



ICE-OFF Seafood Restaurant

Super Quick Defroster IOD-SF58 Series



Most rapid



Save time & Money



No Bacteria Concern



No need Salt & Water



Keeping Nutrition



Natural & Fresh Taste with Juices



ICE-OFF, patented technology to super rapidly defrost tuna, meat and seafood without compromising quality, provides superior thawing performance while requiring minimal energy consumption and space.

IOD-SF58 Series

Model no. with Control Panel										
Model No.	Temp.	Timer		Operating button			Display (LCD)			
		Dial	10s	1m	Run	Stop/ Clear	On /Off	Set Temp	Run Time	Set Time
IOD-SF58-NTN			O	O	O	O	O			O
IOD-SF58-TNN		O			O	O	O	O	O	
IOD-SF58-TTN		O	O	O	O	O	O	O	O	O

Specification

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Single Unit (Dimensions)			Others	
Overall Height	89 cm	35.0 in	Material	Stainless Steel
Overall Width	85 cm	33.4 in	1 phase Voltage	220V~240 /50~60Hz
Overall Depth	61 cm	24.0 in	Power Consumption	Max 1200 Watt
Weight	70 kg	154.3 lb	Operating Frequency	915 MHz / 433 Hz

Test report

Before Defrost	After 7 min. defrosting
<ul style="list-style-type: none"> Frozen Octopus -20 °C (68°F) 1,257g (2.77lb) 	<p>■ Surface Temp. : -1.0°C (30.2°F) ~ 2.6°C (36.68°F)</p> <p>■ Inside Temp.: -2.2°C (28.04°F) ~ -3.2°C (26.24°F)</p>

The Quickest! The Safest! The Most Precise!

www.ice-off.co.kr

Due to continual improvement, specifications are subject to be changed

