

## Cellules de refroidissement ou congélation rapide 10x GN1/1 50/50 kg

Référence NCC/10-LIQ

**ATTENTION : article neuf, mais hors programme.**



### Functions:

Possibility of inserting food having a temperature until 90° C \* Version NNC: 3 cycles personnalisables (software +3°C, hardware +3°C, maintenance), version BCC: 5 cycles personnalisables (software +3 or -18°C, hardware +3 or -18°C, maintenance), specific cycles for the ice cream \* Function CRUISE \* Function CCRT which considers the residual time remaining before the end of the cycle \* Function TURBO CCTC especially conceived for the continuously production \* Sensor with 3 probes with the function CCAC, which checks its good insertion in the product.

### HACCP :

Provided with an alarm and one of filing of the data. Possibility of recovering the data, with the printer (in option) or directly on a computer. The cycles of cooling or freezing are in conformity with the UK or NF standards. They can also be personalized according to the local standards.

### Features:

Interior and external made in stainless steel AISI 304, cast solid structure, expanded polyurethane insulation, without CFC nor HCFC thickness 60 mm, feet made of stainless steel

\*Chamber: Corners and angles rounded without asperities. Pressing Fund which collects condensation towards the discharge. Structure platinum doors easily removable. Slides allowing the use of containers GN 1/1 or pastry making 600x400. The single design of the chamber coupled with the ventilator made in stainless steel AISI 304 positioned laterally, guarantee homogeneity of the temperature, and prevent the drying and the formation of white frost on the surface of food.

\*Doors: Opening on 180°, integrated handle, automatic closing with magnetic gasket, micro switch to stop the ventilator at the opening. Simple but effective, the stop of the door makes it possible to preserve the door open, avoiding the formation of bad smells and the bacterial proliferation. Door opening non reversible.

\*Refrigeration unit : Hermetic unit (max. t° ambient

+32°), oversize ventilated evaporator treated against salts "coating", automatic defrosting with each cycles or manual, pressure controller of safety and thermal relays of overheating, cooling R404a.

Electronic control panel with sensitive keys:  
Clear and logical design, frontal accessibility, facility and speed for the SAV, water tightness "IPX23".

Accessories included:  
Structure with step of 65 mm "anti-tipping". Sensor in heart with 3 probes.

### **caractéristiques du produit :**

Info: ATTENTION : article neuf, mais hors programme.

product\_category\_name: Good deals Diamond

product\_range\_name: Cook & Chill

product\_subrange\_name: Cellules de congélation rapide

product\_family\_name: PW SERIES / GN-EN

Disponibilité: 1

brand: 03-Diamond Gold

cusref: 84185090

(L x P x H) mm: mm (L x P x H) : 895 x 840 x H1730

T°: +90°

kW: 3.75

Voltage: 400/3N 50Hz