

BLAST CHILLER, BUILT-IN MODEL WITHOUT WORKTOP SBU20HLU

Product series: SBU

Item number: 965780523

The HOSHIZAKI SBU20HLU is a Blast chiller, Built-in model without worktop.

The HOSHIZAKI SBU series has been designed to cover all regulations around the perfectly hygienic transition from cooking to chilling your valuable produce.

External equipment

- Top positioned digital control panel.
- Right hand hinged reversible door
- Height adjustable legs from 75 to 108 mm.
- Defrost drip tray on outer base

Internal equipment

- Core probe
- Removable wire rack for 1/1 GN
- Max. Number of trays: 5

Removable magnetic door gasket

Food Safe

Food items are handled in full compliance with the HACCP guidelines.

Automatic shift to 'storage mode' after the chilling/freezing process.

If a power failure occurs or when a temperature limit is exceeded this will activate a visual alarm (HACCP alarms).

The hinged fan cover panel provides access to the evaporator and fan during cleaning.

Versatility

Offers different operational modes: Time-controlled or controlled by the core probe (temperature).



SPECIFICATIONS

Product title	Blast chiller, Built-in model without worktop	Interior	Stainless steel AISI 304
CO2 equivalent (kg)	2,997	Connection Load (kW)	1.2
Net Weight (kg)	96	Power Supply	230V, 1N-/50 Hz
Gross Weight, Packed (kg)	106	Outside Dimensions W x D x H (mm)	745 x 700 x 820
Climate Class	4	Refrigerant	R452A
Exterior	Stainless steel AISI 304		