

ADVANCE SBU40GT (400V)

Blast Chiller/Freezer

PRODUCT SERIES: ADVANCE SBU 40
ITEM NUMBER: 975780540
COUNTRY OF ORIGIN: ITALY

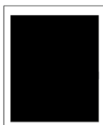


ADVANCE SBU40GT (400V 3N~/50Hz) is an HACCP compliant blast chiller/freezer for 1/1 GN and/or EN 600 x 400mm trays (max of 10). Chilling/freezing capacity of 45/28kg. It features a control panel with segment display for simple and fast navigation. Use the preset favourite programs or store your customized cycles. Legs are adjustable 105-155mm.

- Digital control panel with segment display for simple and fast navigation
- Single-point probe for precise core temperature control
- USB port for download of cooling log data
- HACCP alarms. If a power failure occurs or when a temperature limit is exceeded this will activate an audio-visual alarm
- Climate class 5 cooling system enduring up to +40°C ambient temperature
- Easy maintenance with access to condenser without use of tools
- Removable wire rack for 1/1 GN and/or EN 600 x 400mm
- Max. Number of pans: 10
- The internal fan section can be opened for cleaning around and behind the unit
- Defrost drip tray position under the cabinet
- Right hand hinged door
- Reversible door
- Removable magnetic door gasket



1 / 1 GN



600 x 400 EN

ACCESSORIES INCLUDED

N/A

OPTIONAL EXTRAS

N/A

WARRANTY PERIOD

3 Years on Parts & Labour

EXTERIOR

Stainless steel AISI 304

INTERIOR

Stainless steel AISI 304

Refrigerant type: R290 / Refrigerant: 0.3 kg / CO2 equivalent: 0.9 kg

Energy consumption - Chilling (kWh/kg)	Energy Consumption - Freezing (kWh/kg)
0.08 kWh/kg	0.28 kWh/kg

CERTIFICATIONS





HOSHIZAKI

ADVANCE SBU40GT (400V)

TECHNICAL SPECIFICATIONS

Cooling system	GN tray size	Temperature range	Power supply	Connection load	Fuse Rating	Ref. capacity (at -25°C)	Chilling capacity (from +70°C to +3°C in 90 minutes)	Freezing capacity (from +70°C to -18°C in 4 hours)
Built-in cooling system	1/1 GN / 400 x 600 mm EN	-40/+10°C	400V, 3N-/50 Hz	1,900 W	16 A	1,900 W	45 kg	28 kg

Climate class	Sound level	Net weight	Maximum depth of gastro pans, GN/EN	Height from base to first guide	Height from ceiling to top guide	Distance between guide positions, GN/EN	Height including legs (minimum)	Height including legs (maximum)	Dimensions internal (W x D x H)	Dimensions external (W x D x H)
5 (max. ambient 40°C w/ 40% RH)	64 dB(A)	175 kg	325/400	61 mm	745 mm	530/600	1,814.5 mm	1,864.5 mm	645 mm x 702 mm x 780 mm	800 mm x 930 mm x 1,709.5 mm

SHIPPING SPECIFICATIONS

Dimensions packed (W x D x H)	Volume (packed)	Gross weight
880 mm x 990 mm x 2,054 mm	1.789 m3	200 kg

Disclaimer: Every effort has been made to ensure that the information contained in this spec sheet is accurate at the time of publishing. Hoshizaki Europe BV assumes no responsibility or liability for typographical errors or omissions or for any misinterpretation of the information within the publication and reserves the right to change without notice.



HOSHIZAKI

Hoshizaki Belgium
Hoshizaki Danmark
Hoshizaki Deutschland
Hoshizaki France
Hoshizaki Iberia
Hoshizaki Italia
Hoshizaki Middle East

info@hoshizaki.nl
info@hoshizaki.dk
vertrieb@hoshizaki.de
info@hoshizaki.fr
info@hoshizaki.es
commerciale@hoshizaki.it
sales.ex@hoshizaki-europe.com

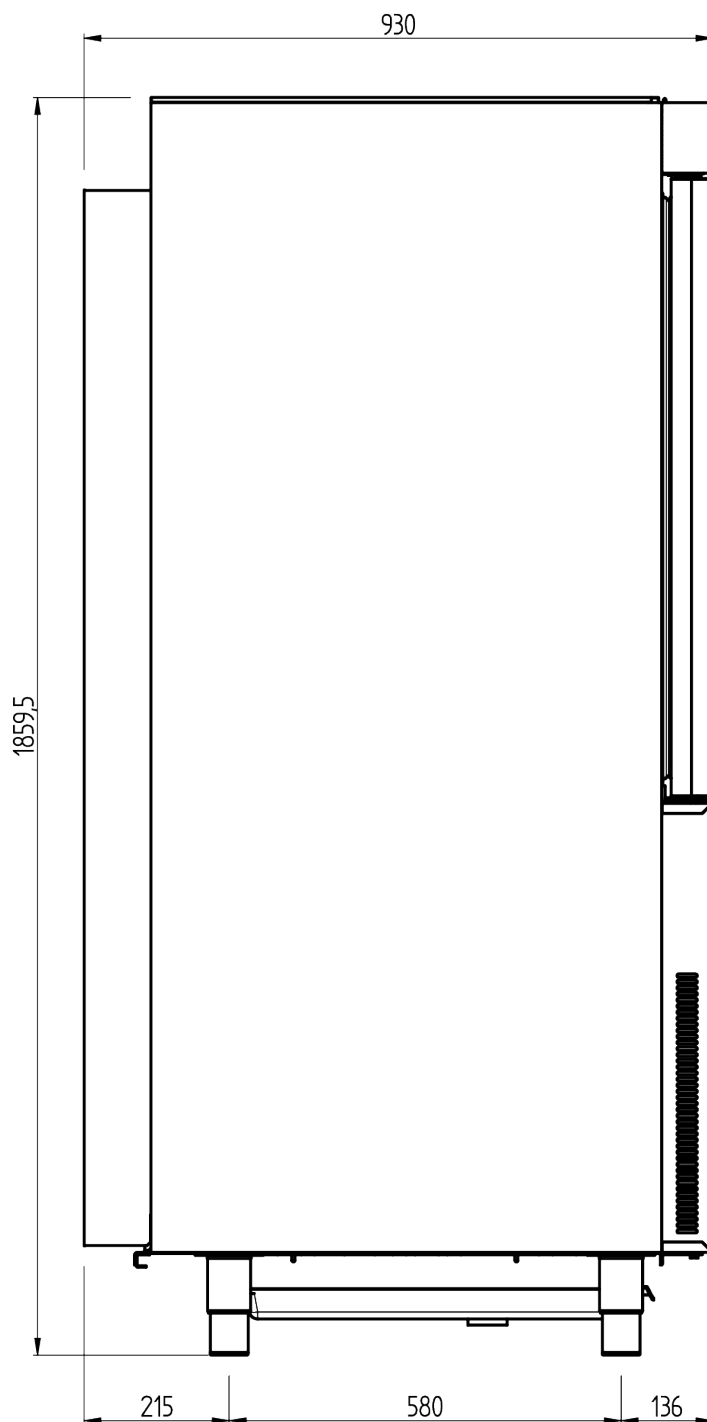
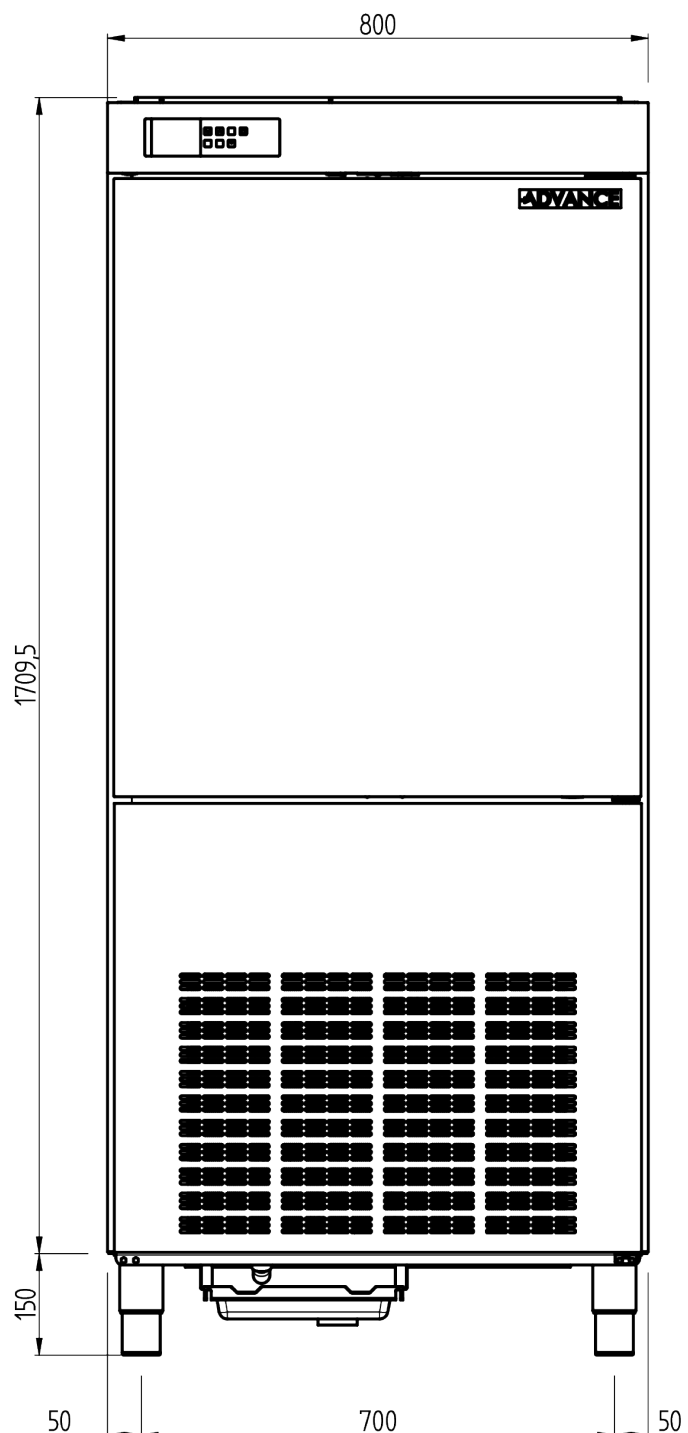
Hoshizaki Netherlands info@hoshizaki.nl
Hoshizaki Norge salg@hoshizaki.no
Hoshizaki Sverige order@hoshizaki.se
Hoshizaki UK uksales@hoshizaki.uk
Export countries sales.ex@hoshizaki-europe.com
Other countries sales.ex@hoshizaki-europe.com

www.hoshizaki.uk



HOSHIZAKI

ADVANCE SBU40GT (400V)



HOSHIZAKI

Hoshizaki Belgium
Hoshizaki Danmark
Hoshizaki Deutschland
Hoshizaki France
Hoshizaki Iberia
Hoshizaki Italia
Hoshizaki Middle East

info@hoshizaki.nl
info@hoshizaki.dk
vertrieb@hoshizaki.de
info@hoshizaki.fr
info@hoshizaki.es
commerciale@hoshizaki.it
sales.ex@hoshizaki-europe.com

Hoshizaki Netherlands
Hoshizaki Norge
Hoshizaki Sverige
Hoshizaki UK
Export countries
Other countries

info@hoshizaki.nl
salg@hoshizaki.no
order@hoshizaki.se
uksales@hoshizaki.uk
sales.ex@hoshizaki-europe.com
sales.ex@hoshizaki-europe.com

www.hoshizaki.uk