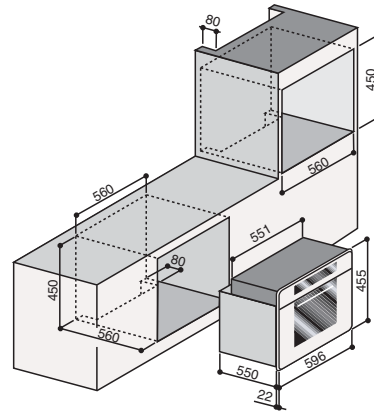


BLAST-CHILLER AND VACUUM PACKER • DESIGN



GENERAL FEATURES

- Deep freezing is the process that quickly lowers the temperature of the dish up to -20°C at the core. Rapid lowering of the temperature helps maintain all of the organoleptic characteristics of the food subject to the treatment without using preservatives or additives.
- It is a professional tool that is much appreciated by great Chefs who use it on a daily basis with great satisfaction. It increases food quality, optimizes purchases, and reduces waste.

BC645 - TEMPERATURE BLAST CHILLER

CHARACTERISTICS

- 40 litre AISI 304 stainless steel chamber
- 3 grills
- Interior fan
- Display TFT full touch
- Blast chiller function: from oven to refrigerator ($+4^{\circ}\text{C}$)
- Freezing function: from room temperature to -20°C
- Quick cooling
- Bottle cooling function
- Defrost function
- Proofing function

CONSUMPTION

- Maximum absorption 300 W

COLOURS



STAINLESS
STEEL

BC645 - TEMPERATURE BLAST CHILLER

BC645SLTC



GENERAL FEATURES

- Used by Michelin star chefs, vacuum packing is a very simple yet useful process. A pump removes the air in the package that contains the product. This removes the oxygen from the bag, stopping the proliferation of microorganisms, bacteria, and mould.
- Lengthens storage time and improves hygiene. Dishes can be stored and tasted even days later, safely and without losing flavour.

AVM630 - PROFESSIONAL VACUUM PACKER

CHARACTERISTICS

- AISI 304 stainless steel
- Pump 8 m³/h
- Volume of empty chamber 10 l
- Max vacuum bag size 25 x 35 cm
- Cycle time 33" - 35"
- Maximum vacuum 0- 10 millibar
- 4 Preset programs
- Oil pump dehumidification cycle
- Replace oil notification

CONSUMPTION

- Maximum absorption 600 W

COLOURS



STAINLESS
STEEL

AVM630 - PROFESSIONAL VACUUM PACKER

AVM630