



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Thermaster D-G7 7 Tray Blast Chiller – GN 1/1, Dual Cycle, 224L

Model / SKU: D-G7

KW COMMERCIAL KITCHEN

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Thermaster 7 Tray Blast Chiller - D-G7

Quick Overview

- Gross Volume: 224L
- Net Volume: 127L
- Max Ambient Temperature: 40°C, 40%RH
- Temperature Range: 70 to -18°C
- Fast 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
- Dimensions (WxDxH mm): 1250x800x850/95
- Pan Capacity: 7x1/1GN

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Description

Thermaster 7 Tray Blast Chiller - D-G7

Blast chilling and shock freezing are the best natural systems to extend the shelf life of food. Blast Chillers make it possible to lower the temperature at the core of foods that have just been cooked down to +3 °C in less than 90 minutes. This reduces bacterial proliferation and dehydration of the food. The final result is the preservation of the quality, color, and fragrance of the food, extending its shelf life. All this enables better service organization and reduced stress to the chefs, leaving more time for creativity.

They are ideal for commercial business that has a focus on quality, consistency, and time management.

Key Features

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2 Years Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Doors	1
Door Type	Hinged Doors
Body	Stainless Steel
Gross Volume	224L
Net Volume	127L
Max Ambient Temperature	40°C, 40%RH
Temperature Range	70 to -18°C
Net Weight (Kg)	300
Width (mm)	1250
Depth (mm)	800
Height (mm)	850
Packing Width (mm)	850
Packing Depth (mm)	1300
Packing Height (mm)	1000
Power	240V; 480/10 W/A
Warranty	2 Years Parts and Labour