

## 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.  |

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

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Operating temperatures +75°C / -30°C

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Oven type Blast chiller

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Type of commands Touch Control

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Volume 40Lt

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## EQUIPMENT

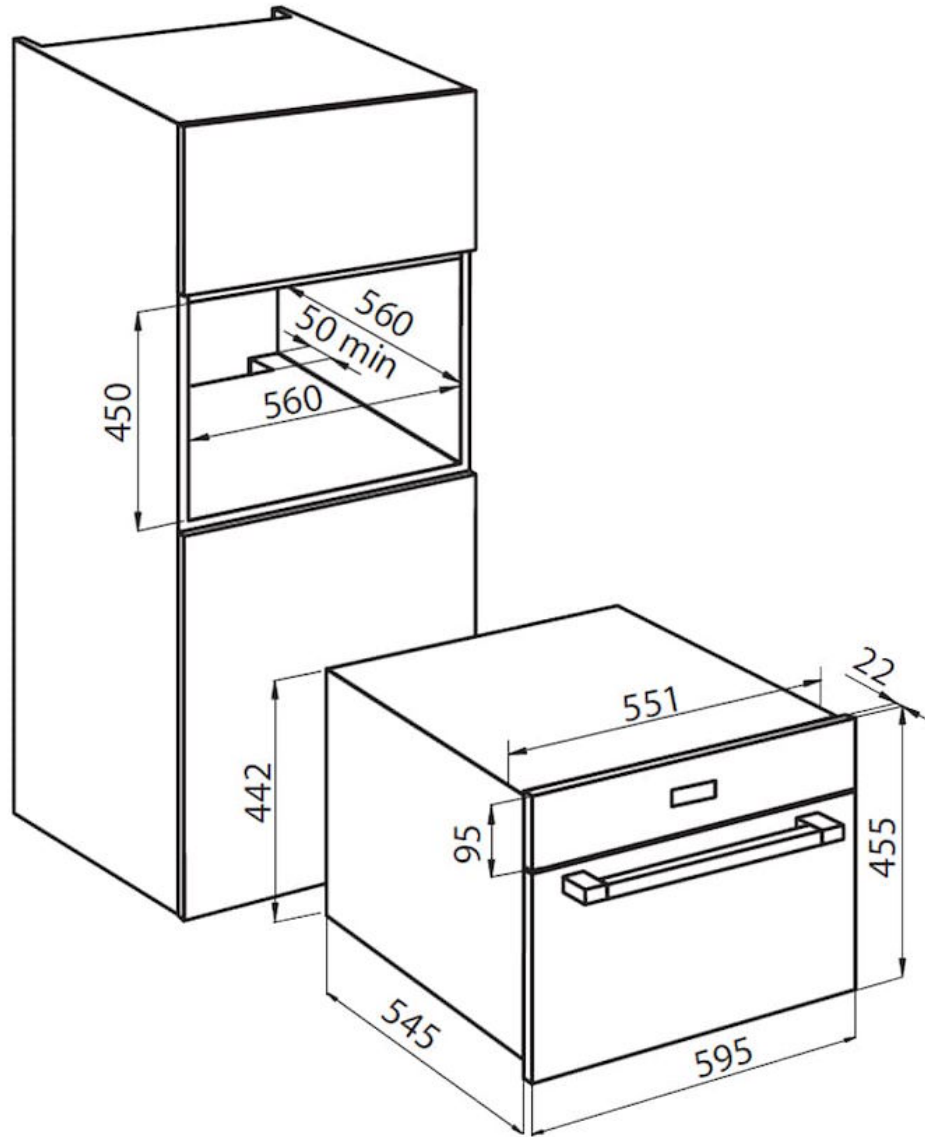
1 x Heat Probe 9801 107

1 x Glass tray with high thermal seal 9401 558

1 x Stainless steel grill 9401 115

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## TECHNICAL DATA



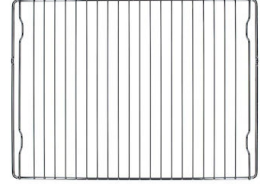
## EQUIPMENT



**Heat Probe**  
9801 107



**Glass tray with high thermal seal**  
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**Stainless steel grill**  
9801 115