

Алматы (7273)495-231
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Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
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Тверь (4822)63-31-35

Тольятти (8482)63-91-07
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Уфа (347)229-48-12
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Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
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<https://mychef.nt-rt.ru/> || mfh@nt-rt.ru

Mychef MYCHILL

3 GN 2/3

Valuable ally in professional kitchens to keep the freshness of food intact, plan production and avoid food waste.

PRODUCT DETAILS

CAPACITY

3GN 2/3

MEASURES

Width: 600mm

Depth: 600mm

Height: 390mm

DISTANCE BETWEEN GUIDES

67 mm

WEIGHT

43kg

POWER(KW)

0.73 kW

VOLTAGE(V/Ph/Hz)

230/L+N/50

COOLING POWER

467 W

YIELD +3 / -18°C

7/5 kg



STANDARD EQUIPMENT

Made of AISI 304 stainless steel in monobloc structure

Digital control panel and membrane keyboard

soft chilling. Positive chilling (from 90°C to 3°C in 90 minutes) indicated for delicate, small and thin foods

hard chilling. Positive chilling (from 90°C to 3°C in 90 minutes) indicated for fatty, dense products or large pieces

Negative despondency. Freezing through the formation of microcrystals that keep the cellular structure of the food intact, guaranteeing its conservation (temperature at the heart of the food from 90°C to -18°C in 240 minutes).

core probe included

Control by time or by probe

Removable guides and rounded edges for easy cleaning

Drain at the bottom

Automatic defrost system

Automatic switch to **maintenance phase at the end of the cycle**

For trays with dimensions GN 1/1 (all models) and EN (600 x 400) special pastry in models 5 GN 1/1 T, 10 GN 1/1 and 15 GN 1/1