






BLAST CHILLER/FREEZERS

	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>CROSSWISE BLAST CHILLER/FREEZERS</p> <ul style="list-style-type: none"> □ Blast chiller/freezers designed to rapidly reduce food temperatures from 90 C to 3 C in less than 90 minutes, and to 18 C in less than four hours □ 4 operating modes - <ul style="list-style-type: none"> □ soft chilling - air temperature of -2 C □ hard chilling - air temperature of -20 C □ shock freezing - air temperature of -35 C □ holding - temperature of 3 C (automatic at chill cycle end) □ Choice of operation by probe or cabinet temperature □ Programs memory plus recording of operating modes for HACCP compliance □ Guaranteed to meet performance requirements in ambient temperatures up to 32 C □ 304 stainless steel construction - internal and external 				
	<ul style="list-style-type: none"> □ Blast chiller & freezer 15kg capacity □ Fits 5 x 1/1 25mm Gastronorm pans in crosswise configuration <p>RBF061 726627</p>	760 x 760 x 970 Packed wt: 135kg Volume: 0.88m ³	2.03kW 10A	\$10,300
	<ul style="list-style-type: none"> □ Blast chiller & freezer 28kg capacity □ Fits 10 x 1/1 25mm Gastronorm pans in crosswise configuration <p>RBF101 726629</p>	760 x 760 x 1620 Packed wt: 152kg Volume: 1.33m ³	2.13kW 10A	\$14,500
	<ul style="list-style-type: none"> □ Blast chiller and freezer 64kg capacity □ Fits 20 x 1/1 25mm Gastronorm pans in crosswise configuration <p>RBF201 726630</p>	800 x 935 x 2280 Packed wt: 227kg Volume: 1.91m ³	2.80kW 20A	\$21,990