HENDI
Tools for Chefs

Blast chiller code: 238578

Made of stainless steel 18/8.
Honeycomb stainless steel top.
70 mm insulation thickness.
Ventilated refrigeration.
Capacitive touch control panel.
Quick cycle start function.
Cycles controlled by time and core probe temperature.
Automatic door closing.
Rounded internal edges.
Rounded diamond-cut bottom.
Evaporator with cataphoresis treatment.
Distance between rack rails: 65 mm.
Adjustable stainless steel feet.
Easily accessible maintenance compartment.
Suitable for GN 1/1 and 600x400 mm trays. Blast chilling: from +90°C to +3°C in 90 minutes.
Max. blast chilling capacity: 30 kg.
Deep freezing: from +90°C to -18°C in 240 minutes.
Max. deep freezing capacity: 18 kg.



SPECIFICATIONS

Climate class	cc5	Insulation thickness (mm)	70
Colour	Silver	Noise level (dB)	70
Control panel	Digital	Number of shelves	10
Door type	Hinged	Marketing Packed per	1
Power (input) (W)	2530	Weight of item (kg)	150
Length (mm)	730		
Width (mm)	800		
Height (mm)	1357		

TRANSPORT SPECIFICATIONS

EAN	8711369238578	Plastic packaging (gram)	700
Intrastat code	84184080	Country of origin	Italy
Sales units per pallet	1	GS1 Packed per	1
		Gross weight (kg)	135