

# TRAY BLAST CHILLERS AVANT



## CHARACTERISTICS AND FUNCTIONS

- Circulation of air inside the cell
- Structure of the unit in AISI 304 stainless steel
- External finish in Scotch-brite satin
- Isolated with high density polyurethane foam (43kg/m3)
- Adjustable stainless steel feet
- Cells with rounded internal corners
- Rack and guides for holding easily removable and individually washable 60X40 trays.
- Door with spring return and removable magnetic seal
- Fan block system when door is open
- Easy access to the evaporator unit for easy cleaning
- Temperature probe with internal heating
- Conforms to HACCP
- Waste drain

## OPTIONAL

- Pair of tray guides INOX blast chillers 4060
- Pair of tray guides INOX blast chillers 6080
- Antibacterial lamp kit
- Temperature probe with internal heating
- USB kit
- 60x40 Stainless steel grid without stop
- 2+2 wheel kit diameter 80 in stainless steel
- Blast chiller filter
- Cooling by water unit

BLAST CHILLERS		Number of doors		Width (mm)		Depth (mm)		Height (mm)		Temperature range		Kg of product per cycle from +90° to +3° in 90 minutes		Kg of product per cycle from +90° to -18° in 240 minutes		Freezing capacity in Kgs./h from +30°C to -18°C to the heart		Capacity of pairs of tray guides		Power supply		Defrosting		Number of pairs of tray guides		Weight (Kg)		dbA		Absorbed Power (kW)		Absorption (A)		Refrigerating Power (kW)		Installed rated Power (HP)	
Avant 5T	1	784	800	900	-18°C / +90°C	20	15	7	6	HOT GAS	230/1/50+N	5	125	58	1,05	5	0,95	1																			
Avant 10T		800	825	1800		40	30	15	15		400/3/50+N	10	190	68	2,5	4,4	2,08	1,8																			
Avant 15T		800	825	2025		55	40	18	19		400/3/50+N	15	220	69	3,0	4,4	2,43	2																			
Avant 20T		1050	1080	1900		75	55	21	15		400/3/50+N	10	240	70	3,5	7,5	3,38	3																			



