



# HOSHIZAKI

## ADVANCE SBU20GLE

### Blast Chiller/Freezer, Built-in model without worktop



PRODUCT SERIES: ADVANCE SBU 20

ITEM NUMBER: 975780522

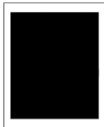
COUNTRY OF ORIGIN: ITALY

ADVANCE SBU20GLE is an HACCP compliant 'Built-in' blast chiller/freezer without worktop for 1/1 GN and/or EN 600 x 400mm trays (max of 5). Chilling/freezing capacity of 20/12 kg. It features a control panel with segment display for simple and fast navigation. Use the preset favourite programs or store your customized cycles. Legs are adjustable 75-108 mm.

- 'Built-in' blast chiller/freezer without worktop
- Digital control panel with segment display for simple and fast navigation
- USB port for download of cooling log data
- Single-point probe for precise core temperature control
- HACCP alarms. If a power failure occurs or when a temperature limit is exceeded this will activate an audio-visual alarm
- Climate class 5 cooling system enduring up to +40°C ambient temperature
- Easy maintenance with access to condenser without use of tools
- Removable wire rack for 1/1 GN and/or EN 600 x 400mm
- Max. Number of pans: 5
- The internal fan section can be opened for cleaning around and behind the unit
- Defrost drip tray position under the cabinet
- Right hand hinged door
- Reversible door
- Removable magnetic door gasket



1 / 1 GN



600 x 400 EN

#### ACCESSORIES INCLUDED

N/A

#### OPTIONAL EXTRAS

N/A

#### WARRANTY PERIOD

**3 Years on Parts & Labour - based on country agreement**

#### EXTERIOR

**Stainless steel AISI 304**

#### INTERIOR

**Stainless steel AISI 304**

Refrigerant type: R290 / Refrigerant: 0.08 kg / CO2 equivalent: 0.24 kg

#### CERTIFICATIONS



Energy consumption - Chilling (kWh/kg)	Energy Consumption - Freezing (kWh/kg)
0.08 kWh/kg	0.26 kWh/kg



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### TECHNICAL SPECIFICATIONS

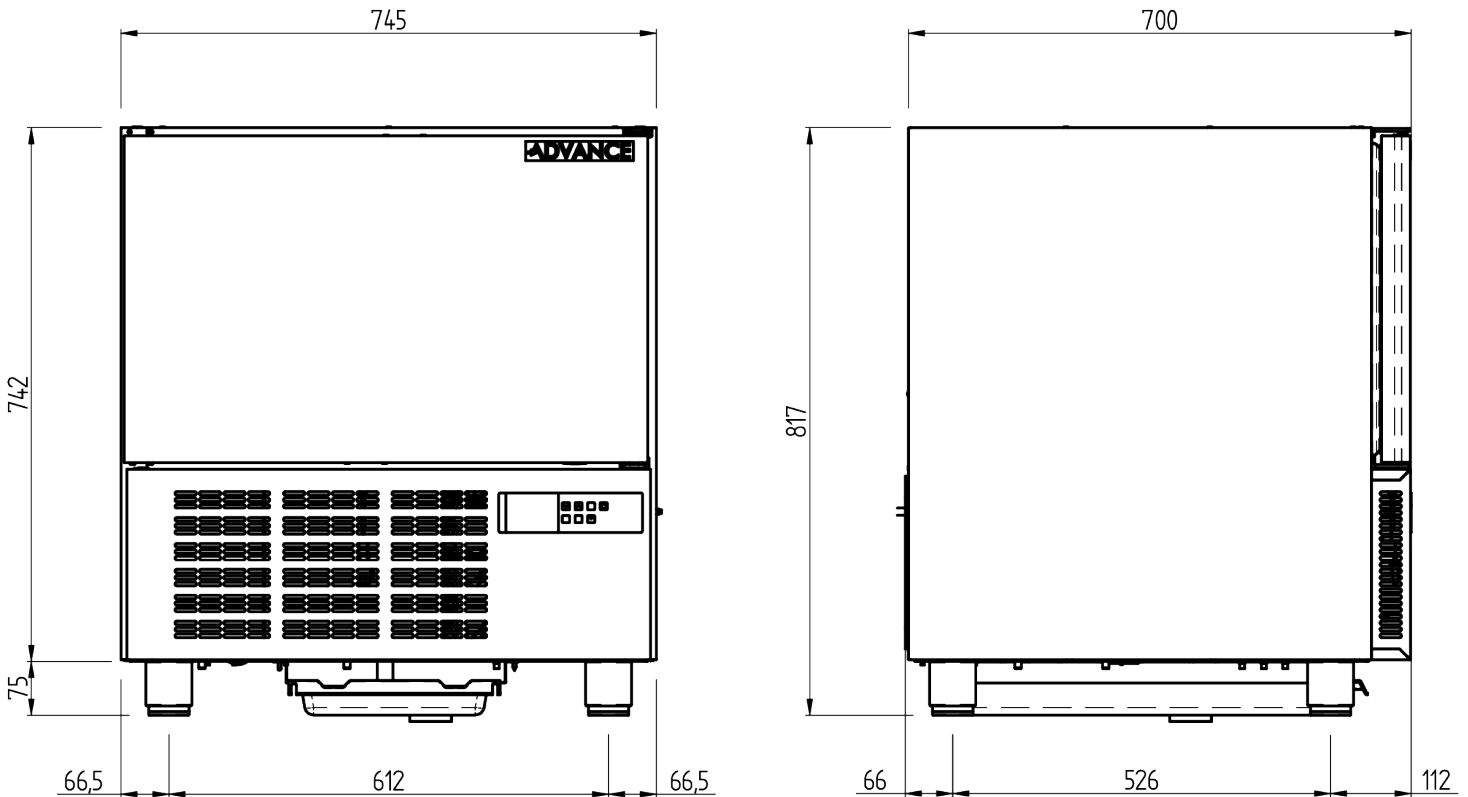
Cooling system	GN tray size	Maximum number of trays	Temperature range	Power supply	Climate class	Sound level	Ref. capacity (at -25°C)	Chilling capacity (from +70°C to +3°C in 90 minutes)	Freezing capacity (from +70°C to -18°C in 4 hours)
Built-in cooling system	1/1 GN / 400 x 600 mm EN	5	-40/+10°C	230V, 50Hz	5 (max. ambient 40°C w/ 40% RH)	60 dB	880 W	20 kg	12 kg

Distance between guide positions, GN/EN	Dimensions internal (W x D x H)	Maximum depth of gastro pans, GN/EN	Height from base to first guide	Height from ceiling to top guide
530/600	620 mm x 590 mm x 375 mm	325/400	38 mm	48 mm

### SHIPPING SPECIFICATIONS

Width (packed)	Depth (packed)	Height (packed)	Volume (packed)	Gross weight	Width	Depth	Height	Height including legs (minimum)	Height including legs (maximum)	Net weight
810 mm	770 mm	1,060 mm	0.661 m <sup>3</sup>	95 kg	745 mm	700 mm	742 mm	817 mm	850 mm	85 kg

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