



D-GT3 Three tray blast chiller 33L

Quick Overview

- Fits 2/3 GN pans (pans not included)
- Fast Blast Blast Chiller features
- Built to HACCP specification
- Stainless steel
- Special blast process prevents ice crystallisation from forming ensuring quicker temperature reduction
- Digital controller with probe and temperature display
- Ambient operating temp. 38°C
- European condenser and evaporating fans
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Internal constructed for easy cleaning
- Self closing doors

URL: <https://www.foodequipment.com.au/media/catalog/product/d/-/d-gt3-blast-chiller.jpg>

Description

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Chill temperature range: 8kg +70°C to +3°C in 90min

Deep freeze temperature range: 5kg +70°C to -18°C in 240min

2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	42
Width (mm)	465
Depth (mm)	678
Height (mm)	701
Packing Width (mm)	750
Packing Depth (mm)	500
Packing Height (mm)	800
Power	240V; 450W; 10A