

K161

16 x 1/1GN or 600x400 blast chiller/freezer

functions

Blast chilling cycles +3°C HARD/SOFT

Blast freezing cycles -18°C HARD/SOFT

Max. chilling capacity (+3°C) / kg **64**

Max. freezing capacity (-18°C) / kg **42**

Climatic class **5**

technical data

Width (mm) **790**

Depth (mm) **850**

Height (mm) **1950**

Weight (kg) **220**

Distance between runners (mm) **70**

N° trays 1/1GN (535x325) or 600x400 **16**

N° trays 5L (165x360x120) **21**

Electric connection (V/~/Hz) **400/3/50**

Electric power (W) **4242**

Max. absorbed current (A) **17.4**

Cooling power (W) **3842**

Compressor (HP) **3.2**

Noise level [dB(A)] **< 78**

Refrigerant type (gas) **R452A**



main features

- Full Touch 7-inch Display
- Functions: Blast Chilling, Blast Freezing, Thawing Low energy impact defrosting function with inverted cycle
- Operational flexibility with contemporary Gastronorm Euronorm internal set up (optional ice cream / pastry guide pairs)
- Connectivity 4.0
- Temperature range: + 65 ° C / -40 ° C;
- Defrosting with cycle inversion
- Heated probe with 4 reading points
- 5-speed electronic ventilation
- Gas R452a
- Prepared for CO2 systems
- Enhanced compressor with less noise impact (Scroll Technology) on three-phase models
- Increased blast chilling and freezing yield
- Improved maintainability with minimal and organized technical compartments
- Improved balance between components for optimal quality performance
- Improved energy efficiency
- 2 USB ports
- Ethernet connection included
- Optional: Wi-Fi

