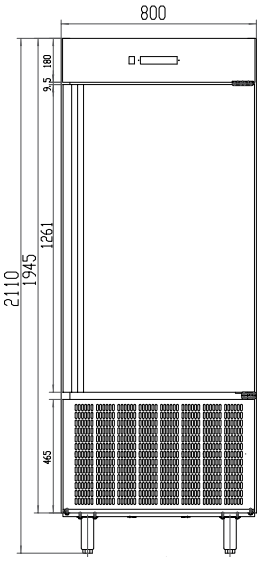
BLAST CHILLERS

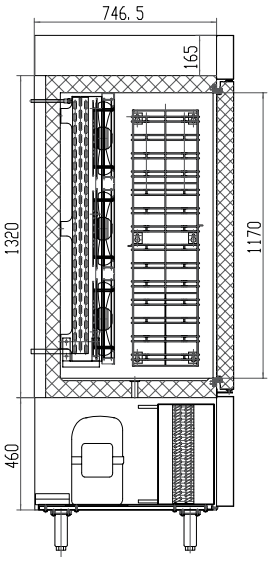
- Built to HACCP specification
- Digital controller with probe and temperature display
- Time evaporator defrosting
- Ambient operating temp. 43ºc
- Tropicalised
- Ventilated cooling
- Auto defrost
- Suitable for GN 1/1 & 600x400 bakery pans
- Self evaporating drainage
- Self closing doors
- Easy to clean interior
- Openable back side and extractable unit for cleaning
- Can be connected to a remote unit

2 YEAR WARRANTY 2 YEAR 2 YEAR WARRANTY

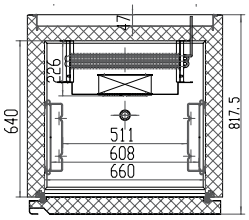
D14





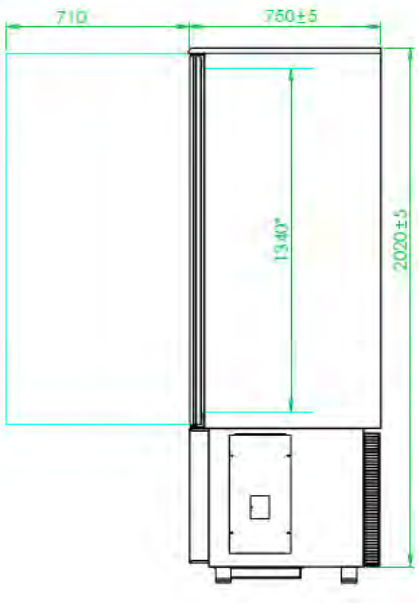


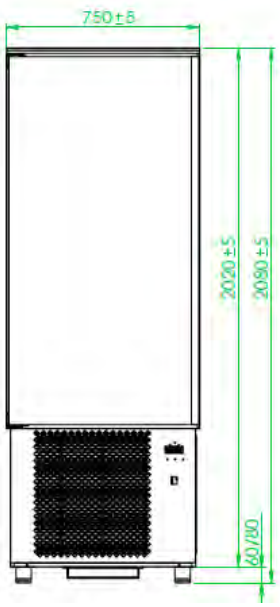
thermaster



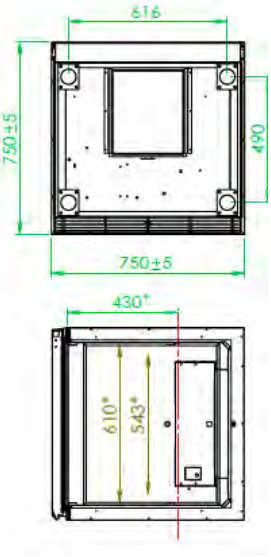
DO20







ITALIA Cool



Code	Pan Capacity	Chill temp. range °C	Deep Freeze temp. range °C	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
D14	14x 1/1GN or 600x400	56kg +70 to +3 in 90min	38kg +70 to -18 in 240min	800x815x2170	210	415	2/3~N
DO20	20x 1/1GN or 600x400	40kg +70 to +3 in 60min	30kg +70 to -18 in 240min	750x740x2090	225	240/415	2.25/10

Allow 100mm clearance for installation, all vents must be left clear.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ