

**BLAST FREEZING CABINET  
FOR PASTRY AND  
BAKERY  
Mod. MISTRAL R**

*Mistral, strong wing from the rodano valley..*



**General characteristics :**

**MISTRAL R :** for baked and raw products with input temperature up to +60°C and output temperature of -18°C at the heat of the product.

- Working temperature : -40°C
- Structure : Modular self holding panels, insulated with 80mm high density (41kg/m<sup>3</sup>) expanded polyurethan. Internal kit with stainless steel guard guides for inserting the trolleys.
- Aluminium and copper air-evaporators of our design with ventilation system, defrosting system with twin gas circuit. 8 mm. distance between the aluminium "fins" of the evaporator ( less possibility of ice ).
- Internal coating : Stainless steel AISI 304 18/10
- External coating : pre-painted galvanized sheet
- Floor : Isolated with a panel of mm.80 thickness and reinforced. Entry high capacity ramp in stainless steel 18/8.
- Door: one-latch lock with key and internal safety release. Equipped with silicon gaskets, sealing industrial hinges and anti-condensing heaters.

**Control**

- Electronic control panel with LCD display
- Quick freezing in Soft and Hard mode
- Blast freezing in Soft and Hard mode
- Cycle control by means of a pin probe at the heart of the product
- Manual time set defrosting



Code	Model	Dimensions			Door		Production		Power
		A	B	C	D	E	+60°C	-18°C	
07 MIS 164R	MISTRAL 164R 1 rack 60x40	100 x 120 x 230h			80 x 190h (1)		30		400/50/3ph Hp 3
		100 x 120 x 250h			80 x 200h (1)				
07 MIS 264R	MISTRAL 264R 2 racks 60x40	100 x 160 x 230h			80 x 190h (1)		50		400/50/3ph Hp 5
		100 x 160 x 250h			80 x 200h (1)				

	Rack cm. 45x65 Tray 60x40	Rack cm. 57x71 Tray 50x70	Rack cm. 67x82 Tray 60x80	Rack cm. 85x102 Tray 80x100
Mistral R164	1	1	-	-
Mistral R264	2	1	1	-

