

# Product Code: CT75KG 17-178

## Controlled Thaw Cabinet

---



## Features & Benefits

---

- Thaws food safely from frozen to 1/4°C in approximately 7 hours (depending on food types, thickness etc.)
- Alternatives between circulating gentle heat and cool air via special ducting, so ensuring an even speedy and safe thaw
- Easy programme selection - menu driven touch panel lets you simply select the programme to start
- Thaw food safely from -18/-21 C to +1/+4 C

## External Finish

304 s/s	Standard
304 S/S back for island sitting	Option

## Base Fittings

Castors 80mm	Standard
Legs 150mm	Option

## Electrical, Service & Ecodesign Data

230/50/1	Standard
Fuse Required	13

## Internal Finish

304 s/s	Standard
---------	----------

## Doors

Solid	Standard
Left Hand Hinged Door	Option

## Specification

Dimensions (Width)	700
Dimensions (Height)	2080
Dimensions (Depth)	820
Weight (Unpacked, kg)	143
Gross Volume	75kg
Noise DbA @ 1M	65

## Shelving

Gastronorm Pans	Option
Nylon Coated Shelf	Option
Additional S/S Trayslides	Standard

## Refrigeration

R134a - Industry Standard	Standard
Integral Refrigeration System	Standard



Energy



Quality



Value



Design



Hygiene



After Care



Regethermic | Unit 4, 7-9 Orion Rd, Lane Cove West, NSW, 2066, Australia  
Tel. +61 2 9966 9500 | [www.regethermic.com.au](http://www.regethermic.com.au) | [info@regethermic.com.au](mailto:info@regethermic.com.au)



We reserve the right to make changes without notice.