

Nat 20



CAPACITY

N.1 TROLLEY 20 TRAYS GN 1/1





N.1 TROLLEY 20 TRAYS EN 60x40

+90
▼+3 | 100 kg +90
▼-18 | 78 kg

PROGRAMS

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

VERSIONI

	S Plug-in air condensing unit
	R Without condensing unit
	W Plug-in water 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 GN1/1 or EN 60x40 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.

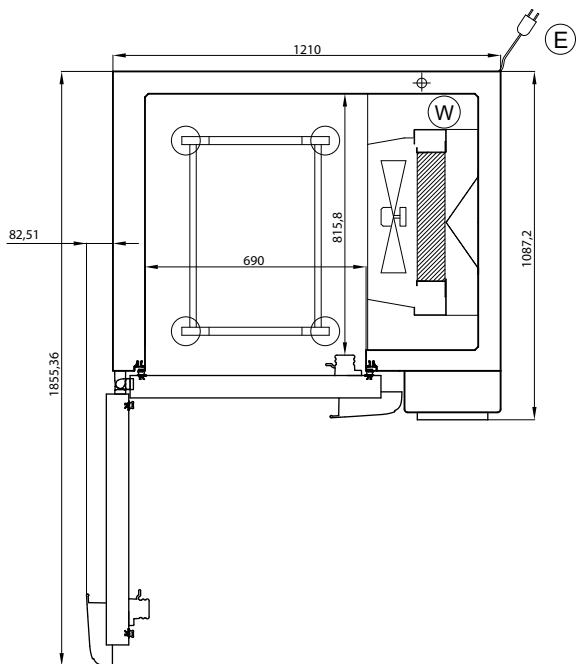
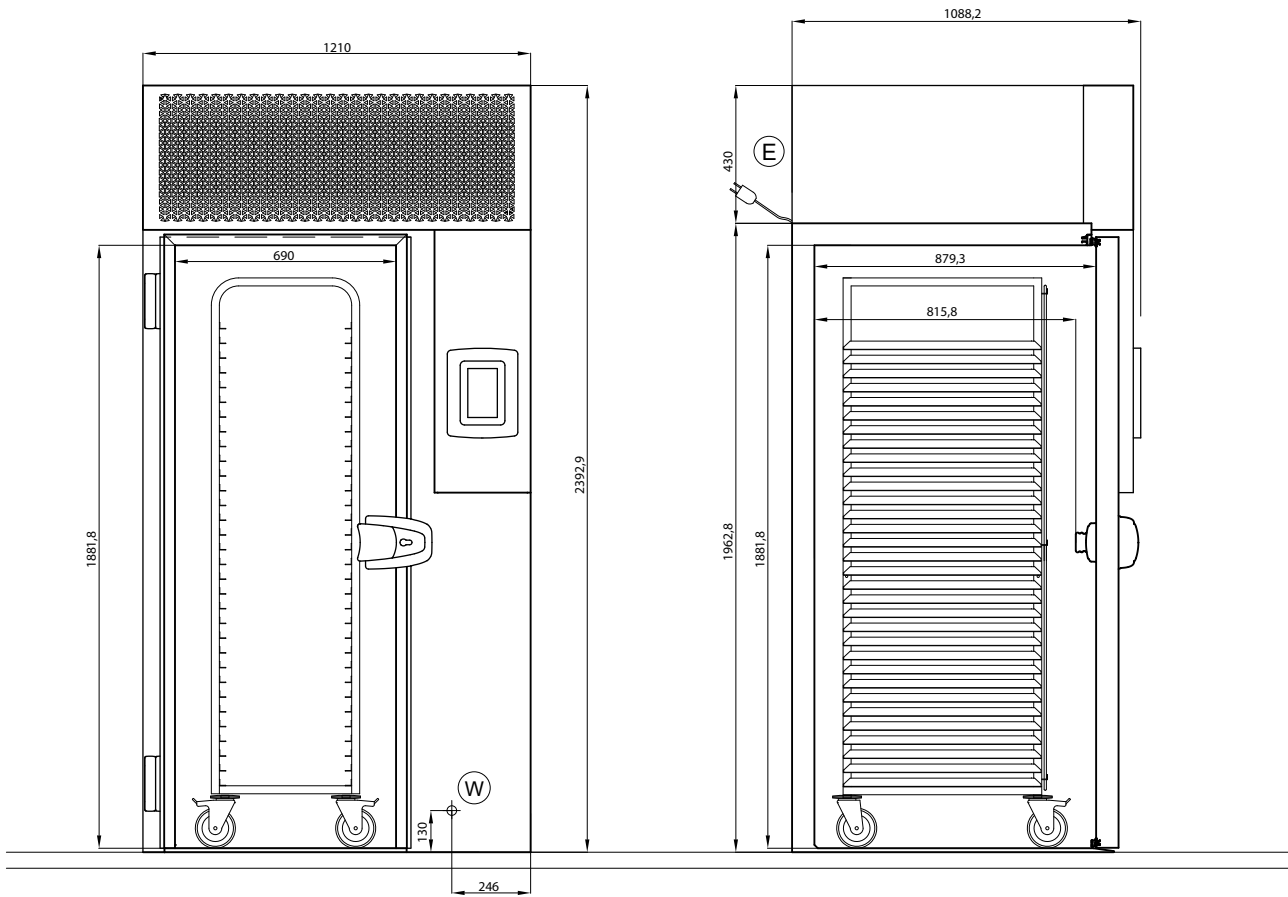
OPTIONAL EQUIPMENT

	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	S	R	W	CO2
Cooling capacity (Evap. -10°C / Cond. 45°C)	8987 W	-	8987 W	-
Cooling capacity requested	-	8987 W	-	8987 W
Liquid line	-	3/8" [10] mm	-	3/8" [10] mm
Suction line	-	1/2" [12] mm	-	1/2" [12] mm
Condensation	self-contained air	remoto	autonomo acqua	remoto
Refrigerant gas	R452A	R452A	R452A	R744
GWP	2141	2141	2141	1
Climate class	4	4	4	4
Power supply (Ph / Volts / Hz)	380-420/3N/50	220-240/1N/50	380-420/3N/50	220-240/1N/50
Max. power consumption cold cycles	5476 W - 15.15 A	475 W - 4,65 A	5224 W - 13.85 A	420 W
Blast chilling (+90 °C, +3 °C)	100 kg	100 kg	100 kg	100 kg
Shock freezing (+90°C, -18°C)	78 kg	78 kg	78 kg	78 kg
Internal dimensions (wxpxh)	690 x 815 x 1881 mm	690 x 815 x 1881 mm	690 x 815 x 1881 mm	690 x 815 x 1881 mm
External dimensions (wxpxh)	1210 x 1089 x 2393 mm	1210 x 1089 x 2223 mm	1210 x 1089 x 2393 mm	1210 x 1089 x 2223 mm
Capacity (liter)	1058 L	1058 L	1058 L	1058 L
Packaging dimensions	1100 x 1240 x 2540 mm	1100 x 1240 x 2540 mm	1100 x 1240 x 2540 mm	1100 x 1240 x 2540 mm
Packing volume	3.5 m ³	3.5 m ³	3.5 m ³	3.5 m ³
Gross weight	390 kg	300 kg	390 kg	300 kg

EN22042

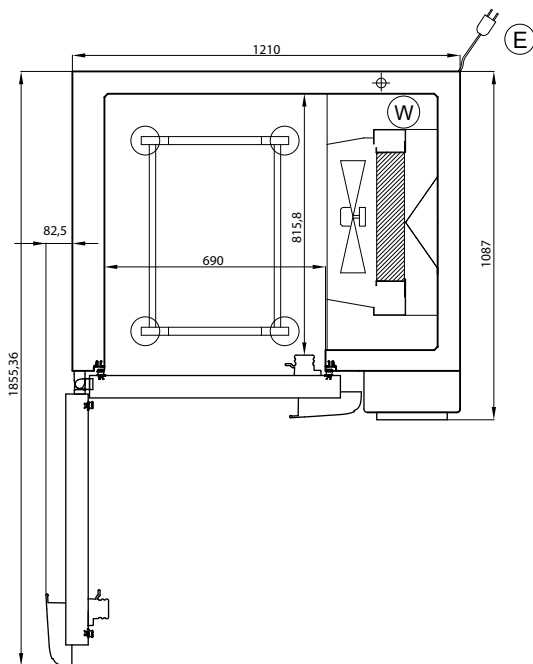
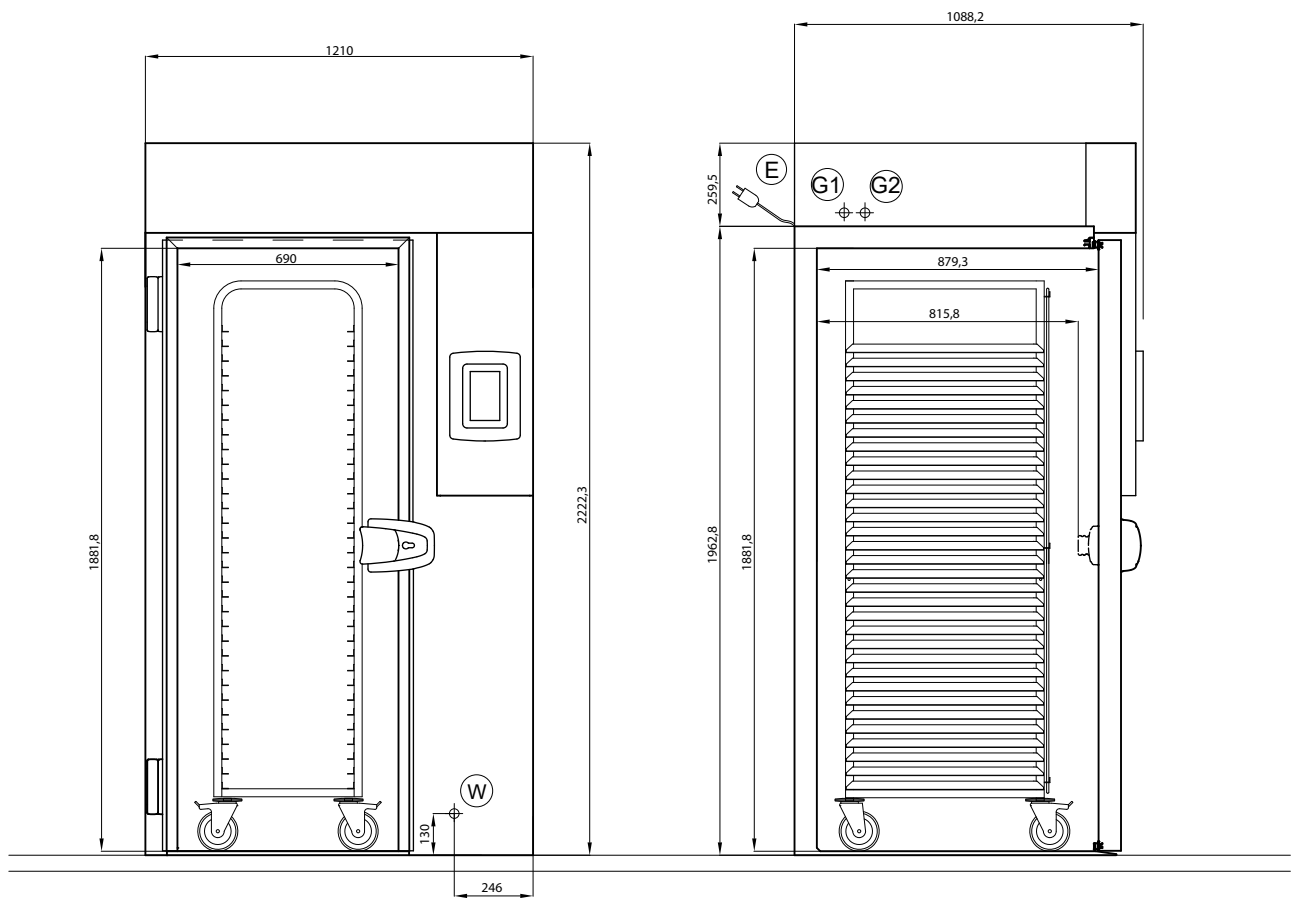
	kWh/Kg	-		kWh/Kg	-
+65°C +10°C	Min.	-	+65°C -18°C	Min.	-
	Kg	-		Kg	-



Ⓜ CONNESSIONE SCARICO
DRAIN CONNECTION

ⓔ CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION

DIMENSIONI mm



- G1** INGRESSO REFRIGERANTE
REFRIGERANT INLET
- G2** USCITA REFRIGERANTE
REFRIGERANT OUTLET
- W** CONNESSIONE SCARICO
DRAIN CONNECTION
- E** CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION

DIMENSIONI mm