

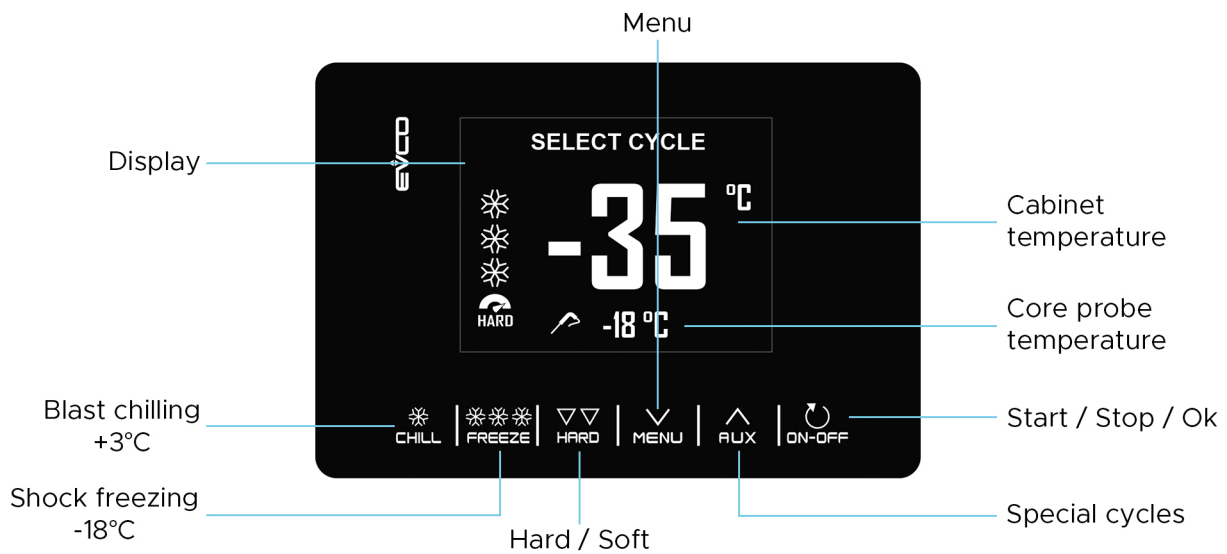
Entry 5

ecoenergy

GRANDI PRESTAZIONI, BASSI CONSUMI
GREAT PERFORMANCE, LOW CONSUMPTIONS

5 TRAYS GN 1/1 H20 - H40 - H65

External dimensions	645 x 630 x 921 mm
Blast chilling (+90 °C, +3 °C)	18 kg
Shock freezing (+90 °C, -18 °C)	12 kg
Power supply	1 + N / 230 / 50



TECHNOLOGIES



APPLICATIONS



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.
- Stainless steel 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 1/1 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.
- Core probe
- Heated door perimeter to avoid frost formation.
- Forced ventilation defrosting.

FUNCTIONS

- 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.

TECHNOLOGY

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

PROGRAMS

- Blast chilling and Shock freezing.
- Automatic sanitizing of fish.
- Ice cream hardening.
- Forced ventilation defrosting.
- Pre-cooling.

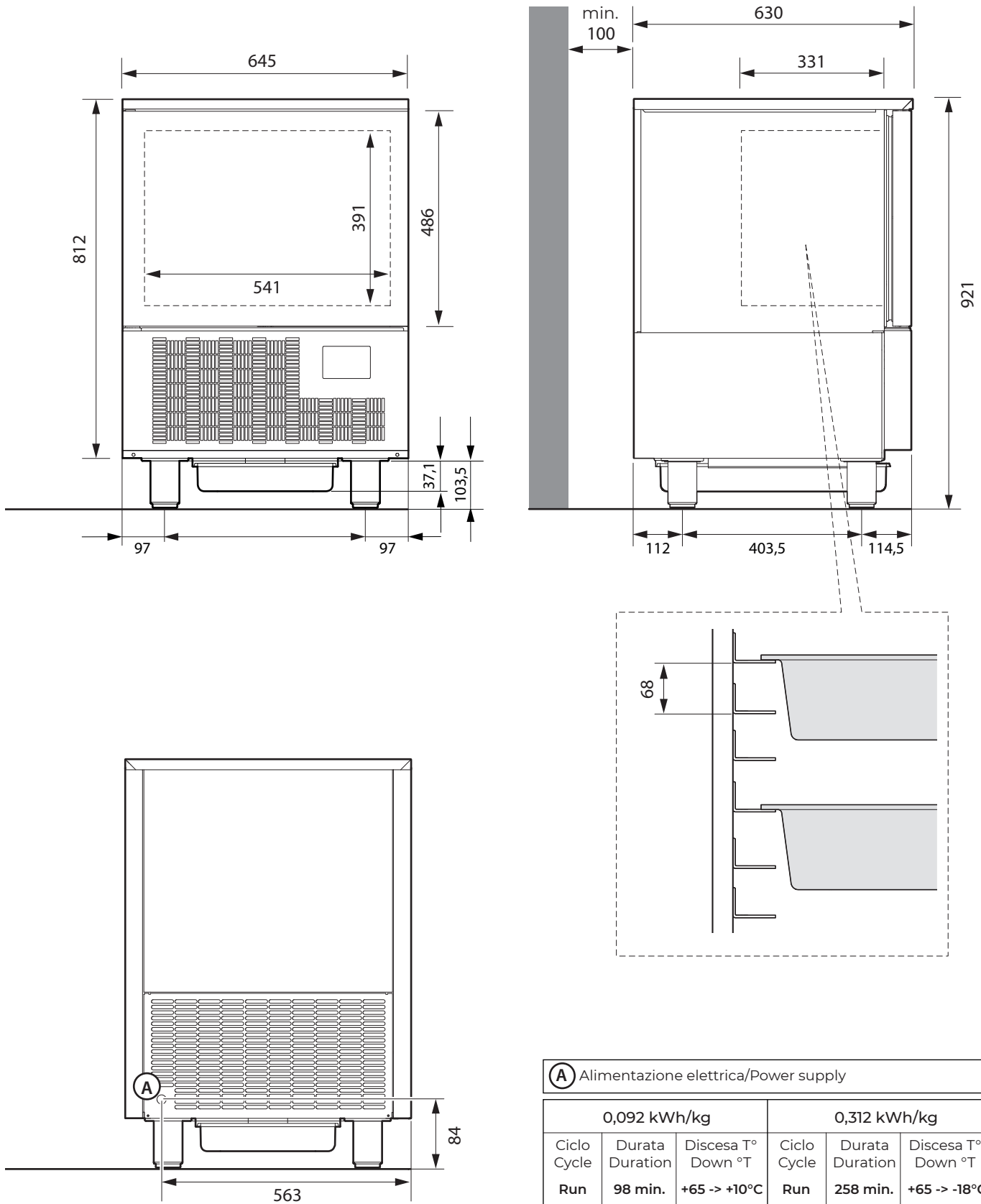
STANDARD EQUIPMENT

- n° 1 core probe.
- AISI 304 stainless steel tray holder for GN 1/1 in AISI 304 stainless steel.

OPTIONAL EQUIPMENT

- Kit of casters.
- Water cooled condensing unit.
- Door with hinge on right side.
- Control and save HACCP data in the cloud. (optional with bluetooth or wifi connection kit)

Technical data	
Cooling capacity	1,46 Kw - (Evap. -10°C / Cond. 45°C)
Condensation	Air
Refrigerant gas	R452A - R404A (on request)
Ph / Volts / Hz	1 + N / 230 / 50
Max. power consumption cold cycles	1,05 Kw
Trays and grids capacity	n° 5 GN 1/1 H20 - H40 - H65
Blast chilling (+90 °C, +3 °C)	18 kg
Shock freezing (+90 °C, -18 °C)	12 kg
Internal dimensions	541 x 331 x 391 mm
External dimensions	645 x 630 x 921 mm
Packaging dimensions	680 x 700 x 1041 mm
Gross weight	85 kg
Net weight	75 kg



A Alimentazione elettrica/Power supply

0,092 kWh/kg			0,312 kWh/kg		
Ciclo Cycle	Durata Duration	Discesa T° Down °T	Ciclo Cycle	Durata Duration	Discesa T° Down °T
Run	98 min.	+65 -> +10°C	Run	258 min.	+65 -> -18°C