FM23
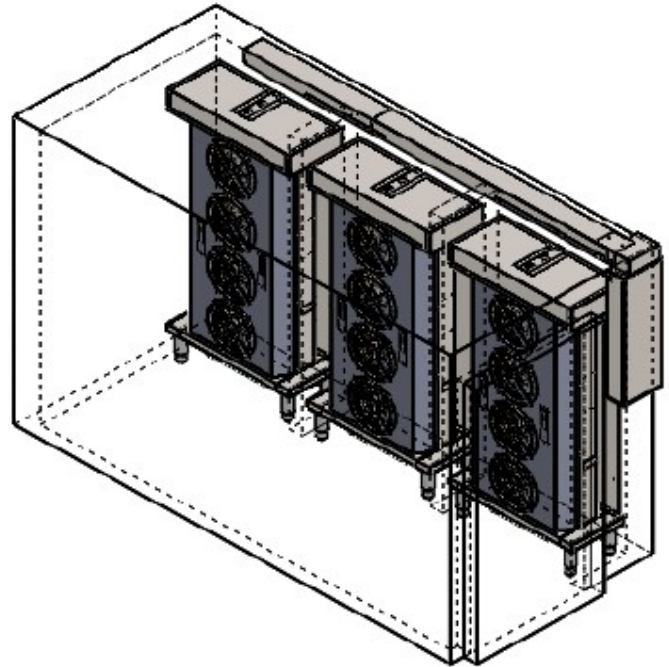
Modular stand-alone system for roll-in blast chiller.
The standard package includes a complete frame ready for final electrical connections.

External dimensions	965 x 408 x 1931 mm
Blast chilling (+90 °C, +3 °C)	600 kg
Shock freezing (+90 °C, -18 °C)	420 kg
Power supply	1 + N / 230 / 50

TECHNOLOGIES

🔘 NORTECH APP AND TOUCH-SCREEN 7"

📖 COOKBOOK

👨‍🍳 COLD CYCLES

🌡️ CORE PROBES

OZONE SANITIZING (optional with ozone generator)

SAVING HACCP DATA (Wi-Fi and USB connection for download and upload).

ADJUSTABLE FAN SPEED

APPLICATIONS

❄️ BLAST CHILLING AND SHOCK FREEZING

🐟 FISH SANITIZING

🍦 ICE CREAM

🧁 PASTRY

NORMANN
EXTRAORDINARY CHILLING

NORMANN Srl - Via G. Oberdan, 69 - z.i. La Croce - 33074 Fontanafredda (PN)   Italy
Tel. +39 0434 999079 - Fax +39 0434 999659 - info@normann.it
FRAME - FM23 - 15/03/2022 - 1

CONSTRUCTION FEATURES
- Modular stand-alone system for roll-in blast chiller.B105
- Adaptive 7'' touch screen controller
- AISI 304 stainless steel construction.
- Openable fan door with stainless steel hinges for easy cleaning of the evaporator.
- Evaporator with cataphoresis rust protection.
- Stainless steel feet adjustable in height.
- Core probes.
- Electric defrost.
- Remote condensing unit. (optional)

FUNCTIONS
- Probe cycles: the core probe temperature controls the cycle ensuring control and precision.
- Time cycles: the set duration controls the cycle.
- Timer cycles: 6 different timers can be set that automatically warn when the set duration is reached.
- Cascade cycles with multiple probes installed: the cycle allows to set a different target temperature for each installed core probe.
- Cascade cycles with one probe installed: this is a single-phase cycle with infinite time that allows different foodstuffs to be treated continuously without the need to act on the controller.
- Quick start: it is possible to choose a preferred cycle for quick start.

NORTECH APP
- User friendly controller
- Possibility to choose between factory preset cycles or to modify all the parameters of each cycle.
- Customizable multiphase cycles.
- Possibility to modify the parameters also during the current cycle.

- Rename of the display probes, to better distinguish the temperatures of each food.
- Graph of the temperatures during the current cycles.
- Recipe book for saving your favorite cycles.
- HACCP data storage with the possibility of downloading via usb key.
- Any alarms described on the display.

PROGRAMS
- Blast chilling and Shock freezing.
- Automatic sanitazing of fish.
- Ice cream hardening.
- Thawing.
- Bottle cooling.
- Electric defrost.
- Cabinet drying.
- Pre-cooling.
- Pre-heating.
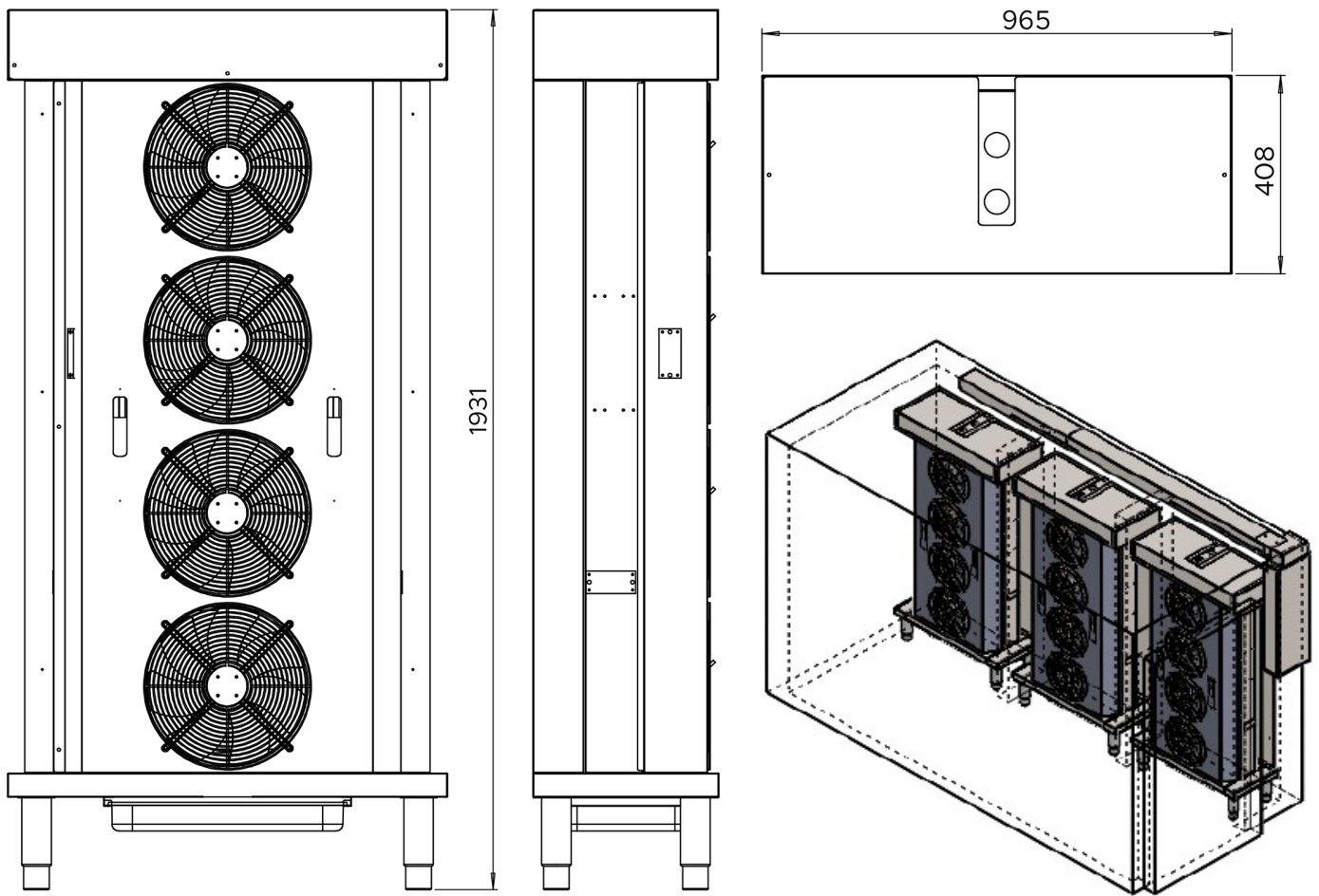- Ozone cabinet sanitizing (optional with ozone generator)

STANDARD EQUIPMENT
- n° 3 core probe.
- Adaptive 7'' touch screen controller
- Stainless steel feet adjustable in height.
- External condensate drain.

OPTIONAL EQUIPMENT
- Ozone generator for cabinet sanitization cycles.
- Condensate collection tray, located at the bottom of the module
- Remote condensing unit.
- Complete cabinet.

Technical data	
Cooling capacity requested	53 Kw - (Evap. -10°C / Cond. 45°C)
Refrigerant gas	R452A
Ph / Volts / Hz	1 + N / 230 / 50
Max. power consumption cold cycles	3,95 Kw
Blast chilling (+90 °C, +3 °C)	600 kg
Shock freezing (+90 °C, -18 °C)	420 kg
Liquid line	ø 16 mm x3
Linea aspiraizone	ø 35 mm x3
External dimensions	965 x 408 x 1931 mm
Packaging dimensions	2300 x 1050 x 1500 mm
Gross weight	475 kg
Net weight	400 kg

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965

408

1931

RECOMMENDED DIMENSIONS

2100

1370

3210

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