

GM172

10 x 2/1GN multifunction blast chiller/freezer

functions

Blast chilling cycles +3°C HARD/SOFT

Blast freezing cycles -18°C HARD/SOFT

Thawing

Retarder proofer

Low temperature cooking

Max. chilling capacity (+3°C) / kg **55**

Max. freezing capacity (-18°C) / kg **36**

Temperature range **+85 / -40°C**

Climatic class **5**

technical data

Width (mm) **1100**

Depth (mm) **1050**

Height (mm) **1800**

Weight (kg) **306**

Distance between runners (mm) **75**

N° trays 2/1GN (535x650) or 600x800 **10**

Electric connection (V/~/Hz) **430/3/50**

Cooling power (W) **9986**

Max. power consumption cooling (W) **6027**

Max. absorbed current cooling (A) **13.8**

Heating power (W) **1600**

Max. power consumption heating (W) **1910**

Max. absorbed current heating (A) **8.3**

Compressor (HP) **4.0**

Refrigerant type (gas) **R452A**



main features

- 7" colourscreen (LCD - TFT - IPS) that is high definition and capacitive with "Touch Screen" functions.
- All processes are displayed with specific icons for every type of food, meat, fish, confectionery etc.
- Start of the work process with one Touch on the icon.
- Blast Chilling +90°C/ +3°C: it rapidly brings the product core temperature to +3°C, reduces natural product evaporation maintaining its humidity and preventing bacterial proliferation after cooking.
- Shock Freezing +90°C / -18°C: It rapidly brings the product core temperature to -18°C, keeping product structure and consistency in tact.
- Thawing: To control and determine product thawing means keeping the organoleptic properties in tact and optimizing stock, avoiding useless waste.
- Leavening Retarder: "Just in time" production flexibility is the best way to optimize resources, manage time and meet demand variability.
- Low temperature Cooking: allows temperature control and to keep it within set values for preparations that safeguard not only the flavour and taste, but moistness and softness for extremely satisfying results.

