



**RF 2/3**

+45° > +3° = 90'    +45° > -18° = 240'

Output chilling  
7 Kg

Output freezing  
5 Kg



**RF 5**

+90° > +3° = 90'    +90° > -18° = 270'

Output chilling  
15 Kg

Output freezing  
10 Kg



**RF 10**

+90° > +3° = 90'    +90° > -18° = 270'

Output chilling  
32 Kg

Output freezing  
22 Kg



**RF 15**

+90° > +3° = 90'    +90° > -18° = 270'

Output chilling  
40 Kg

Output freezing  
28 Kg

**CHILL OUT**







### GENERAL FEATURES

MODEL	RF 2/3	RF 5	RF 10	RF 15
Stainless steel exterior and interior	v	v	v	v
Countertop blast chiller	v	-	-	-
Ventilated cooling	v	v	v	v
Manual defrost	v	v	v	v
Refrigerant gas R404A	v	v	v	v
Chilling chamber in AISI 304 steel type	v	v	v	v
Every side is thermal insulated	v	v	v	v
Perfect insulation 70 mm thick, CFC free	v	v	v	v
Built-in refrigerated unit, air condensation	v	v	v	v
Water condensate tray, to collect condensation	-	v	v	v
Door micro switch to stop the fan when the door is opened	v	v	v	-
Buzzer alarm	v	v	v	v
Error messages directly in display	v	v	v	v
Safety device: motor thermal protection	-	-	-	v
Adjustable feet	-	v	v	-
Castors with brake as standard feature	-	-	-	v

### STANDARD ACCESSORIES

Core probe	v	v	v	v
Air condensation system	v	v	v	v
Built-in refrigerated unit	v	v	v	v

### TECHNICAL SPECIFICATIONS

				
MODEL	RF 2/3	RF 5	RF 10	RF 15
EXTERNAL DIMENSIONS (WxDxH mm)	600x609x370	760x700x850	790x760x1630	790x760x1970
CHAMBER SIZE (WxDxH mm)	340x364x267	640x418x340	669x418x791	668x418x1110
NET CAPACITY	3xGN2/3	5xGN1/1 - 5xEN600/400	10xGN1/1 - 10xEN600/400	15xGN1/1 - 15x EN600/400
STEP SHELVES (mm)	70	70	70	70
TEMPERATURE (°C)	+45~+3/+45~-18	+90~+3/+90~-18	+90~+3/+90~-18	+90~+3/+90~-18
REFRIGERANT	R404A	R404A	R404A	R404A
DEFROST	Manual	Manual	Manual	Manual
TYPE OF COOLING	Ventilated	Ventilated	Ventilated	Ventilated
INPUT POWER (W)	218	449	900	2264
VOLTAGE AND NET FREQUENCY (V/Hz)	230/50	220-240/50	220-240/50	400/50
NET WEIGHT (Kg)	60	105	140	172

#### Appliance for food blast chilling and freezing

Activating the chilling cycle causes the temperature at the core of the food to drop from +90°C to +3°C/+45°C +3°C (RF2/3) in a maximum of 90 minutes, as provided by the current standard for H.A.C.C.P. control. After chilling, the food can be conserved at a temperature of +3°C for a few days, after which it must be warmed in an oven and consumed. It is possible to chill with negative temperature: the temperature at the core of the food is lowered to -18°C in a maximum time of 270 minutes.

#### Standard cycles

Positive temperature rapid chilling process: +90°C +3°C/+45°C +3°C (RF2/3)  
 Negative temperature rapid freezing process: +90°C -18°C/+45°C -18°C (RF2/3)  
 Positive temperature rapid chilling process: +90°C +3°C/+45°C +3°C (RF2/3) with HARD chilling function.  
 Conservation automatically starts at the end of cycle.  
 Functioning: time or with probe.