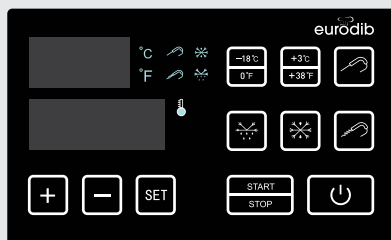


## Blast Chillers



### Rapid Cooling Rapid Freezing

- Ensures food safety
- Maintains food quality
- Accelerates food preparation

Chilling or Freezing cycles can be set according to time, temperature inside the cabinet or via probe inserted to the core of the product. Probe included.



\* complies with HACCP standards



#### POWER

#### REFRIGERATED POWER

#### REFRIGERANT GAS

#### EXTERIOR DIM. (L x W x H)

#### CHAMBER DIM. (L x W x H)

#### TRAY CAPACITY (L x W)\*

#### TRAY HEIGHT

#### TOTAL VOLUME CAP.

#### CHILLING CAPACITY ❄️

#### FREEZING CAPACITY ❄️

#### NET WEIGHT

#### SHIP DIM. (L x W x H)

#### SHIP WEIGHT

### EcoBlast320

### EcoBlast620

110-120V, 660W, 6.4A, 1HP, 5-15P

2559 BTU/hr, 660W

R290

29.5" x 29.5" x 35"

24.5" x 16" x 14.75"

5 x (12.8" x 20.8")

1.6" - 2.6"

3.4 Cu Ft (96 L)

90°C to 3°C (197°F to 37°F)  
= 14 kg (31 lb) 90 mins

90°C to -18°C (197°F to 0°F)  
= 12 kg (26.5 lb) 240 mins

152 lb

35.5" x 35.5" x 40.25"

201 lb

110-120V, 1350W, 12.5A, 2HP, 5-15P

5118 BTU/hr, 1300W

R290

31" x 30.5" x 61.5"

25.5" x 16" x 41"

10 x (12.8" x 20.8")

1.6" - 2.6"

9.75 Cu Ft (276 L)

90°C to 3°C (197°F to 37°F)  
= 40 kg (88 lb) 90 mins

90°C to -18°C (197°F to 0°F)  
= 35 kg (77 lb) 240 mins

276 lb

35.5" x 35.5" x 69"

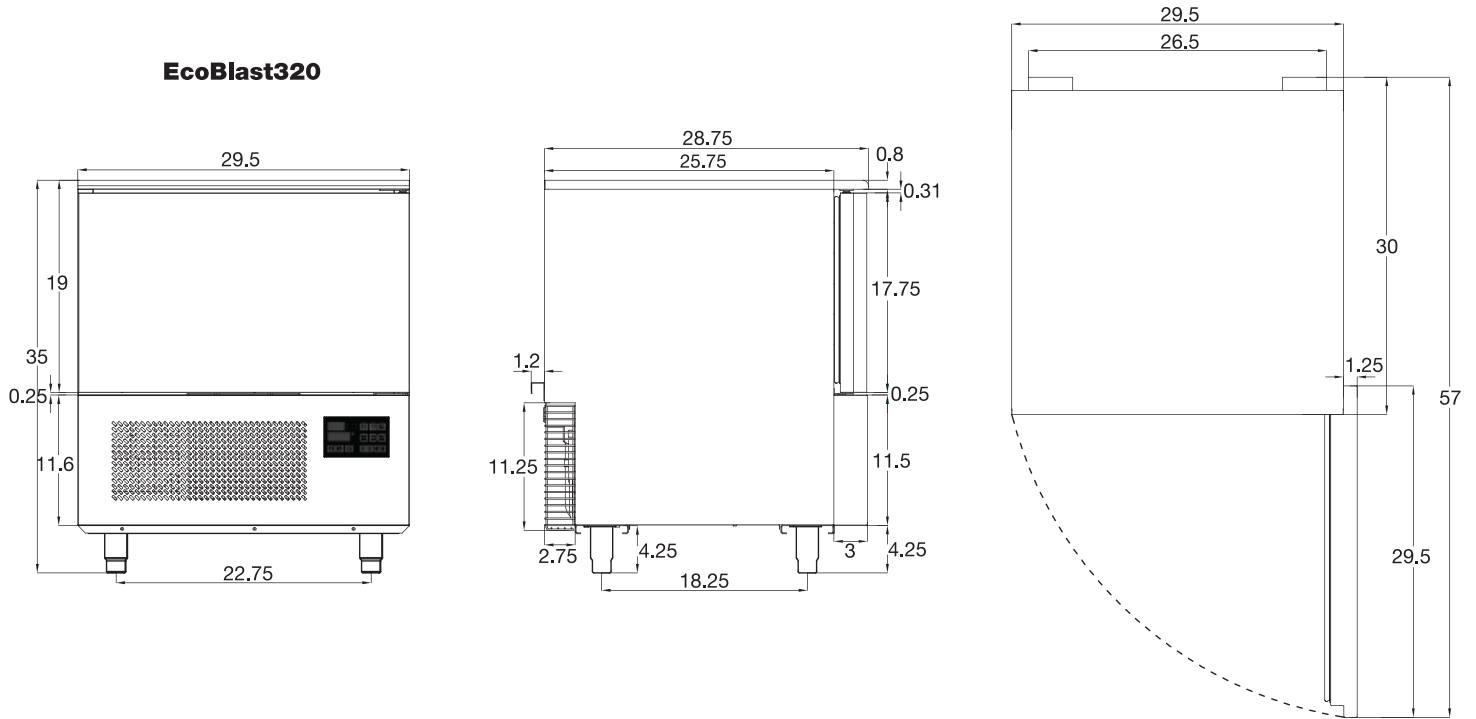
335 lb

\* Trays included

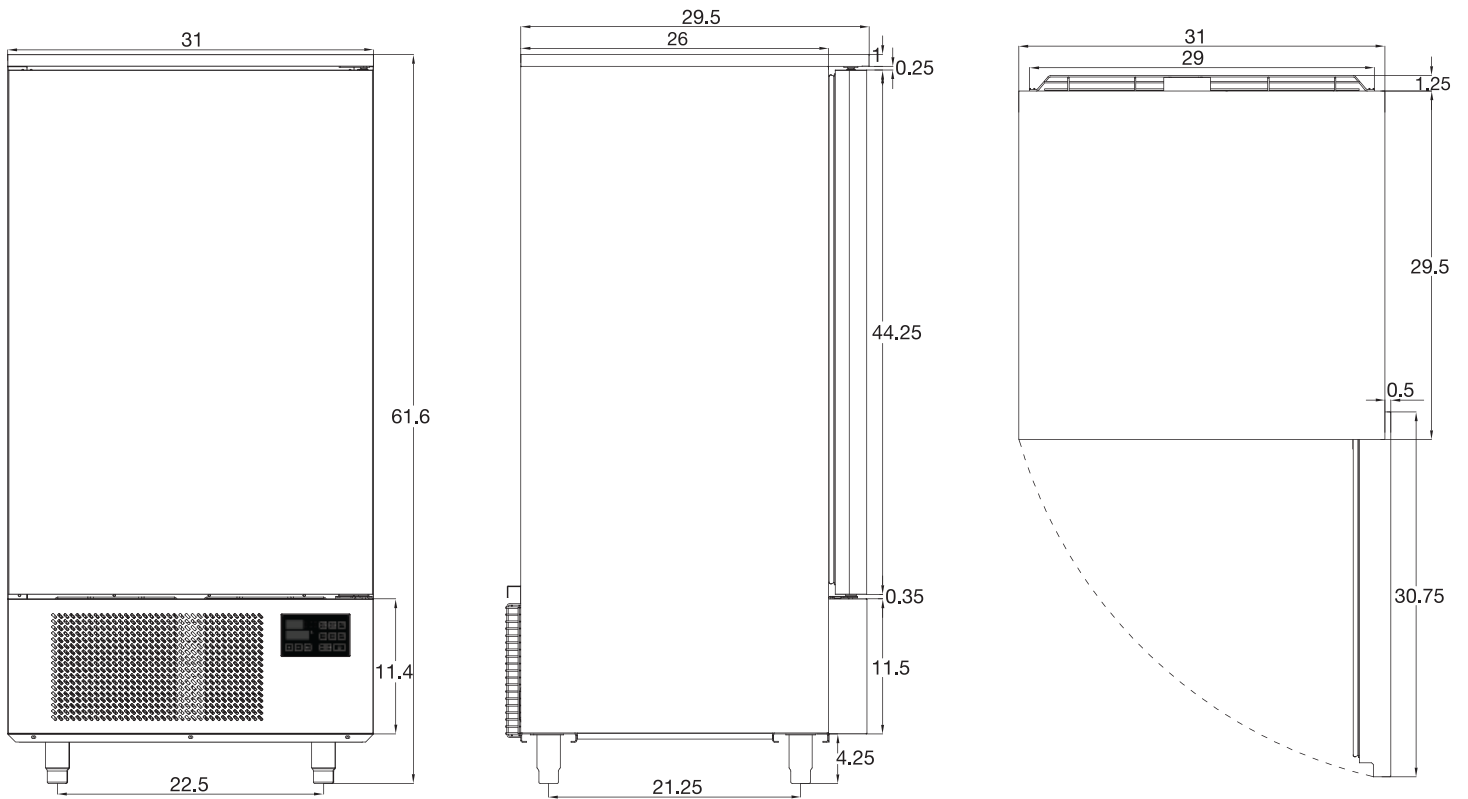
Ambient temperature of 86 °F (30 °C); Evap. -40 °F/°C; Cond. 104 °F (45 °C); 65 % Relative humidity

# Blast Chillers

**EcoBlast320**



**EcoBlast620**



Dimensions expressed in inches