## SELECTION MAGNUS CATERING EQUIPMENT

## BLAST CHILLER AND SHOCK FREEZER 8X GN1/1 AND 600X400MM WITH TOUCH CONTROL, AIR CONDENSATION CR-8 TOUCH

Ref: 0165.462.011 Magnus

Capacity for  $8x\ GN1/1$  and  $600x400mm\ (EN1)$  trays, interstep 65 mm.

Built according to the HACCP directive. HACCP alarme.

Stainless steel interior and exterior.

60 mm of injected polyurethane insulation, free CFC.

Rounded joints make the appliance easier to clean.

The interior parts can be easily removed .

Waste liquids are drained down the sloping cleaning drain.

Drip tray for condensation liquids.

Door with self-closing system, opening lock at 180º.

Alarm to avoid long time door openings.

Climate class 5 (Ambient temperature: +42 °C).

72 Programs (8 categories, each with 9 recipes).

Special programs for icecream, fish desinfection, and others.

From cooling or freezing cycles to temperature maintenance automatically.

Forced draught refrigeration with optimised air circulation.

R-452A refrigerant.

Airtight compressor with fan-assisted condenser.

Internal runners and core probe included.

Automatic defrost.

Equipped with USB input as standard.



## FEATURES

Dimensions (WDH)	790x800x1290 mm
Power	2 kW
Cooling power	1.3 kW
Power supply	230V/1/50Hz
Cooling (+65 to + 10ºC) cycle 120 min.	40 kg
Freezing (+65 to -18ºC) cycle 270 min.	24 kg
Weight	145 kg