FLASH Range
Blast chillers
No. 5 1/1 GN containers

Commercial code	TC51M
Production per cycle	18 kg from +90° C to +3°C in 90 minutes
Technical features	• One-piece construction, external and internal structure in AISI 304 stainless steel. Satin Scotchbrite finish on door, side and control panels. • CFC-free expanded polyurethane insulation, 55 mm thickness, density 40kg/m³. • Refrigeration cell with rounded corners and condensation drain in the bottom. • Refrig. cell able to take GN 1/1 containers and trays EN 60x40. • Removable wire rack in AISI 304 stainless steel wire, 5 positions, 66.5mm. vertical spacing intervals. • Worktop, 80 mm high, made in stainless steel AISI 304, rounded on the front side, with frontal control panel. • Door with full height outer stainless steel handle. Easily-removable magnetic gasket. Door frame with heating element. • Protection: IP24. • Copper/aluminium rustproofed evaporator. • Refrigerant fluid: R452A. • Hinged fan cover panel for easy access to the evaporator and fan during cleaning. • Internal operation: ventilated cell, ventilation not directly on foods. • Evaporation temperature control with thermostat valve. • Air defrosting. • Cooling unit at evaporation temperature -10°C and condensation temperature 54,4°C rated at 692 W. • Air cooling. • Max room temperature +32°C (Climate Class 4, room temperature + 30°C and 55% R.H.) • All controls and parts accessible • Plastic defrost drip tray on outer base. • Stainless steel feet height-adjustable from 75 to 108 mm.

Functional features	• **LCD control board + encoder**, multi-lingual, multi-sector with the possibility of selecting between the time-based abatement mode or the core probe mode, which acts upon various parameters.
	
	• **PROGRAMS:**
	   - **I.F.R.:** is the patented positive blast chilling system that automatically optimises the process for any type of food, no matter the size and quantity, chilling its surface thanks to the use of a multipoint, three sensor needle probe.
	   - **SOFT +3°C:** cycle carried out through probe at the core or time, suitable for chilling foods up to +3°C, using a chamber temperature of about 1°C.
	   - **HARD +3°C:** cycle carried out through probe at the core or time, suitable for chilling foods up to +3°C, using a chamber temperature varying from -15°C to -1°C.
	   - **INFINITY:** time chilling cycle with infinite duration, suitable for cooling various type food pans. The temperature at the core can be checked.
	   - **AUTOMATIC:** manufacturer recommended work cycles. Possibility to select the type of food load.
	   - **STORED/ FAVOURITES:** 10 chilling cycles that can be configured based on the needs of the user. These programmes can be made FAVOURITES.
	   - **MULTY:** time chilling cycle, organised by load levels, with possibility of needle probe

Functional features	

	reading, providing the time for each level. - **BANQUETING:** cycle dedicated to the catering sector, excellent for preparation of banqueting products. - **VACUUM**: cycle dedicated to the catering sector for preparation of products before a vacuum-packing phase. - **SMART ON**: cycle with automatic start. Once a hot product is inserted if an increase in the chamber temperature is detected, after 5 minutes a Soft +3°C cycle will start, either by probe or time, based on whether or not the needle is used. - **STORAGE:** automatic activation of storage phase at end of blast chilling/blast freezing cycle - **SANITATION:** on request, UV lamp kit built in. - **COOLING:** it is ideal for pre-cooling the internal cell before the food loading, at an chamber temperature at around -25°C • **MULTIPOINT PROBE:** constant control of internal temperature and monitoring of operating anomalies, with signalling and saving of any variation. • **HACCP ALARMS**: The presence of an alarm is indicated by the view on the display. The alarms are recorded on a list (nr. 30).
External size	74,5 x 72 x 90 cm
Internal size	l. 62 x d. 60 x h. 37 cm
Electric power	Kw 1 - Standard connection: V-Hz 230V 1N-/50Hz
Gross/Net weight	Kg 125/115