GO*'CHILLY'* **CF031AG** Catering Blast Chiller/Freezer - 3x Trays ITEM No. Model options: CF031AG GO "CHILLY" Blast Chiller/Freezer FR6V1042B4200 Chilling capacity - 8Kg Freezing capacity - 5Kg Standard equipment: 3x pairs shelf supports - 1/1 GN **Optional extras:** Heated core probe □PC connection & printer kit "G" Control Functions • Pre-cooling function • Soft and Hard timed or core probe blast chilling • Soft and Hard timed or core probe freezing Infinite timed cycle with settable room set-point Customised blast chilling and freezing cycles (up to 99 cycles) Automatic storing at end of blast chilling/freezing cycle Automatic recognition of the core probe, if inserted into the product to blast chill/freeze • Timed manual defrosting LCD control panel Model CF031AG Main Features • External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish) • Door in stainless steel th. 0.8mm (Scotch-Brite satin finish) · Inner in stainless steel with rounded corners · Cavity with central drain for discharge of washing water • High-density polyurethane's insulation (approx. 42 kg/m³), without CFC or HCFC Copper-aluminium evaporator with cataphoresis anti-corrosion treatment · High performance copper-aluminium condenser · Heating element in the door frame • Ergonomic handle across entire height of door and magnetic seals on all 4 sides of the door Internal Setup • Slides in 18/10 stainless steel encased on the sides of the room, easily removable for washing • Core probe **Cooling System** Indirect blowing electronic fans, efficient but gentle on food Hermetic Compressor • R452A ecological refrigerant fluid • Evaporators with large exchange surfaces, for high cooling efficiency · Manual defrosting device and condensate evaporation system without use of electrical energy **Controls & Safety Devices** Control and command circuit board · Equipped with high-visibility custom display, which highlights the status of the appliance at all times • The microprocessor can memorise up to 99 programs · Compressor protected by thermal overload cut-out with automatic reset Hubbard Systems (a division of HTG Trading Ltd) Hubbard systems 106 Claydon Business Park, Gt. Blakenham, E Ipswich, Suffolk, IP6 ONL, United Kingdom systems

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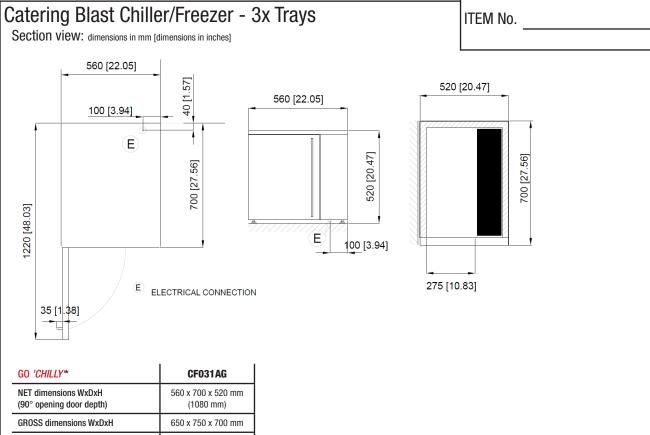
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CERTIFIED ISO 9001 ISO 1400

CHILLY' CF031AG - Catering Blast Chiller/Freezer - 3x 1/1GN Trays

GO '*CHILLY*' CF031AG





GO 'CHILLY*	CF031AG
NET dimensions WxDxH (90° opening door depth)	560 x 700 x 520 mm (1080 mm)
GROSS dimensions WxDxH	650 x 750 x 700 mm
Weight (NET / GROSS)	52 / 65 Kg
GROSS volume	0.34 m ³
Internal dimensions WxDxH	330 x 600 x 275 mm
Insulation thickness	35 mm
Doors	1 (left hinge)
Internal setup	Slide with tray guides
Pitch	35 mm 5x(40)
Load capacity (No. trays 1/1GN)	3 trays GN1/1
Blast CHILLING process +65 / +10 °C	115 mins
Blast CHILLING capacity	8 Kg
Blast FREEZING process +65 / -18 °C	270 mins
Blast FREEZING capacity	5 kg
Refrigerant / gas charge	R452a / 550g
Climate class	ST
Defrost process	OPEN DOOR
Noise level	<70 dB(A)
Power supply voltage	230v / 50hz / 1ph
Electrical input (nominal)	3.4 A
Absorbed electrical power	587 W
Cooling power	487 W
Energy consumption - CHILLING	0.08 kWh/Kg
Energy consumption - FREEZING	0.27 kWh/Kg

• A dedicated power supply is required for safe operation. Friulinox equipment should never be operated on any form of extension lead, please consult a qualified electrician for correct installation advice.

*Data for air cooled units. Chilling data according to EN17032 standard

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