

Fresco® Élite

Countertop multifunction blast chiller.

Fresco® Élite is used to quickly lower the temperature of food after cooking, to freeze and thaw rapidly and in a controlled manner. It also lets you meat and fish at low temperatures, leaven bread, pizza, and focaccia, and have your meal ready to be served when you get back home; store at the ideal temperature and chill wine and beverages. Fresco® Élite is available with door and dashboard in tempered Dark grey glass, and brushed stainless steel handle. Furthermore, Fresco® Élite has a mechanical door stop with maximum 160° opening.

TECHNICAL SPECIFICATIONS Fresco® Élite	
Blast chilling cycle yield (from +90 °C to +3 °C)	2.5 kg
Shock freezing cycle yield (from +90 °C to -18 °C)	2.5 kg
Voltage	220 - 240 V / 50 Hz
Max absorbed power	350 W
Total absorption	2.12 A
Refrigerant gas	R290
Net machine weight	33 kg
Grille capacity	2

Standard equipment: One stainless steel grille. / 100 ml disinfecting spray.

Finishes

External finishes in brushed stainless steel, door in tempered Dark grey glass, dashboard in tempered Dark grey glass, handle in brushed stainless steel, back in stainless steel.

Placement precautions

Ensure you leave at least 50 mm air gap at the sides and on the back. It is recommended to install the appliance away from heat sources, ovens or other appliances that produce heat. Provide for a Schuko plug for power supply.

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L 566 mm
D 380 mm
H 382 mm
(H405 total including feet, H 23 mm)

