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URL: <https://www.foodequipment.com.au/media/catalog/product/d/1/d14-freezer.jpg>

D14 Blast Chiller & Shock Freezer

Quick Overview

14 × 1/1 Gastronorm or 14 × larger 600 × 400 Euronorm pans (40 mm deep)

Chill 56kg from +70°C to +3°C in 90 mins.

Deep Freeze 38kg from +70°C to -18°C in 240 mins.

Interior: 660mmW × 420D × 1150H

- Ambient operating temp. 38°C
- Built to HACCP specification
- Special blast process prevents ice crystallisation from forming, ensuring quicker temperature reduction
- Digital controller with probe and temperature display
- European condenser and evaporating fans
- fan-forced evaporator cooling
- auto defrost
- self evaporating drainage
- Internal corners are rounded for hygiene & easy cleaning
- self closing doors

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2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	210
Width (mm)	800
Depth (mm)	815
Height (mm)	2170
Packing Width (mm)	870
Packing Depth (mm)	900
Packing Height (mm)	2270
Power	415V; 2000W