



irtech

QUICK FREEZING CABINETS FOR BAKERY AND PASTRY Mod. MISTRAL T

Mistral, strong wing from the rodano valley...



CE

General characteristics :

MISTRAL : for baked and raw products with input temp. up to +60°C and output temp. of -18°C (core temperature)

- Working temperature : -40°C
- Structure : Modular self holding panels, insulated with 75mm high density (41kg/m³) expanded polyurethan.
- Internal coating and external coating : Stainless steel AISI 304
- Stainless steel internal tray supports, distance between the shelves mm. 65, for pans cm. 60x40

Control

- Electronic control panel with LCD display capable of storing up to 50 different programs.
- Quick freezing in Soft (+60° → +3°C) and Hard (+60° → -18°C) mode - Blast freezing in Soft and Hard mode
- Cycle control by means of a pin probe at the heart of the product
- Heated pin-probe
- Manual time set defrosting

| Code | Model | Dimensions cm. | Productivity +60°C → -18°C Kg/h, croissants gr. 60 | Electric Watt |
|------------|----------------------------------|-------------------|---|--------------------|
| 09 MIS 5T | MISTRAL 5T 5 pans cm. 60x40 | 78x80x85h | 10 | 230/50/1ph 1000 |
| 09 MIS 7T | MISTRAL 7T 7 pans cm. 60x40 | 78x80x108h | 18 | 230/50/1ph 1600 |
| 09 MIS 10T | MISTRAL 10T 10 pans cm. 60x40 | 78x80x155h | 28 | 400/50/3ph 3000 |
| 09 MIS 14T | MISTRAL 14T 14 pans cm. 60x40 | 78x80x177h | 30 | 400/50/3ph 3500 |
| 09 MIS 20T | MISTRAL 20T 20 pans cm. 60x40 | 81x102x210h | 55 | 400/50/3ph 4600 |