Labycare-Blast Refrigerator Vertical -80 (SKSSBRV369A)







Blast freezer vertical -80 manufacturer by **labycare** in India.

Description :

Labycare Blast freezervertical -80 is just a freezer which is very cold. Blast Freezers are sometimes referred to as shock freezers. The idea of this type of freezer is to very rapidly bring down the temperature of (usually) foodstuffs or fresh produce, freezing them very quickly.Using a blast chiller / freezer, you can limit the amount of unwanted micro-organisms and bacteria that spoil food. It also helps prepared foods retain their natural moisture, colour, flavour and aroma. A bonus to these advantages is that blast chiller / freezers offer efficient use of time. The capacity of BC 1411 C is 14 trays = 55 kg of food to chill, 35 kg of food to freeze. The gastronorm container size is GN 1/1 (530 x 325 mm). You can select various types of gastronomy containers to go with the blast chiller. For the blast chiller / freezer 1411 size, you can additionally purchase a heated temperature probe, a HACCP set with USB input and a UV sterilization lamp.

In a Batch-freezer, the product to be frozen is placed on pallets or shelves, hung on hooks or similar in the freezing room, in which cooled air is being circulated.

Specifications :

- Electric defrost
- Weight 150 kg
- PTC chamber probe and core pin
- Total dimensions W 82.5 x D 82.5 x H 168 cm
- Built-in group supplied
- Room size: W 70 x D 47 x H 77 cm
- Space between trays 60 mm
- Tray capacity Number 10 x GN 1/1 cm 53 x 32.5 or Number 5cm 60 x 40
- Abatement yield +70 ° + 3 °/ 28 kg
- Power supply 230V/ 50Hz/ 1
- Negative blast chilling yield +70 ° -18 ° / 18 kg

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