



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
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CODE	DESCRIPTION	PRICE/DELIVERY
<b>FO-AS1105N</b>	BLAST CHILLER-FREEZER with GUIDES for 5 Gastro-Norm 1/1 or 600x400 mm trays, R452a gas, FORCAR brand, yield POSITIVE CYCLE +90° +3°C / 18 Kg, NEGATIVE CYCLE +90° -18°C / Kg,9, V.230/1+N, Kw.0,875, Weight 130 Kg, dim.mm.820x700x900h	<b>€ 2.549,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days

**PROFESSIONAL DESCRIPTION**

**BLAST CHILLER-FREEZER with GUIDES for 5 GASTRO-NORM 1/1 TRAYS (530x325 mm) or 600x400 mm, FORCAR brand:**

- **monobloc structure in 18/10 AISI 304 stainless steel** , external satin 'scotch brite' finish;
- internal cell with rounded corners for better cleaning;
- **guides suitable for holding 5 Gastro-Norm 1/1 (530x325 mm) or 600x400 mm** trays;
- **surrender :**
- POSITIVE CYCLE +90° +3°C/Kg 18** , - **NEGATIVE CYCLE +90° -18°C/Kg 9** ;
- **insulation thickness 60 mm** with high density foam 42 Kg/m3;
- **probe for measuring core temperature of the product included** (only for positive blast chillers);
- micro door for evaporator fan block;
- **electronic control** ;
- refrigerant gas: **R452a**;
- **manual emptying of defrost water** ;
- **4 operating cycles** ;
- equipped with manual;
- adjustable feet.

**CE mark**  
**Made in Italy**

**TECHNICAL CARD**

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,875
<b>net weight (Kg)</b>	130

<b>breadth (mm)</b>	820
<b>depth (mm)</b>	700
<b>height (mm)</b>	900