Technical data sheet



Product features

Model

Shock cooler and freezer, sterilizer

SAP Code



Control type: DigitalThaving cycle: No

00038293

SAP Code	00038293	Net Weight [kg]	69.00
Net Width [mm]	760	Power electric [kW]	0.450
Net Depth [mm]	700	Loading	230 V / 1N - 50 Hz
Net Height [mm]	830	Control type	Digital

Technical data sheet



Product benefits

Shock cooler and freezer, sterilizer

Model SAP Code 00038293

Very fast cooling and freezing

times faster cooling and freezing compared to a classic refrigerator/freezer

- easy compliance with hygiene standards
- better food quality
- more efficient work in the kitchen
- limiting the multiplication of bacteria to a minimum, extending the life of food and expiration dates

Controlled defrosting

safety and hygiene

 thanks to the controlled defrosting, the risk of bacterial multiplication is minimized

Probe in standard equipment

accurate and safe cooling/freezing/defrosting thanks to core temperature measurement

 thanks to the probe, the operator has a detailed overview of the temperature of the food

Digital control

clarity and simplicity of operation

 the device can be operated even by a less capable and trained operator

Autorepair surface

easy to maintain

 hygienic cleanliness can be better maintained thanks to the easy-to-maintain surface

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2024-07-08

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Technical data sheet



Technical parameters

Shock cooler and freezer, sterilizer				
Model	SAP Code	00038293		
1. SAP Code: 00038293		9. Gross Weight [kg]: 82.00		
2. Net Width [mm]: 760		10. Device type: Electric unit		
3. Net Depth [mm]: 700		11. Power electric [kW]: 0.450		
4. Net Height [mm]: 830		12. Loading: 230 V / 1N - 50 Hz		
5. Net Weight [kg]: 69.00		13. Control type: Digital		
6. Gross Width [mm]: 760		14. Refrigerant: R452a		
7. Gross depth [mm]: 700		15. Thaving cycle:		

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8. Gross Height [mm]:

980