



ECO-FROST 5

ECO-FROST 5 can be used in different working sectors: restaurants, delicatessen, ice cream parlours. It has got an important internal capacity (5 trays), which allows you to blast chill different types of product in a short time. Thanks to its value for money it has a truly competitive market position.

Technical specifications

OVERALL DIMENSIONS

750x740x850/880 h

INTERNAL DIMENSIONS

610x410x410 h

POSITIVE CHILLING - PERFORMANCE

+3° 20 kg

NEGATIVE CHILLING - PERFORMANCE

-18° 15 kg

NUMBERS OF PANS (NOT INCLUDED)

5 - 1/1 GN 5 - 400x600

WEIGHT

kg 85

POWER

W 1424

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)