



Electrolux

Digital Cabinets Thawing Cabinet, 1 Door, 177gal (670lt)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux

Thawing Cabinet, 1 Door, 177gal (670lt)
Digital Cabinets



727655 (TC671DZXU)

Thawing Cabinet, 1-door, 177 gallon (670 Lt), temp range 28-50°F (-2 - +10°C), supplied with fifteen AISI 304 stainless steel grids 2/1 and rack support. Built-in R134a gas refrigeration circuit. HACCP approved. Delivered on four swiveling casters (two with brakes).

Short Form Specification

Item No.

1-door thawing cabinet, fifteen (15) stainless steel grids, 177gal (670lt), 28 - 50°F (-2 - +10°C), supplied with Fifteen (15) full size (18x26) AISI 304 grids 2/1 and the rack support can be removed without tools.

Control panel indicating the real temperature evolution of the cabinet during the preservation process. The electronic control switches automatically from thawing into preservation to avoid bacteria proliferation. It is fully customized in time, temperatures and thaw/ preservation split of phases. The 3 factory-preset and 1 free program to cope with loads from approximately 44lbs (20kg) to 176lbs (80kg).

Built-in refrigeration unit with R134a gas in refrigeration circuit. Meets HACCP requirements. Delivered on wheels.

IMPORTANT: delivered with cord, no plug



Main Features

- Fully customisable parameters to suit even the most demanding needs.
- Temperature display shows real temperature evolution allowing for frequent and brief checks during the thawing-preservation process.
- The electronic control switches automatically from thawing into preservation to avoid bacteria proliferation.
- Cabinet fitted with up to 3" (75 mm) thickness of cyclopentane insulation for best insulating performance with 100% environmental protection (thermal conductivity: 0,020 W/m*K).
- Even airflow ensured by back air conveyor and ensuring consistent results on products to be thawed in a single load.
- Powerful fan to ensure a quick and uniform thawing process.
- Fully HACCP compliant thanks to the temperature control, visualisation and alarm management.
- 3 factory-preset and 1 free program to cope with loads from approx 44lbs (20kg) to 176lbs (80kg). All programs are customisable in time, temperatures and thaw/ preservation split of phases.
- Fits Fifteen (15) Full Size Pans (18x26) on AISI 304 grids GN 2/1 supplied as standard to maximize internal space.

Construction

- CFC, HCFC, HFC-free insulation.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Fully pressed bottom plate and rounded corners for easier cleaning.
- Mainly construction in A304 stainless steel for everlasting operation in all working environment.
- 4 wheels (front ones with brakes) are supplied as standard to ease cleaning operations.

Included Accessories

- 1 of Collecting tray in AISI 304 for thawing cabinet PNC 880337
- 1 of 4 swiveling wheels (2 with brake) PNC 881002
- 15 of 20" x 26" AISI 304 stainless steel grid PNC 881016

Optional Accessories

- 4 swiveling wheels (2 with brake) PNC 881002
- 20" x 26" AISI 304 stainless steel grid PNC 881016

APPROVAL: _____

Electrolux Professional, Inc.

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