

Under Counter Freezer



Features

- CFC Refrigerant And Foam
- Ventilated Refrigeration Compartment.
- Danfoss Refrigeration Components.
- Aspera Or Danfoss Compressor.
- EBM Fan
- Complete Structure Interior & Exterior In Stainless Steel AISI 304
With Round Internal Edges For Easy Cleaning
- Choice Of Models From 3 Set GN1/1 (15.7" x 23.6") trays To 14 Set GN1/1 (15.7" x 23.6") trays
- Self Closing Doors With Easy To Clean And Replace Magnetic Balloon Gasket.
- Special Probe Feels The Temperature In The Heart Of The Product.
- 75mm thickness Insulation For Excellent Thermal Efficiency.
- Dixell Controller And Compact Footprints Optional.
- Electric Door Mullion Heater Replaceable.

Temperature

- The powerful Celfrost Professional Blast Refrigerator / Freezers are most ideal for reducing the temperature of cooked food from 90 °C to +3 °C or -18°C rapidly, thereby rendering it safe from bacterial growth and fit for ensuing storage and consumption
- Ambient temperature up to 45°C (113°F)

Warranty

- 3 years parts and labour
- 5 years compressor warranty



CBF-5



CBF-10



Specifications

Model	Ext. Dimensions W x D x H (in)	Cooling Capacity		V/Hz/Ph	PAN (GN 1//1)	NEMA PLUG	Power	Ship Weight(lbs)	Ship Data W x D x H (in)
		70 °C to 3 °C in 90 mins	70 °C to -18 °C in 240 mins						
CBF-5	33 x 36 1/4 x 47 1/2	40LB	31LB	115/60/1	5	5-15	801W /1 HP	209	43 7/8 x 34 1/2 x 35 1/2
CBF-10	33 x 36 1/4 x 62 3/4	88LB	62LB	208/60/1	10	5-15	1298W/1.75HP	330	



Inspected by QAI when the product bears the QAI SPE-1000 label

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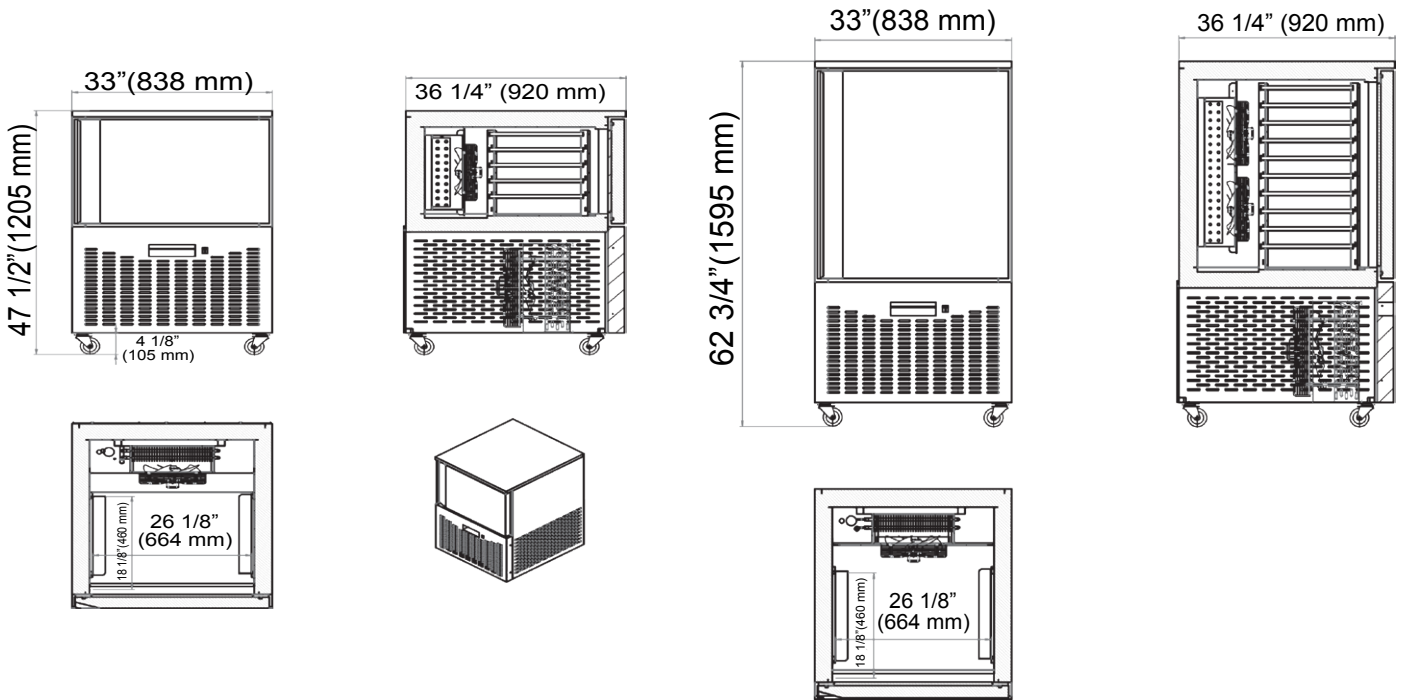
Blast Chillers +70°C To +3°C

The Blast Chilling Cycle, The Product Temperature Drops From +70°C To +3° C In 90 Minutes. The Transition Between +65°C And +10°C (Ideal Climate For the Proliferation Of Bacterial), So Fast As To Prevent Any Generation. The Foodstuff Can Be Kept For 8 Days In Normally Chiller.



Shock Freezers +70°C To -18°C

The Maximum Storage Is Achieved Through The Rapid Production Of Cold To Allow The Production Of Microcrystals That Optimally Preserve The Cells Of The Foodstuf. The Shock Freezing Drops The Temperature From +70°C To -18°C In A Maximum Time Of 240 Minutes. The Food Is Quickly Frozen And Then Be Kept For Months In Normally Freezer.



CBF-5

CBF-10



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