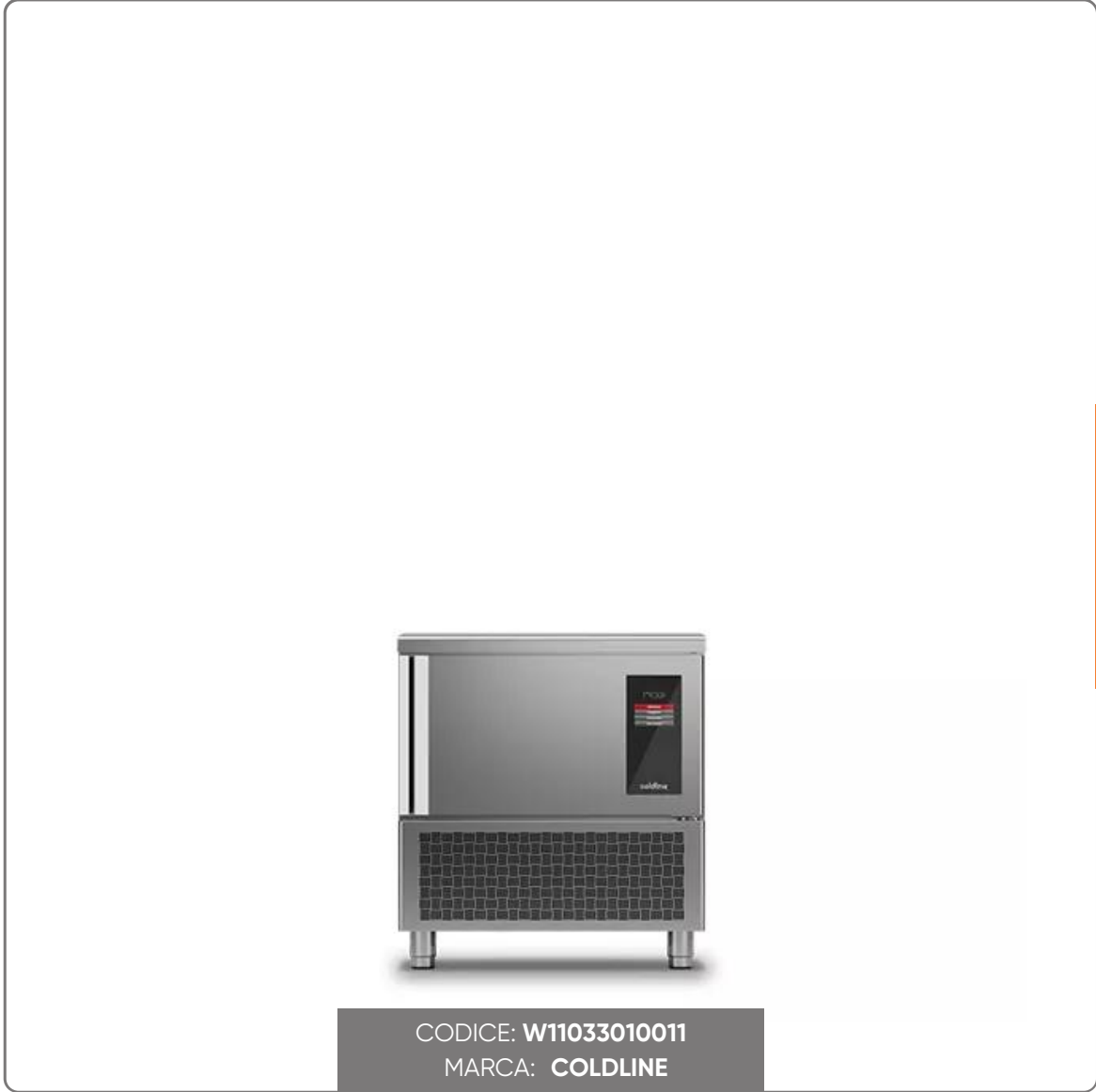


COLDLINE BLAST CHILLER MODI LINE UP VERSION mod. W5UG-P - CAP. 5 GN 1/1 DIM. mm.710x700x853H - GAS R290

COLDLINE BLAST CHILLER MODI LINE UP VERSION - 5 TRAYS



CODICE: W11033010011
MARCA: COLDLINE

vedi prodotto online



| | | | |
|--|--|--|---|
| <p>+3</p> <p>ABBATTIMENTO</p> <p>Raffredda rapidamente a +3°C di sopra al punto di congelamento.</p> <p>MODI UP ACTIVE</p> | <p>-18</p> <p>SURGELAZIONE</p> <p>Raffredda rapidamente a -18°C di sopra al punto di congelamento.</p> <p>MODI UP ACTIVE</p> | <p>CICLO MANUALE</p> <p>Manuale di controllo della temperatura applicata tra -20°C e -25°C.</p> <p>MODI UP ACTIVE</p> | <p>DECONGELAMENTO</p> <p>Decongelamento rapido e controllato.</p> <p>MODI ACTIVE</p> |
| <p>MANTENIMENTO</p> <p>Mantiene in grado pronto alla temperatura di servizio.</p> <p>MODI ACTIVE</p> | <p>ESSICCAZIONE</p> <p>Essicca il prodotto in un ambiente a secco.</p> <p>MODI ACTIVE</p> | <p>LIVELLAZIONE</p> <p>Con il prodotto in grado per una perfetta livellatura.</p> <p>MODI ACTIVE</p> | <p>RICICLO</p> <p>Controllo in grado pronto per il riciclaggio.</p> <p>MODI ACTIVE</p> |

SOLUZIONI FOODSERVICE

CHARACTERISTICS:

Refrigerant gas R290

Dimensions mm. 710x700 H853

Yield at +3°C Kg. = 20 Kg. / Yield at -18°C = 14 Kg.

- External/internal AISI 304 stainless steel
- Insulation thickness mm. 60
- 4.3" touch screen control panel with customizable recipes
- Core probe with connector, easily removable and replaceable
- Operation in climate class 5 (40°C - 40%HR)
- Anti-corrosion painted evaporator
- Automatic hot gas defrost

The time of blast chillers that are limited only to cooling food is over. In a modern catering business it is necessary to carry out multiple activities that require different tools.

This is why MODI was born.

Multiple functions in a single appliance allow you to use 24 hours a day saving space and the purchase of additional unnecessary equipment.