



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
AT-MX3.10C	BLAST CHILLER-FREEZER with GUIDES for 3 Gastro-Norm 1/1 TRAYS, complete with CORE PROBE, yield POSITIVE CYCLE +90°+3°C/ Kg.10, NEGATIVE CYCLE +90°-18°C/ Kg.5, V.230/1, Brand SINCOLD, Kw.0,9, Weight 55 Kg, dim.mm.655x715x530h	€ 1.779,20 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

Blast chiller-freezer with GUIDES for 3 GASTRO-NORM 1/1 TRAYS (mm 530x325), SINCOLD brand :

- **body in AISI 304 18/10 stainless steel** , exterior in Scotch-Brite, interior with mirror finish;
- **rounded internal and external corners** for thorough cleaning;
- **capacity 3 Gastro-Norm 1/1 TRAYS (mm 530x325);**
- **yield :**
- **POSITIVE CYCLE +90 +3°C / Kg.10 , - NEGATIVE CYCLE +90 -18°C/ Kg.5 ;**
- **insulation thickness of 50 mm ;**
- monocoque insulation in CFC-free polyurethane in DPO-0;
- **fully automatic electronic card** , allows to carry out different work cycles and special functions (see additional image);
- self-closing door equipped with low temperature resistant silicone gasket, magnetic and heated closure;
- door rebate profile fully integrated into the structure for maximum hygiene;
- space under the evaporator for easy cleaning;
- **R404A refrigerant gas ;**
- easily removable tray rack;
- bottom with condensate drain stack;
- **height-adjustable stainless steel feet .**

Included :

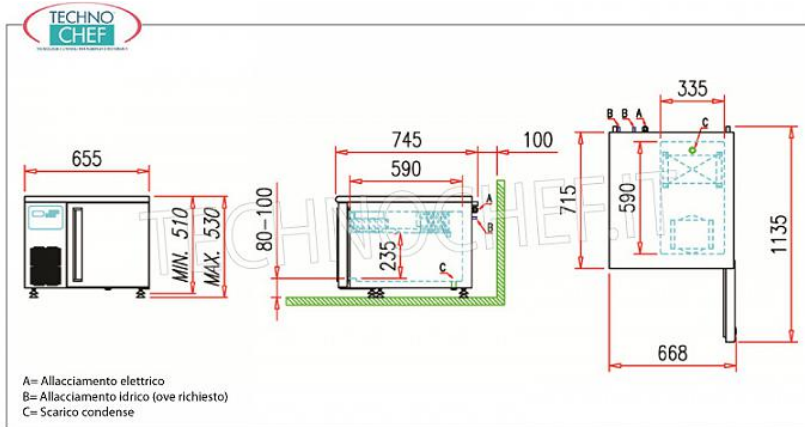
- **probe at the core of the product** with sturdy silicone handle

CE mark

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,9

net weight (Kg)	55
gross weight (Kg)	70
breadth (mm)	655
depth (mm)	715
height (mm)	530



SCHEDA ELETTRONICA

Cicli disponibili:

- abbattimento a temperatura e conservazione;
- abbattimento a tempo e conservazione;
- surgelazione a temperatura e conservazione;
- surgelazione a tempo e conservazione;
- soft o hard sia in abbattimento che in surgelazione;
- preraffreddamento.

Funzioni speciali:

- controllo inserimento sonda spillone automatico;
- visualizzazione del valore delle sonde;
- visualizzazione del tempo trascorso dallo start con possibilità di modifica;
- sanificazione pesce;
- sbrinamento manuale.