



ETS Blast Freezer

Model	Capacity	Temperature Range
VF 80B-500	500L	-10°C to -80°C

For long-term and hygienic foodstuffs preservation, some food must be blast frozen to -18°C or -40°C low temperature. 'Frozen' means to transfer the fluid inside food to ice crystal. Therefore, preserving foodstuffs in the low temperature environment which penetrate the foodstuffs and make the centre of foodstuffs low down to -40°C rapidly, that is blast freeze. Blast freezer can freeze foodstuffs in high speed, creating smaller ice crystals and will not damage food. No matter raw, cooked or semi-finished foodstuffs can be preserved perfectly by blast freezer; after defrosting, foodstuffs can maintain the original delicacy and fresh without quality doubt. Ambient +25°C to -60°C within 40 minutes.



Dim. Ext. (mm) W x D x H	1040 x 940 x 1980
Dim. Int. (mm) W x D x H	530 x 710 x 1450
Noise (DBS)	53 DBS
Net Weight (kg)	270kg
Power Voltage	410 VAC 50Hz 3 Phase
Current	8 amps
Temperature Controller	LED Digital Microprocessor Auto defrost, delay start up, Off set Mode
Temperature Fluctuate	±2.0°C
Temp Pull Down Rate	Ambient +25°C to -60°C with 40 mins
Internal & External Chamber	Stainless Steel, SUS 304
Internal Cooling	Force Air cooling system 2 x 12 inch fan motor
Insulation Foaming	120mm
Refrigerant	CFC Free Mixed Gas R404a/R23
Tray	10 nos
Condensing Unit	Air Cooled Fin and Tube
Alarm System	Power Failure Alarm
Door	Single swing out solid door with lock
Display	LED Digital Microprocessor
Tray Size WxDxH mm	400 x 630 x 40mmH
Power Supply	415watt 50Hz 3 phase
Compressor	2.75hp Semi Hermatic x 2
Hours Run Timer	1pc hour/min
Standard complied with IEC 60601, Electrical Safety and ISO 13485, GDPMD	