



# HOSHIZAKI

## ADVANCE SBU40GT (400V) Blast Chiller/Freezer



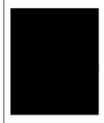
PRODUCT SERIES: ADVANCE SBU 40  
ITEM NUMBER: 975780540  
COUNTRY OF ORIGIN: ITALY

ADVANCE SBU40GT (400V 3N-/50Hz) is an HACCP compliant blast chiller/freezer for 1/1 GN and/or EN 600 x 400mm trays (max of 10). Chilling/freezing capacity of 45/28 kg. It features a control panel with segment display for simple and fast navigation. Use the preset favourite programs or store your customized cycles. Legs are adjustable 105-155 mm.

- Digital control panel with segment display for simple and fast navigation
- Single-point probe for precise core temperature control
- USB port for download of cooling log data
- HACCP alarms. If a power failure occurs or when a temperature limit is exceeded this will activate an audio-visual alarm
- Climate class 5 cooling system enduring up to +40°C ambient temperature
- Easy maintenance with access to condenser without use of tools
- Removable wire rack for 1/1 GN and/or EN 600 x 400mm
- Max. Number of pans: 10
- The internal fan section can be opened for cleaning around and behind the unit
- Defrost drip tray position under the cabinet
- Right hand hinged door
- Reversible door
- Removable magnetic door gasket



1 / 1 GN



600 x 400 EN

### ACCESSORIES INCLUDED

N/A

### OPTIONAL EXTRAS

N/A

#### WARRANTY PERIOD

**3 Years on Parts & Labour -  
based on country agreement**

#### EXTERIOR

**Stainless steel AISI 304**

#### INTERIOR

**Stainless steel AISI 304**

Refrigerant type: R290 / Refrigerant: 0.3 kg / CO2 equivalent: 0.9 kg

#### CERTIFICATIONS



Energy consumption - Chilling (kWh/kg)	Energy Consumption - Freezing (kWh/kg)
0.08 kWh/kg	0.28 kWh/kg



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## ADVANCE SBU40GT (400V)

### TECHNICAL SPECIFICATIONS

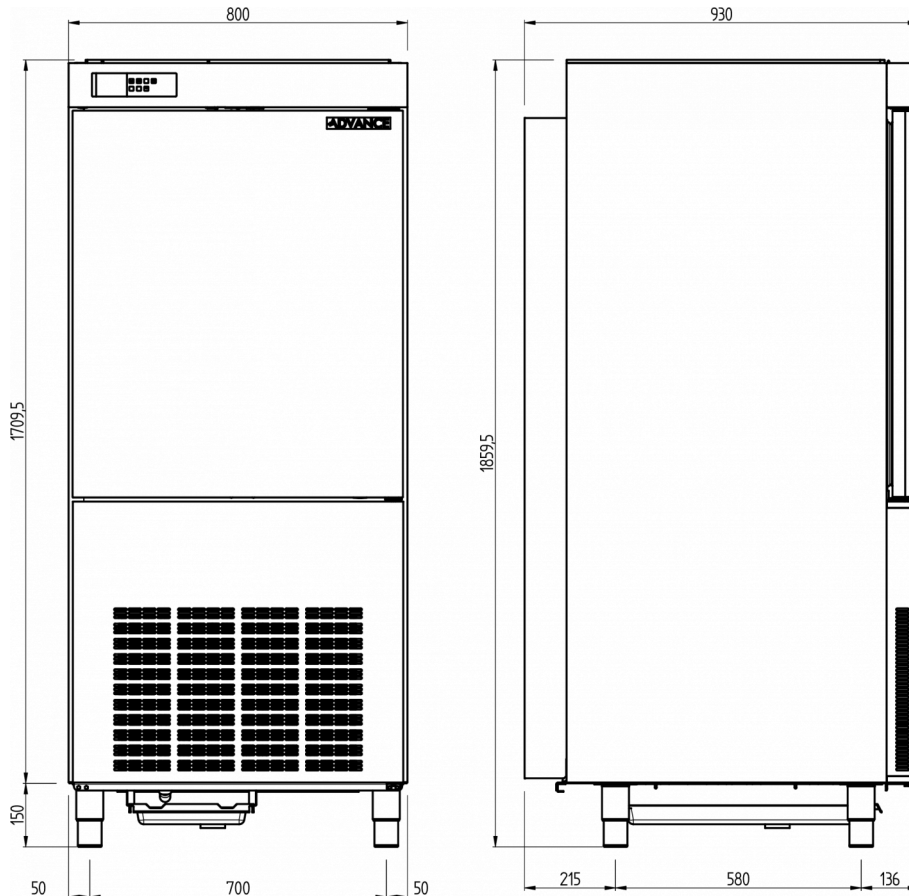
Cooling system	GN tray size	Maximum number of trays	Temperature range	Power supply	Climate class	Sound level	Ref. capacity (at -25°C)	Chilling capacity (from +70°C to +3°C in 90 minutes)	Freezing capacity (from +70°C to -18°C in 4 hours)
Built-in cooling system	1/1 GN / 400 x 600 mm EN	10	-40/+10°C	400V, 3N-/50 Hz	5 (max. ambient 40°C w/ 40% RH)	64 dB	1,900 W	45 kg	28 kg

Maximum depth of gastro pans, GN/EN	Height from base to first guide	Height from ceiling to top guide	Distance between guide positions, GN/EN	Dimensions internal (W x D x H)
325/400	61 mm	745 mm	530/600	645 mm x 702 mm x 780 mm

### SHIPPING SPECIFICATIONS

Width (packed)	Depth (packed)	Height (packed)	Volume (packed)	Gross weight	Width	Depth	Height	Height including legs (minimum)	Height including legs (maximum)	Net weight
880 mm	990 mm	2,054 mm	1.789 m <sup>3</sup>	200 kg	800 mm	930 mm	1,709.5 mm	1,814.5 mm	1,864.5 mm	175 kg

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Hoshizaki Belgium  
 Hoshizaki Danmark  
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 Hoshizaki France  
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 Hoshizaki Italia  
 Hoshizaki Middle East

[info@hoshizaki.nl](mailto:info@hoshizaki.nl)  
[info@hoshizaki.dk](mailto:info@hoshizaki.dk)  
[vertrieb@hoshizaki.de](mailto:vertrieb@hoshizaki.de)  
[info@hoshizaki.fr](mailto:info@hoshizaki.fr)  
[info@hoshizaki.es](mailto:info@hoshizaki.es)  
[commerciale@hoshizaki.it](mailto:commerciale@hoshizaki.it)  
[sales.ex@hoshizaki-europe.com](mailto:sales.ex@hoshizaki-europe.com)

Hoshizaki Netherlands [info@hoshizaki.nl](mailto:info@hoshizaki.nl)  
 Hoshizaki Norge [salg@hoshizaki.no](mailto:salg@hoshizaki.no)  
 Hoshizaki Sverige [orderSE@hoshizaki.dk](mailto:orderSE@hoshizaki.dk)  
 Hoshizaki UK [uksales@hoshizaki.uk](mailto:uksales@hoshizaki.uk)  
 Export countries [sales.ex@hoshizaki-europe.com](mailto:sales.ex@hoshizaki-europe.com)  
 Other countries [sales.ex@hoshizaki-europe.com](mailto:sales.ex@hoshizaki-europe.com)

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