

# Nat 40R



## CAPACITY

N.1 TROLLEY 20 TRAYS GN 2/1

N.1 TROLLEY 20 TRAYS EN 60X81


+90  
▼+3 | 200      +90  
▼-18 | 160 kg

## PROGRAMS

Blast chilling	Shock freezing
Fish sanitizing	Thawing
Pre-cooling	Ice cream hardening
Bottle cooling.	Hot gas defrosting.
Cabinet drying.	Cabinet sanitizing

## VERSIONI

 **R** Without condensing unit

 **CO2** CO2 prearrangement




## CONSTRUCTION FEATURES

- Adaptive 7" touch screen controller
- Monocoque construction.
- Internal and external construction in AISI 304 stainless steel.
- Roll-in type blast chiller with flush door ramp for inserting trolleys for GN2/1 or EN 60x80 trays
- Door gasket resistant to minimum reaching temperatures.
- Cabinet profiles and door profiles resistant to minimum temperatures.
- Technical compartment placed above the cabinet.
- Condensing unit placed in the technical compartment, removable and easily inspectable from the back.
- Electrical panel located in the compartment behind the controller that can be easily opened for technical inspections.
- 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.





## 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.
- 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.

## STANDARD EQUIPMENT

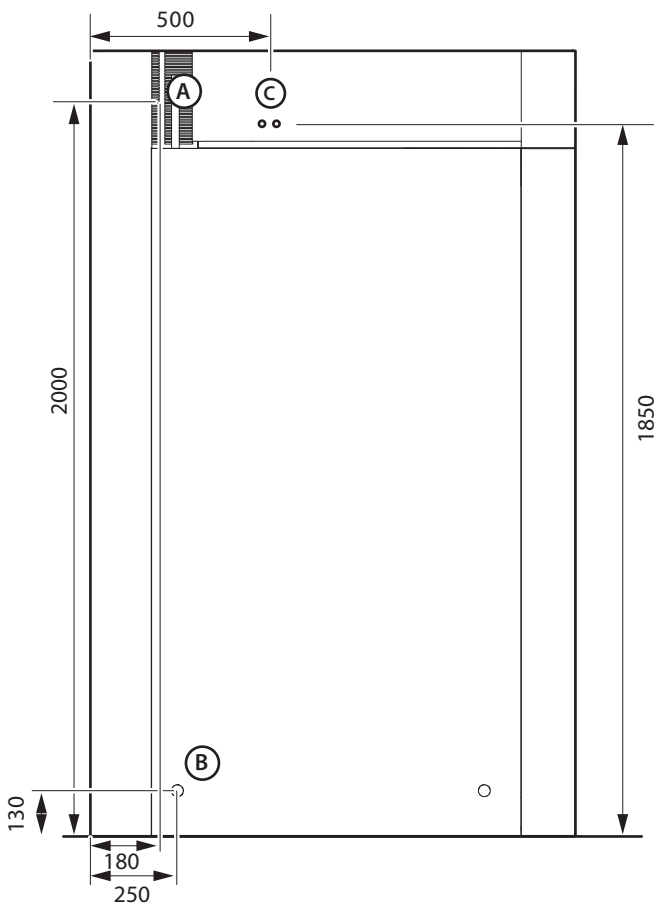
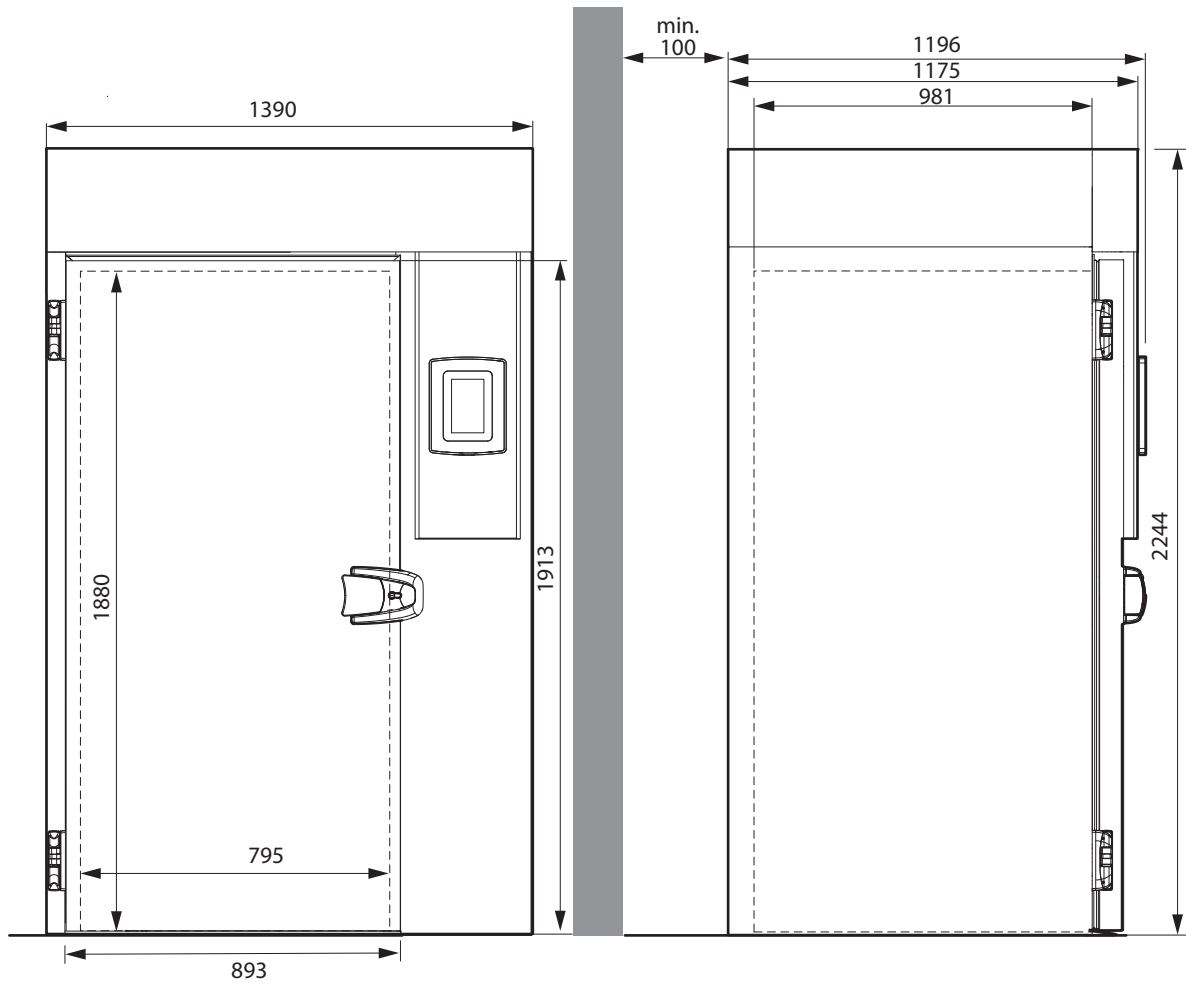
	n° 1 multi-point core probe.
	External condensate drain.
	Air cooled condensing unit.

## OPTIONAL EQUIPMENT

	Ozone generator for cabinet sanitization cycles.
	Predisposition for 4 core probes (1 probe included).
	Additional core probe.
	Condensate collection tray, located at the bottom of the evaporator inside the cell.

Technical data	R	CO2
Cooling capacity requested	17977 W	17977 W
Liquid line	3/8" [10] mm	3/8" [10] mm
Suction line	1/2" [12] mm	1/2" [12] mm
Condensation	remoto	remoto
Refrigerant gas	R452A	R744
GWP	2141	1
Climate class	4	4
Power supply (Ph / Volts / Hz)	220-240/1N/50	220-240/1N/50
Max. power consumption cold cycles	483 W - 0.3 A	420 W
Blast chilling (+90 °C, +3 °C)	200 kg	200 kg
Shock freezing (+90°C, -18°C)	160 kg	160 kg
Internal dimensions (wxpxh)	795 x 981 x 1880 mm	795 x 981 x 1880 mm
External dimensions (wxpxh)	1390 x 1196 x 2244 mm	1390 x 1196 x 2244 mm
Capacity (liter)	1466 L	1466 L
Packaging dimensions	1250 x 1450 x 2400 mm	1250 x 1450 x 2400 mm
Packing volume	4.4 m <sup>3</sup>	4.4 m <sup>3</sup>
Gross weight	320 kg	320 kg

EN22042			
+65°C +10°C	kWh/Kg	-	+65°C -18°C
	Min.	-	
	Kg	-	
	kWh/Kg	-	
	Min.	-	
	Kg	-	



- (A) Alimentazione elettrica/Power supply
- (B) Scarico condensatore 28 mm / Drainage  $\varnothing$  28 mm
- (C) Collegamento refrigerante/Cooling connection