

Blast Chiller / Blast Freezer, 8 x GN 1/1, crosswise loader, built-in cooling

Dimensions

Length: 790 mm
Depth: 840 mm
Height: 1322 mm

Model

The outer body, the bottom, rear wall and cover plate are made entirely of stainless steel 1.4301 (AISI 304). All visible sides have a matt finish.

The inner body is made entirely of stainless steel 1.4301 (AISI 304). Interior with rounded corners in special hygienic design. Condensation water run-off. The rack for GN containers and GN grids is tip-proof and can be removed for cleaning purposes. Distance between the supporting frames: 70 mm.

Built-in cooling

Vertical evaporator-fan unit installed in the rear wall. Two impellers with a diameter of 315 mm, coated and balanced for vibration-free optimum radial runout. The evaporator faceplate is pivotable sideways. Thus the evaporator can be accessed easily for cleaning purposes.

In the machine compartment located on the bottom the easily accessible refrigeration unit can be pulled out for maintenance purposes. The refrigerating equipment is suitable for ambient temperature up to +40°C.

Condensate drip tray underneath the device, optionally for connecting with the defrost water run-off on site.

Electronic control

The frigtouch control enables an easy handling of different program sequences.

The operator menu is provided by an ergonomic control panel with 7" touch screen with 16 million colors mounted at hand or eye level.

The selected program is started via a time- or temperature-controlled mode (with 4-point core-temperature probe). The cooling or freezing process begins immediately after inserting cooked food.

Preset Cycles can be easily chosen by plain text, pictograms and pictures offering optimally preset cycles. In addition to the preset cycles, for every sort of food (such as meat, fish, vegetables...), own cycles can individually be defined and saved.

The display continuously shows the real time temperature profile of the food to be cooled.

The control allows a multi-level functionality in the time program. An individual time program can be specified for each GN slot. The multi-level functionality makes reloading hot food within the given time program possible.

Energy consumption values can be read out on the screen.

The defrost program enables thawing of frozen food in quick and hygienic manner.

The control unit has an alarm reporting system for: open door, broken temperature sensor, compressor damage, power cut, overheating and high pressure.

Operating conditions, alarm reports and HACCP data can be read out as well as software updates and additional cycles can be loaded via an USB interface.

Insulation

CFC-free, 60 mm-thick high-pressure polyurethane foam.

Hinged door

The self-closing hinged door fronts are double-walled, made entirely of stainless steel 1.4301 (AISI 304), CFC-free high-pressure polyurethane foam and equipped with integrated handle strip and pressed-in bent front plate. The maintenance-free hinges are made of stainless steel 1.4301 (AISI 304). The mold-resistant hollow-chamber magnetic seal is plugged into place, wrinkle-free, easy to clean and replaceable without any tools. Control panel and core temperature probe are built into the door.

Feet

The feet are made of stainless steel 1.4301 (AISI 304), 40 x 40 x 150 mm, -10/+30 mm and can be unscrewed to enable base mounting.

Technical data

Blast chilling capacity per cycle: 35 kg (+65°C / +3°C) in 90 minutes
Blast freezing capacity per cycle: 25 kg (+65°C / -18°C) in 240 minutes

External dimensions: 790 x 840 x 1.322 mm (LxDxH)
Internal dimensions: 668 x 418 x 678 mm (LxDxH)
Net weight: 135 kg
Insulation: 60 mm-thick, CFC-free
Refrigeration output: 3.219 W -10°C evap. temp./+45°C amb. temp.
1.160 W -30°C evap. temp. / +45°C amb. temp.
Connected load: 230 V / 50 Hz / 11,06 A / 0,9 KW
Refrigerant: R452a

Accessories:

Core temperature probe with 4 measuring points
1 rack for 8 GN 1/1 made of chromium steel 1.4301 (AISI 304)

Optional:

Door hinge shifted to the right.

Additional thermal functionality:

Provides low temperature, simmer, regeneration, temperature maintenance and defrosting functions. Including the ability to program combined heating and cooling cycles. Temperature range up to +80°C.

(Additional thermal functionality makes no LED illumination possible).

Set of castors

Wireless core temperature probe

Heatable core temperature probe

Sterilization device on board

HACCP temperature recording via WI-FI connection

GSM equipment to relay alarm indication to a mobile phone

Software package for an easy display of HACCP data

SD Card including 22 demo videos and a service manual

LED lighting

Probe holder for liquid or soft food

Make

Manufacturer: Cool Compact
Type: SKFMEQ0811C