

blast chiller 5980 600

Ovens and Coordinated Products

Code: 5980 600



COOKING PROGRAMS

0°C conservation	This program is suitable to preserve food such as meat, fish or vegetables for a few hours before their preparation.
-30°C raw food sanitization	Bad conservation of seafood can cause health hazards due to contamination with anisakis, a parasite which can be eliminated with a deep-freezing at -30°C.
After cooking fast chilling	It is possible to accelerate the chilling process, down to the required temperature, without waiting for natural acclimatization.
Controlled defrosting	The program brings food from deep-freeze temperature to 1÷3°C without losing its liquids and without commencing its cooking, and thus avoiding the transformation of proteins which is brought on by the microwave.
Controlled rising	This program creates a micro-climate with controlled temperature and humidity in which fermentation can take place in a perfect environment. by programming the duration, it is possible to reduce the quantity of yeast, and obtain a lighter and easier to digest food.
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Deep-freezing at -18°C	It makes months long conservation possible. the organoleptic properties, savour, aroma and aspect of food remain unaltered because of the micro-crystallization of water which prevents fibres from breaking apart.

Food regeneration This program warms at proper serving temperature food which was pre-cooked and kept in the refrigerator.

Quick chilling of beverages This program quickly chills up to six bottles of beverage to the required temperature.

Rapid pre-chilling It reduces the time of execution of programs by chilling the inner parts of the appliance before use.

Temperature dropping to +3°C It reduces the time of permanence in the bacteria proliferation temperature range, and increases the shelf-life of food. the quick drop in temperature also blocks water evaporation.

Thawing It allows you to defrost foods in a third of the time through the uniform distribution of air at room temperature.

DETAILS

Coloring Black Mirror

Material Glass

Supply 220-240V - 50Hz

Dimensions 60x46 cm

Cooking chamber finish Stainless steel

Lighting LED

Max power 300 W

Programming Electronic self-cooking programming

Safety temperature overload protection sensors

Plug Schuko

Operating temperatures +75°C / -30°C

Oven type Blast chiller

Type of commands Touch Control - Display TFT

Volume 40Lt

EQUIPMENT

1 x Heat Probe 9801 107
1 x Glass tray with high thermal
seal 9401 558
1 x Stainless steel grill 9401 115

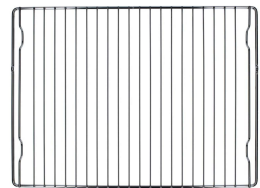
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Glass tray with high thermal seal
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