

# T30

# Tecnomac®

## T30 / 110 & T30 / 140

For 1 trolley Rational SCC202 or  
1 x GN 2/1 trolley or  
1 x pastry trolley 800 x 600 mm

Blast chiller / blast freezer with high production for professional and community kitchens.

### GENERAL FEATURES

- Structure in stainless steel AISI 304 outside and inside
- Remote semi-hermetic condensing unit included in price to suit remote run up to 25 metres
- Chilling and freezing cycles controlled by core probe and by time
- Automatic preservation at the end of cycle
- Indirect air flow
- HARD chilling function
- Insulation in high density injected polyurethane without CFC
- Right hinged door
- Painted evaporator with easy access for cleaning and service
- Rounded internal corners
- Conic core probe for easy extraction
- Automatic and manual hot gas defrosting
- Electronic control panel with two displays indicating time and temperature
- Pre-cooling function
- Door with removable magnetic gasket
- Ramp included
- 24 months materials and labour warranty

### OPTIONS

- Sterilising UV lamp
- Incorporated printer
- Pass through
- Internal data storage card with gate to insert standard USB pen drive (pen drive not included)
- Special floor H 22 mm with integrated ramp (only if blast chilling 80% and maximum 20% blast freezing per day)
- Sunken floor



**NOTE:** All chill and freeze times quoted are based on using a 65mm deep GN pan filled to a height of 50mm. The chilling or freezing time will be affected by the density, water, fat and sugar content of the product.

### FUNCTIONS

#### SOFT CHILLING



Fast chilling of products from +95°C down to +3°C in less

than 90 minutes.

Air temperature 0°C.

A process for delicate products or with a maximum 2-3 cm thickness. The blast chilling process enables you to minimise bacteria proliferation increasing food safety.

#### HARD CHILLING



Very fast chilling of products from +95°C down to +3°C in less than 90 minutes.

Air temperature: below zero in the first phase, 0°C in the second phase.

A process for non-delicate products or for products with more than 2-3 cm thickness.

#### BLAST FREEZING



Very fast freezing down to -18°C at the product core in less than 240 minutes.

Air temperature: -35°C / -40°C.

Blast freezing avoids macro crystallisation of the product's water content preserving the quality, colour and fragrance of the food.

#### PRESERVATION

At the end of every cycle, the appliance will automatically switch to the required storage temperature (+3°C for blast chilling and -25°C for blast freezing). Automatic defrosting during preservation cycle.

*From the world of Comcater!*

**National Head Office**  
156 Swann Drive  
Derrimut VIC 3030  
Tel: +61 3 8369 4600  
Fax: +61 3 8369 4695

**Melbourne**  
96-100 Tope Street  
South Melbourne VIC 3205  
Tel: +61 3 8369 4600  
Fax: +61 3 8699 1299

**Sydney**  
20/4 Avenue of the Americas  
Newington, NSW 2127  
Tel: +61 2 9748 3000  
Fax: +61 2 9648 4762

**Brisbane**  
1/62 Borthwick Avenue  
Murarie QLD 4172  
Tel: +61 7 3399 3122  
Fax: +61 7 3399 5311

[www.comcater.com.au](http://www.comcater.com.au)

**COMCATER**  
- foodservice equipment

## INSTALLATION

The machine is supplied disassembled. Electrical, hydraulic and refrigeration connections to be made on site according to local regulations and standards.

Connections to be made on site:

- Three-pole current connection
- All-pole circuit breaker in compliance with local rules and regulations (adequate amperage of the switch, etc.)
- Ground compensator
- Open siphon for water condensation discharge (A)
- Blue cable is the neutral

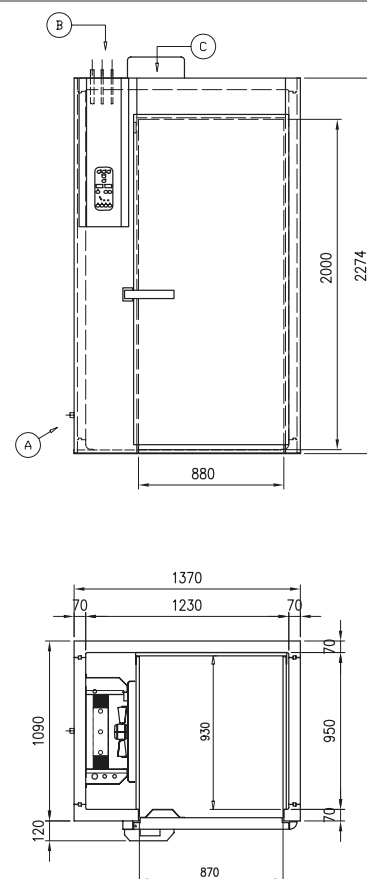
## BLASTING CAPACITY

(with ambient temperature 32°C):

	T30 / 110	T30 / 140
+95°C to +3°C	110 Kg	140 Kg
+95°C to -18°C	95 Kg	125 Kg

Internal useful dimensions  
870 (w) x 930 (d) x 2000 (h) mm

A: Water discharge Ø 20  
B: Compressor type  
C: Electric box with power cable  
\* All dimensions in mm



## COMPRESSOR TECHNICAL DATA

	T30 / 110	T30 / 140
COMPRESSOR MODEL	Semi-hermetic	Semi-hermetic
COMPRESSOR RATING	4HP	5.5HP
COMPRESSOR CURRENT (A)	8.9amp	11.5amp
N° FAN MOTOR (CONDENSOR FANS)	2	2
AMPERAGE FAN MOTOR	0.7+0.7	1+1
AIR FLOW (mc/h)	5300	8500

## REMOTE UNIT CONNECTION (TILL 10 METERS)

DISCHARGE CONNECTION	12 mm	12 mm
SUCTION CONNECTION	22 mm	28 mm
HOT GAS CONNECTION	10 mm	10 mm
GAS TYPE	R404A	R404A

## REMOTE UNIT DIMENSION

WIDTH	1102 mm	1470 mm
DEPTH	700 mm	960 mm
HEIGHT	571 mm	830 mm
WEIGHT	170 Kg	240 Kg

## T30 TECHNICAL DATA

	T30 / 110	T30 / 140
VOLTAGE	415V / 3N / 50Hz	415V / 3N / 50Hz
AVERAGE ABSORBED POWER / HR	4000W	5900W
MAX AMPERAGE	12amp	18amp
CABLE SIZE	2,5 mm x 4	2,5 mm x 4 <sup>2</sup> x 4
DEFROSTING	HOT GAS	HOT GAS
COOLING POWER (-10 / +40°C)	12510W	16000W
WATER OUTLET	20mm	20mm

PROUDLY DISTRIBUTED BY: