

QUICK FREEZING CABINET FOR BAKERY AND PASTRY

Mod. MISTRAL

Mistral, strong wing from the rodano valley...



General characteristics :

MISTRAL : for baked and raw products with input temperature up to +60°C and output temperature of -18°C at the heat of the product.

- Working temperature : -40°C
- Structure : Modular self holding panels, insulated with 60mm high density (4 kg/m³) expanded polyurethan.
- Internal coating : Stainless steel AISI 304 18/10
- External coating : Stainless steel AISI 304 18/10, thickness 0,8mm (Scotch Brite)
- Stainless steel internal tray supports, distance between the shelves mm. 65, for pans cm. 60x40

Control

- Electronic control panel with LCD display capable of storing up to 100 different programs.
- Quick freezing in Soft (+60° → +3°C) and Hard (+60° → -18°C) mode - Blast freezing in Soft and Hard mode
- Cycle control by means of a pin probe at the heart of the product
- Heated pin-probe
- Manual time set defrosting

Code	Model	Dimensions cm.	Door cm.	Productivity +60°C → -18°C Kg/h	Electric Watt
07 MIS 5T	MISTRAL 5T	79x70x85h	67x38h	10	230/50/1ph 1200
07 MIS 8T	MISTRAL 8T	79x80x132h	67x63h	24	230/50/1ph 2100
07 MIS 5T	MISTRAL 12T	79x80x180h	67x83h	36	400/50/3ph 3500
07 MIS 5T	MISTRAL 16T	79x80x195h	67x111h	56	400/50/3ph 5100