

Blast & Shock 14



BLAST CHILLERS & SHOCK FREEZER



Blast and shock quickly for a safe food!

To preserve food products and to ensure its safety and quality.

Perfect for:

- gelato
- pastry & bakery
- catering



ADVANTAGES AND STRENGTHS

- core temperature probe
- time chill or temperature chill
- automatic hot gas defrost
- self contained condensing unit
- reversible door
- preset gelato program
- electronic control
- 99 program capability
- HACCP memory with date, temperature and chilling cycles
- R404A refrigerant used

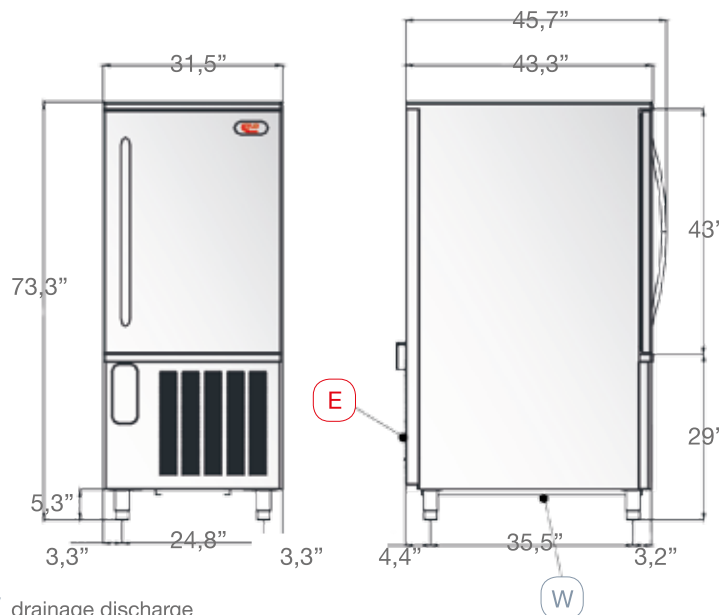
Model:
 Quantity:
 Project:
 Company:
 Contact:
 Dealer ID:

Capacity

Trays 18" x 26"	14	Trays 12" x 20" x 2,5"	28	1,3 Gallons Pans 6,5" x 14,2" x h 4,2"	36
154 lbs		121 lbs		Trays Pitch 0,4"	
194°F -> 37,4°F		194°F -> 0°F			



Control panel



W drainage discharge
 E electrical cable supply

Technical features

Power supply	220-240V/3/60Hz
Code number	BS 14
Outside length	31,5"
Height	73,3"-75,2"
Depth	43,3"
Capacity 18"x26"- 12"x20"x2,5"	14-28
Compressor	SEMI-HERMETIC 3HP
Refrigeration power 14-113°F	7410 W
Refrigeration Fluid	R404A
Output chilling (194-37,4°F)	154 lbs
Output freezing (194-0°F)	121 lbs
Electronic card	YES
Absorbed power	4200 W - 12 A
Weight net	595 lbs
Crate dimensions	33,5"x 47,2"x 81,5"
Crate weight	633 lbs



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