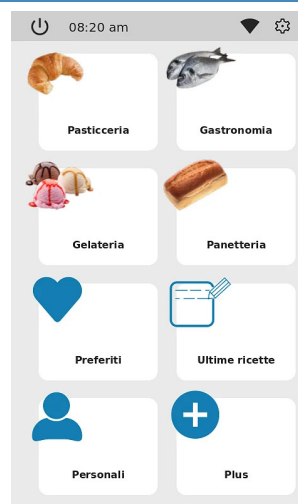


PERFORMANCE

PRODUCT YIELDS +90°C/+3°C	30 kg
PRODUCT YIELDS +90°C/-18°C	25 kg
TEMPERATURE RANGE	-40°C / +5°C
CAPABILITIES	5 pans
STEP GASTRONOMY GUIDES	68 mm
STEP PASTRY GUIDES	17.5 mm
STEP ICE CREAM GUIDES	17.5 mm
ICE CREAM TRAYS 165x360x120h mm	6
ICE CREAM TRAYS 250x360x120h mm	4
CARAPINE Ø200x250H mm	4

CHECK



FEATURES

- Latest generation electronic fans (5 different speeds)
- High-density (about 42 kg/m³), HCFC-free polyurethane foam insulation - Thickness 60 mm
- Maximum flexibility to optimize and customize the daily work process
- Total chamber inspectability for maximum hygiene
- Air condensation
- Heated 4-point core probe included
- HACCP USB port included
- Refrigerant fluid R290
- Copper-aluminum evaporator coil, cataphoresis painted with non-toxic epoxy resin
- Condensation tray
- 7" high definition touch display on the door
- 4 basic working functions: blast chilling, deep-freezing, thawing, storage
- USB port for cycle downloads, Firmware upgrades, recipe upload/download, etc.
- Multilingual It-en-fr-es-de-dk-cz-fi

OPTIONAL

Bi-directional 4.0 connectivity and wi-fi
 Ozone sanitisation
 Set of castors
 Water condensing unit

STANDARD EQUIPMENT

AISI 304 stainless steel supports for GN1/1 or 600x400 trays

OPTIONAL EQUIPMENT

Variable pitch internal structure with 5 pairs of removable AISI 304 stainless steel 'L' rails, interlocking every 17.5 mm

Variable pitch internal structure with 5 pairs of removable AISI 304 stainless steel anti-tilt 'C' rails, interlocking every 17.5 mm

DIMENSIONS

Width	790 mm [31.1 in]
Depth	926 mm [36.46 in]
Height	850 mm [33.46 in]
Weight	86 kg [189.63 lb]
Foot height	70-110 mm [2.76-4.33 in]
Door light width 1	670 mm [26.38 in]
Door light height 1	370 mm [14.57 in]
Door depth open 90°	1625 mm [63.98 in]
Inner depth	410 mm [16.14 in]
Packaging width	850 mm [33.46 in]
Packing depth	990 mm [38.98 in]
Packaging height	995 mm [39.17 in]
Packing weight	101 kg [222.71 lb]
Packing volume	0.83 m ³ [221.19 glus]

TECHNICAL DATA

Temperature range	-40°C / +5°C
Insulation thickness	60 mm [2.36in]
Number of rooms	1
Door type	Blind
Number of doors	1
Condensation type	Air
Plant type	Motor on board
Plant type	Ventilated
Compressor type	Hermetic
Refrigerant gas	R290
GWP refrigerant gas	3
Refrigerant gas quantity g	131 g [8.19oz]
Cooling power ASHRAE lbp	1200 W [4092btu/h]
Sound power	<70 dbA
Expansion valve type	Mechanics
Defrost type	Open door
Defrost water evaporation	Exhaust pipe
Interior lighting	Not present
Outdoor lighting	Not present
Cooling power	2002 W
Climate class	5
Heat expelled	2500 W
Air Volume	1 m ³ /h

CAPABILITIES

GN grids	[]
GN guides step	68 mm
EN Grids	[]
Step guides EN	17.5 mm
IC grids	[]
Step IC guides	17.5 mm
5Lt tanks 360x165x120h mm	6
5Lt tanks 360x250x80h mm	4
Carapine 7Lt Ø200x250h mm	4

SUPPLY

Main power supply	220-240 V ~ 50 Hz
FLI - Full-Load Power	2200 W
FLA - Full-Load Amperage	7 A
Power resistive loads	700 W
Resistive load absorption	3.04 A
Power cable	3G 2,5 mm ²
Power plug	CE-Schuko

PERFORMANCE

Blast chilling capacity (+65°C -> +10°C) EN ISO22042	25 kg [55.13lb]
Freezing capacity (+65°C -> -18°C) EN ISO22042	25 kg [55.13lb]
Energy consumption per blast cycle (+65°C -> +10°C) UNI EN ISO22042	0.07 kW/kg
Energy consumption per freezing cycle (+65°C -> +10°C) UNI EN ISO22042	0.27 kW/kg
Blast-down time (+65°C -> +10°C) UNI EN ISO22042	120 min
Freezing time (+65°C -> -18°C) UNI EN ISO22042	270 min