

The shock freezer TECNODOM AT02ISO



Characteristic

- Power, kW: 0,52
- Voltage, V: 220
- Camera dimensions, mm:
- Cooling to + 3 ° C, kg / min: 9
- Freezing to -18 ° C, kg / min: 7
- Case material: stainless steel
- Width, mm: 658
- Depth, mm: 630
- Height, mm: 420
- Weight, kg: 45

- Capacity: GN 3/3 at 3 levels
- Cooling temperature from + 70 ° C to + 3 ° C - 9 kg
- Freezing temperature from + 70 ° C to -18 ° C - 7 kg
- Coolant R404 or R507
- Heat sink
- The distance between the guides is 80 mm

The Tecnodom AT02ISO is designed for fast cooling and freezing of various food products. They can be used as for fast (shock) freezing of berries, vegetables and fruits, and for hardening of ice cream, freezing of semi-finished products, as well as confectionery and bakery products.

A sharp drop in temperature allows you to maintain the aroma and freshness of the freshly prepared meal. There are no such undesirable events as oxidation, dryness and weight loss.

Organoleptic and nutritional characteristics of the product remain unchanged.

Widely used in catering, harvesting factories, kitchen factories, cafes, restaurants, hotels, canteens, mini-factories, supermarkets.