



## ECO-FROST 3

**ECO-FROST 3** is the best mix of an extreme facility and a very competitive job profitability. It can be used in many sectors (pastry shops, ice cream parlors, restaurants) and for sure it'll become an irreplaceable instrument helping you for a better job organization.

## Technical specifications

### OVERALL DIMENSIONS

750x740x720/750 h

### INTERNAL DIMENSIONS

610x410x280 h

### POSITIVE CHILLING - PERFORMANCE

+3° 14 kg

### NEGATIVE CHILLING - PERFORMANCE

-18° 11 kg

### NUMBERS OF PANS (NOT INCLUDED)

3 - 1/1 GN 3 - 400x600

### WEIGHT

kg 80

### POWER

W 1150

### VOLTAGE

230 V/50 Hz

### STRUCTURE

stainless steel

## Standard

### BLAST CHILLING

positive and negative

### TRAY CADDY STRUCTURE

for delicatessen and confectionery

### DOOR GASKET

pre heating

### ROOM PROBE

detects temperature inside the chamber

### DRILL FOR TEMPERATURE

in the heart of the product

### TRAY FOR LIQUID POINTS

during the defreezing activity

## Options

- Gastronorm pans with different sizes
- Pastry pans with different sizes
- Voltage and special frequency



Univac Group s.r.l. ■ Divisione



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MACCHINE PER IL CONFEZIONAMENTO SOTTOVUOTO E INDUSTRIA ALIMENTARE IN GENERE (BREVETTI PROPRI)