

EVENT V5-20

Blast chilling and freezing are the best natural processes to extend the life of food. This freezers created to improve the quality and organization of work, in restaurants, pastry shops, bakeries and ice cream parlors.



V5-20

| | |
|-------------------------|---------------------------------|
| Capacity | 5 tray 600 x400mm or 5 x GN1/1 |
| Tray pitch (mm) | 68 |
| Voltage | 230V/1ph/50Hz |
| Dimensions : Width (mm) | 840 |
| : Depth (mm) | 770 |
| : Height (mm) | 900 |
| Blast chilling capacity | 20kg in 90min. (+90 to 3°C) |
| Shock chilling capacity | 12 kg in 240min. (+90 to- 18°C) |
| Power | 2262W |

MT SERIES

The **MT Series** of blast freezer are designed to allow uniform, efficient freezing. The core temperature probe monitors the temperature at the product core.

Most suitable for fast freezing dough pcs, cream cakes etc. High humidity of 90% during freezing cycle.



| | MT2 | MT3 | MT4 | MT5 |
|------------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| <i>Capacity(mm)</i> | 2 trolleys 800x850 2xGN 2/1 | 3 trolleys 800x850 3xGN 2/1 | 4 trolleys 800x850 4xGN 2/1 | 5 trolleys 800x850 5xGN 2/1 |
| <i>Inner useful dimensions(mm)</i> | 980x1600x2100 | 980x2400x2100 | 980x3200x2100 | 980x4000x2100 |
| <i>Power (HP)</i> | 15 | 27 | 15+15 | 15+27 |
| <i>Voltage</i> | 400/3N/50Hz | | | |
| <i>External WxDxH (mm)</i> | 2230x1830x2600 | 2230x2630x2600 | 2230x3430x2600 | 2230x4230x2600 |
| <i>Blast chilling capacity</i> | 400kg (+90 to + 3°C) | | | |
| <i>Shock chilling capacity</i> | 370kg (+90 to - 18°C) | | | |