

Blast chiller SKIN

Ovens and Coordinated Products

Code: 2980 601



COOKING PROGRAMS

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.
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.
Rapid pre-chilling	It reduces the time of execution of programs by chilling the inner parts of the appliance before use.
After cooking fast chilling	It is possible to accelerate the chilling process, down to the required temperature, without waiting for natural acclimatization.
Quick chilling of beverages	This program quickly chills up to six bottles of beverage to the required temperature.
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.

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.
Thawing	It allows you to defrost foods in a third of the time through the uniform distribution of air at room temperature.
Food regeneration	This program warms at proper serving temperature food which was pre-cooked and kept in the refrigerator.
Slow cooking mode	It cooks at a constant temperature for a set time. Thanks to the limited evaporation of water from food, it allows the nutritional qualities and tenderness of the food to be kept intact.
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.

DETAILS

Coloring	Black Mirror
Material	Glass
Supply	220-240V - 50Hz
Dimensions	60x46 cm
Cooking chamber finish	Stainless steel
Max power	300 W
Programming	Electronic self-cooking programming

Safety temperature overload protection sensors

Operating temperatures +75°C / -30°C

Oven type Blast chiller

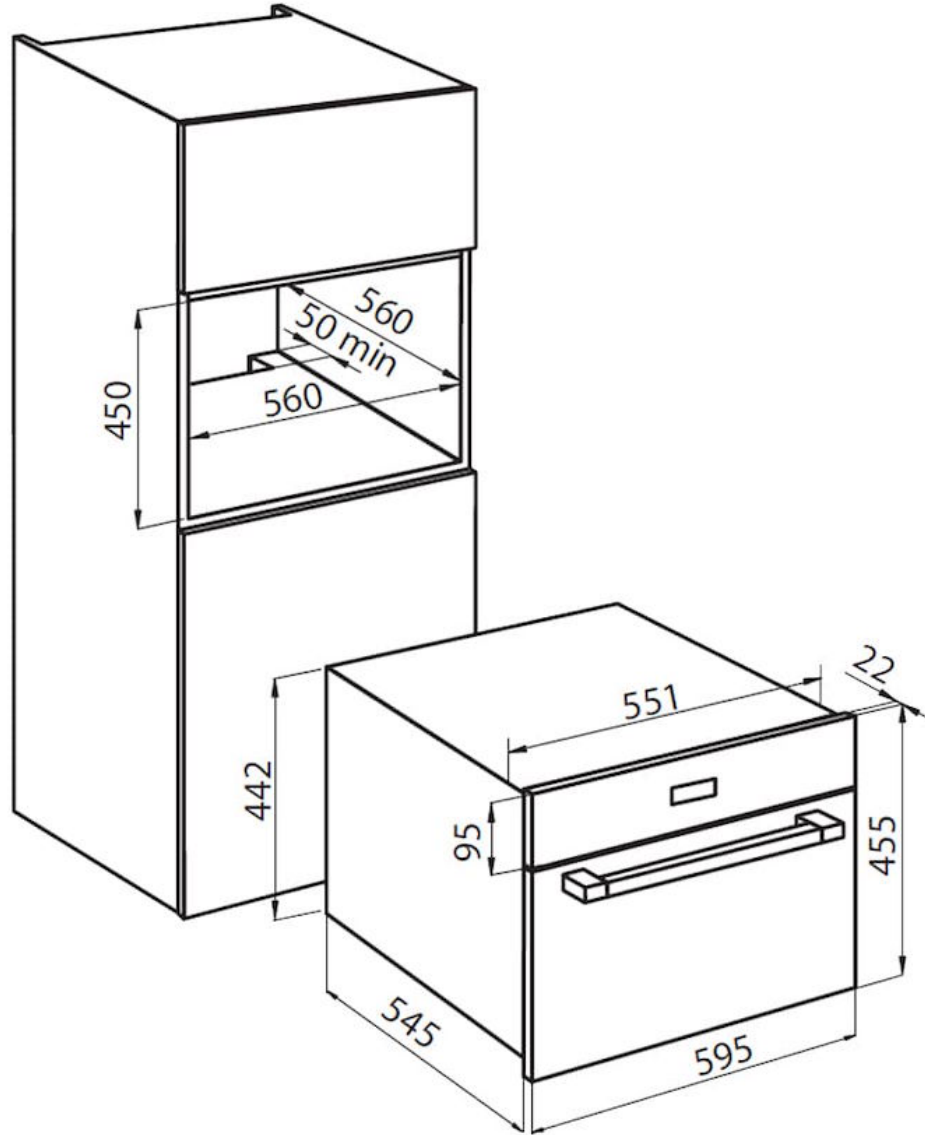
Type of commands Touch Control

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

TECHNICAL DATA



GALLERY



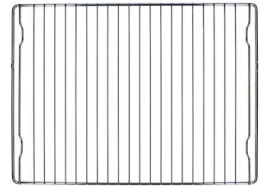
EQUIPMENT



Heat Probe



Glass tray with high thermal seal



Stainless steel grill