

Project Name:		
Location:		
Item:	 Quantity:	
Date:		

Model: GBF-40GN2/1+

Blast Chiller & Schock Freezers - remote cooling





Touch screen Controller



Magnetic removable gasket without tools



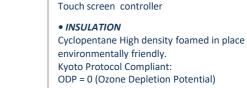
Remote Cooling unit



UV sterilizer



Trolley (not included)



Kyoto Protocol Compliant: ODP = 0 (Ozone Depletion Potential) GWP = 5 Global Warming Potential) polyurethane keeps energy costs low.

Standard Features:

• BLAST CHILLERS & SCHOCK FREEZERS LINE is designed with enduring quality that will improve the efficiency and production of your restaurant. Constructed with stainless

Frontpanel routine maintenance friendly

steel AISI 304 interior & exterior.

• INTERIOR and EXTERIOR Durable, AISI 304 stainless steel.

Environmentally friendly R452A.

• TEMPERATURE CONTROLLER

• REFRIGERANT GAS

• COLING SYSTEM Remote unit up to 10 meters

• POWER CORD

Plug not supplied

• FRONTPANEL

• CORE PROBE Heated core probe

• STERILIZER UV sterilizer included

Option:

• Trolley (1x20)

Model	GBF-40GN2/1+	
Output Chilling +90°C/+3°C/194°F/37,4°F	Output Freezing +90°C/-18°C/194°F/-0,4°F	
(90 min) kg / Lbs	(270 min) kg/Lbs	
380 /837,75	330 / 727,52	
Voltage	Cond. Unit: 400 / 50 / 3 Cold room: 220 / 50 / 1	
Cooling Power W	15100 / 3100	
Absorbed Power W	8000 / 3600	
Amps	Cond, unit: 22,2 /10 Cold room: 8	
Temp. °C / °F	90°, -18° C 194°,- 0,4° F	
Ambient temp. °C/°F	38°C / 100,4°F	
Gas	R452A	
Trolley	2X20 (not incl.)	

Plug	Not included	
Shipping Weight	750kg/1654Lbs	

Specification may change without prior notice

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Cabinet Dimension	213cm	194cm 76	150 cm
	83 27/32"	3/8"	59 1/16 "
Packing Dimensions	209(cm)	119(cm)	105 (cm)
Packing Dimensions	82 9/32"	46 27/32"	41 11/32"
Packing Dimensions	244(cm)	61(cm)	203 (cm)
Packing Dimensions	96 1/16"	24 1/32"	79 29/32"
Cooling unit Dimonsion	71cm	100cm 39	142 cm
Cooling unit Dimension	27 15/16"	3/8"	55 29/32 "
Packing Dimensions	110cm	114cm	150 cm
	44"	45"	60"





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DESIGN

Desmon Blast chiller & Schock freezers are manufactured in Italy with enduring ergonomic features to protect your long term investment. Designed using the highest technologies, quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

CABINET CONSTRUCTION

All made in stainless steel AISI 304, unique in the market place. The finest stainless available; latest generation, higher tensile strength for fewer dents and scratches. .

Higher insulation rates thanks to high-tech environmentally friendly CFC free, Cyclopentane foaming keeping insulation

properties longer than other foams. 5% of energy consumtion savings guarantee if compared to other CFC free foams.

Interior - attractive stainless steel Aisi304,

Construction specifications:

"rounded corners". **REFRIGERATION SYSTEM**

Factory engineered, self-contained, TX valve system using environmentally friendly (HCFC free) R452A refrigerant. Evaporator coil & condenser balanced for low power consumption - holding the widest temperature range in its class: Temperature Range, getting the best in food preservation: Sealed, cast iron, self-lubrificating evaporator fan motor(s) and larger fan blades with a more efficient low velocity, high volume airflow design. Ensuring faster temperature recovery and shorter run times in the busiest of food service environments.

DOORS

Stainless steel exterior and interior. Door extends full width of cabinet shell. Guaranteed door handle. Guaranteed door hinges and torsion type

closure system.

Magnetic Doors. Gasket of one piece construction, removable without tools for ease of cleaning.

MODEL FEATURES

touch screen control Evaporator is epoxy coated to eliminate the potential of corrosion. "Rounded Corners" compliant for food product.

ELECTRICAL

Unit completely pre-wired at factory and ready for final connection to a dedicated outlet. Voltages: -Remote cooling unit: 400V/50 Hz/3Ph -Cold room: 220V/50Hz/1Ph

