

Entry 2/3

CAPACITY

3 TRAYS GN 2/3 H20 - H40 - H65


+90
▼+3 | 6 kg +90
▼-18 | 4 kg



PROGRAMS

Blast chilling	Shock freezing
Fish sanitizing	Thawing
Pre-cooling	Ice cream hardening
Forced ventilation defrosting.	

VERSIONI

 S Plug-in air condensing unit

CONSTRUCTION FEATURES

Controller with 2.8" colour graphic display, capacitive keys and IP65 front panel with continuous surface.

Monocoque construction.

Internal and external construction in AISI 304 stainless steel.

Rubber feet adjustable in height.

Door gasket resistant to minimum reaching temperatures.

Cabinet profiles and door profiles resistant to minimum temperatures.

Technical compartment placed under the cabinet.

Condensing unit placed in the technical compartment, removable and easily inspectable from the back.

AISI 304 stainless steel tray holder, suitable to hold GN 2/3 trays. Easily removable structure for cleaning operations.

Internal cell with rounded corners to facilitate cleaning operations.


CFC-free high density polyurethane insulation.

Evaporator with cataphoresis rust protection.


Left side door hinge.

Heated door perimeter to avoid frost formation.

STANDARD EQUIPMENT

 n° 1 core probe.

 AISI 304 stainless steel tray holder

 Rubber feet adjustable in height.

 Self-evaporating unit.

FUNCTIONS

Simple and intuitive controller graphics.

Possibility to choose between factory preset cycles or manual cycles.

Automatic holding at the end of the cycle.

Acoustic signals.

Control and save HACCP data in the cloud. (optional with bluetooth or wifi connection kit)


Probe cycles: the core probe temperature controls the cycle ensuring control and precision.


Time cycles: the set duration controls the cycle.

Preset cycles per recipe: for blast chilling and shock freezing cycles, it is possible to choose preset parameters according to the type of product to be treated.

Soft and Hard cycles: possibility of choosing between Soft or Hard blast chilling or shock freezing cycles.

OPTIONAL EQUIPMENT

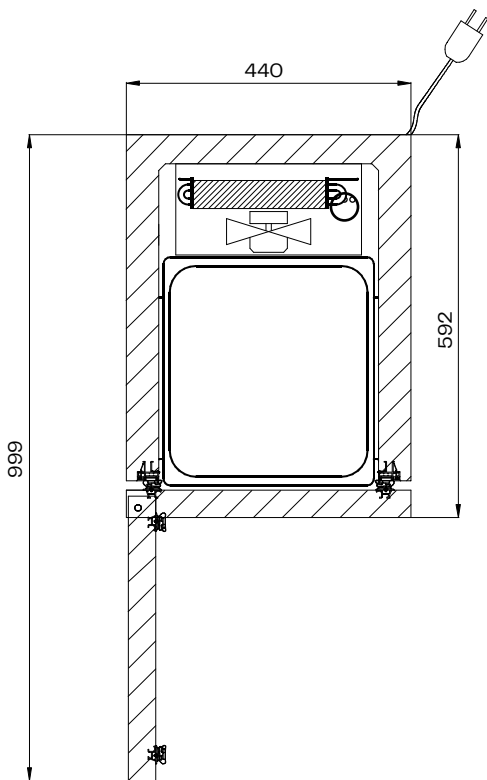
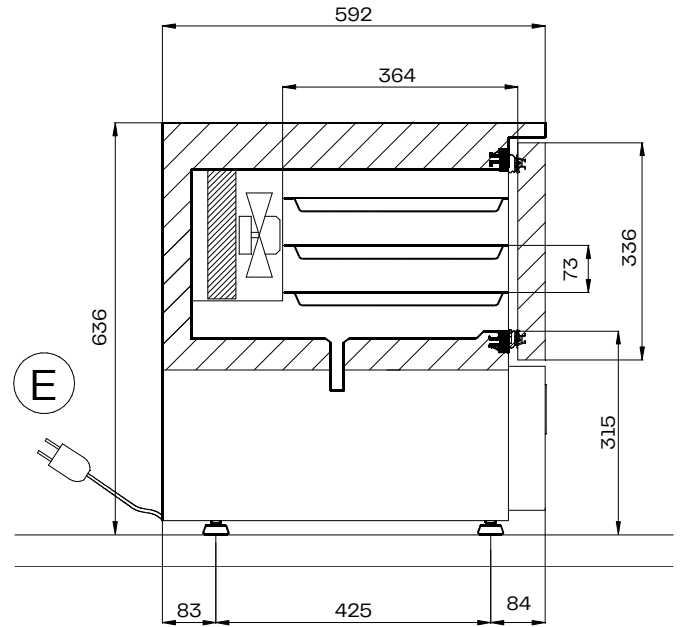
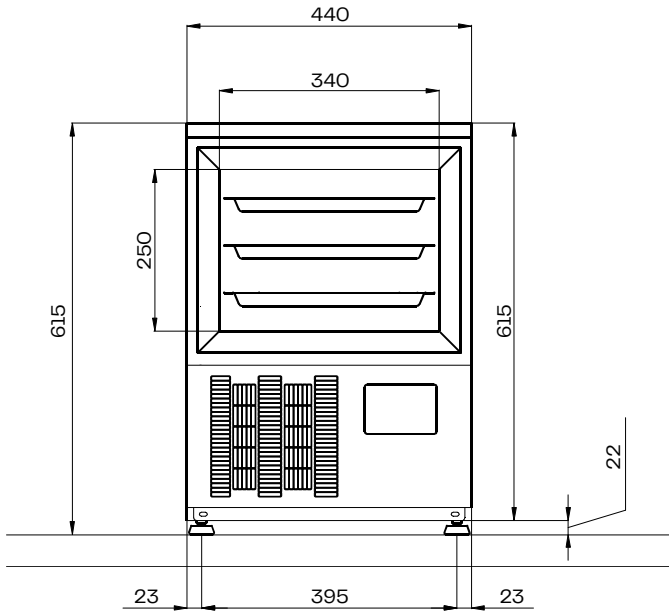
 Kit of casters.

 Door with hinge on right side.

 Control and save HACCP data in the cloud. (optional with bluetooth or wifi connection kit)

Technical data	S
Cooling capacity (Evap. -10°C / Cond. 45°C)	649 W
Condensation	self-contained air
Refrigerant gas	R290
GWP	3
Climate class	4
Power supply (Ph / Volts / Hz)	220-240/1N/50
Max. power consumption cold cycles	327 W - 1.63 A
Blast chilling (+90 °C, +3 °C)	6 kg
Shock freezing (+90°C, -18°C)	4 kg
Internal dimensions (wxpxh)	340 x 364 x 250 mm
External dimensions (wxpxh)	440 x 592 x 636 mm
Capacity (liter)	31 L
Packaging dimensions	460 x 610 x 690 mm
Packing volume	0.2 m ³
Gross weight	60 kg

EN22042			
+65°C +10°C	kWh/Kg	0,087	+65°C -18°C
	Min.	97	
	Kg	4	
	kWh/Kg	0,223	
	Min.	270	
	Kg	2	



(E) CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION