



## BLAST CHILLER, BUILT-IN MODEL WITHOUT WORKTOP SBU20HLU

Product series: SBU

Item number: 965780523

The HOSHIZAKI SBU20HLU is a Blast chiller, Built-in model without worktop.

The HOSHIZAKI SBU series has been designed to cover all regulations around the perfectly hygienic transition from cooking to chilling your valuable produce.

### External equipment

- Top positioned digital control panel.
- Right hand hinged reversible door
- Height adjustable legs from 75 to 108 mm.
- Defrost drip tray on outer base

### Internal equipment

- Core probe
- Removable wire rack for 1/1 GN
- Max. Number of trays: 5

### Removable magnetic door gasket

### Food Safe

Food items are handled in full compliance with the HACCP guidelines.

Automatic shift to 'storage mode' after the chilling/freezing process.

If a power failure occurs or when a temperature limit is exceeded this will activate a visual alarm (HACCP alarms).

The hinged fan cover panel provides access to the evaporator and fan during cleaning.

### Versatility

Offers different operational modes: Time-controlled or controlled by the core probe (temperature).



## SPECIFICATIONS

<b>Product title</b>	Blast chiller, Built-in model without worktop	<b>Interior</b>	Stainless steel AISI 304
<b>CO2 equivalent (kg)</b>	2,997	<b>Connection Load (kW)</b>	1.2
<b>Net Weight (kg)</b>	96	<b>Power Supply</b>	230V, 1N-/50 Hz
<b>Gross Weight, Packed (kg)</b>	106	<b>Outside Dimensions W x D x H (mm)</b>	745 x 700 x 820
<b>Climate Class</b>	4	<b>Refrigerant</b>	R452A
<b>Exterior</b>	Stainless steel AISI 304		