

Commercial Upright Freezer

This upright freezer is essential equipment for maintaining food safety in commercial kitchens. Designed for restaurants, catering services, and food storage facilities, it provides ample storage with digital temperature controls and adjustable shelving.



ADDITIONAL IMAGES



Product Overview

Professional Commercial Upright Freezer

Designed for high-performance commercial kitchens, this upright freezer features a top-mounted cooling system for maximized internal capacity. Engineered for efficiency, it utilizes advanced frequency variable technology and high-density insulation to maintain precise temperatures while minimizing energy consumption. With its durable stainless steel construction, user-friendly digital controls, and self-closing doors, it offers a reliable and easy-to-maintain solution for rigorous food service environments.

Technical Performance

Operating Ambient Temperature

| | |
|----------------------------|-----------------------------|
| 0 °C Min Ambient | 43 °C Max Ambient |
|----------------------------|-----------------------------|

Insulation Thickness 75 mm

Drawer Load Capacity 50 kg

Design & Features

Safety Features

- Automatic fault detection and diagnosis
- Audible/Visual door open alarm (>3 mins)
- Self-closing doors
- Automatic fan cut switch

Construction Details

- Corrosion-resistant coated evaporator fins
- Removable heating wire seal strips
- Round corner interior for easy cleaning
- Zero ODP/Low GWP insulation

Cooling System

Forced Air Cooling, Top-Mounted Cassette, Hot Gas Defrost

Customization

Available Options

- Optional ITO glass door with anti-condensation
- Convertible half-door to two-drawer system
- Adjustable legs or castors