

Abbattitori rapidi di temperatura Surgelatori / Blast chillers & freezers



BASIC DADO 4



BASIC 5 SMALL



BASIC 5



BASIC 8



BASIC 10



BASIC 15

N° No.	Modello Model	Codice Code	Capacità KG in abbattimento positivo (+90°C / +3°C) Blast chilling KG capacity (+90°C/+3°C)	Capacità KG in surgelazione (-90°C / -18°C) Blast freezing KG capacity (-90°C/-18°C)	Capacità Kg/Gora prodotti da pasticceria Blast freezing capacity for confectionery products (+25°C / -18°C)*	Sonda al cuore Core probe	Dimensioni (mm) Dimensions (mm)	Teglie GN / EN passo 70mm GN pans / EN trays - 70mm pitch	Alimentazione Power Supply	Dimensioni imballo (mm) Packing dimensions (mm)	Peso Netto/Lordo (Kg) Net/Gross weight (kg)
3	BASIC DADO 4		10	7	7	si / yes	600x700x730	4 GN1/1-EN600x400	230V/1Ph/50Hz	640x730x920	75/85
4	BASIC 5 SMALL	9AMD5SL1S001	13	9	13	si / yes	760x700x850	5 GN1/1-EN600x400	230V/1Ph/50Hz	800x780x1040	83 / 93
5	BASIC 5 SMALL-P	9AMD5SL1S002	13	9	13	si / yes	760x700x850	5 EN600x400	230V/1Ph/50Hz	800x780x1040	83 / 93
6	BASIC 5	9AMD05L1S001	15	10	15	si / yes	790x780x850	5 GN1/1-EN600x400	230V/1Ph/50Hz	850x820x1040	90 / 100
7	BASIC 5-P	9AMD05L1S002	15	10	15	si / yes	790x780x850	5 GN1/1-EN600x400	230V/1Ph/50Hz	850x820x1040	90 / 100

* prodotto di riferimento croissants crudi da 50 gr/pezzo / * reference product is uncooked croissant 50 gr each

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8	BASIC 8	9AMD08L1S001	21	15	21	si / yes	790x780x1300	8 GN1/1-EN600x400	230V/1Ph/50Hz	850x820x1430	118 / 128
9	BASIC 8-P	9AMD08L1S002	21	15	21	si / yes	790x780x1300	8 EN600x400	230V/1Ph/50Hz	850x820x1430	118 / 128
10	BASIC 10	9AMD10L1S001	32	22	32	si / yes	790x780x1630	10 GN1/1-EN600x400	230V/1Ph/50Hz	850x820x1790	139 / 149
11	BASIC 10-P	9AMD10L1S002	32	22	32	si / yes	790x780x1630	10 EN600x400	230V/1Ph/50Hz	850x820x1790	139 / 149
12	BASIC 15	9AMD15L1S001	40	28	40	si / yes	790x780x1980	15 GN1/1-EN600x400	400V/3Ph/50Hz	850x820x2125	172/182
13	BASIC 15-P	9AMD15L1S002	40	28	40	si / yes	790x780x1980	15 EN600x400	400V/3Ph/50Hz	850x820x2125	172/182

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