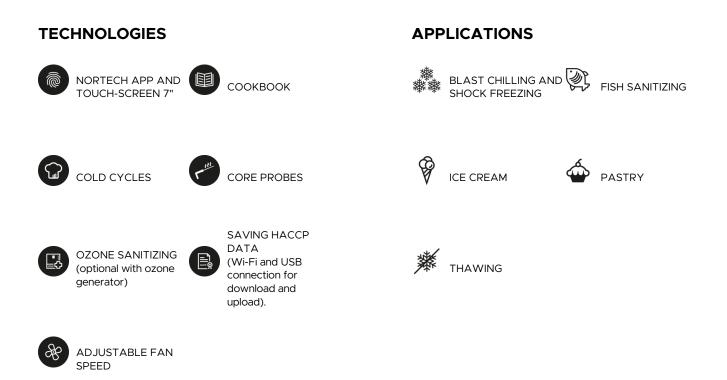
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Nat 5

5 TRAYS GN 1/1 H20 - H40 - H65 9 TRAYS GN 1/1 H20 10 TRAYS EN 60x40 - 10 GRIDS GN 1/1

External dimensions	750 x 800 x 954 mm
Blast chilling (+90 °C, +3 °C)	23 kg
Shock freezing (+90 °C, -18 °C)	18 kg
Power supply	1 + N / 230 / 50





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CONSTRUCTION FEATURES

- Adaptive 7" touch screen controller
- 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.
- Electrical panel with connectors, removable and easy to inspect.
- Multi-level adjustable stainless steel AISI 304 tray holder, suitable to hold GN 1/1 and EN 60x40 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 probes installed on the door.
- Heated door perimeter to avoid frost formation.
- Hot gas defrosting.

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 singlephase 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.
- Hot gas defrosting.
- Cabinet drying.
- Pre-cooling.
- Ozone cabinet sanitizing (optional with ozone generator)

STANDARD EQUIPMENT

- n° 1 multi-point core probe.
- AISI 304 stainless steel tray holder for GN 1/1 and EN 60x40.
- Stainless steel feet adjustable in height.
- Condensing tray, placed on the bottom of the machine.

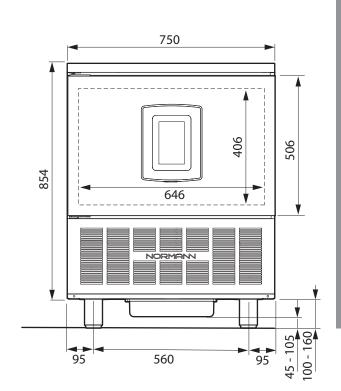
OPTIONAL EQUIPMENT

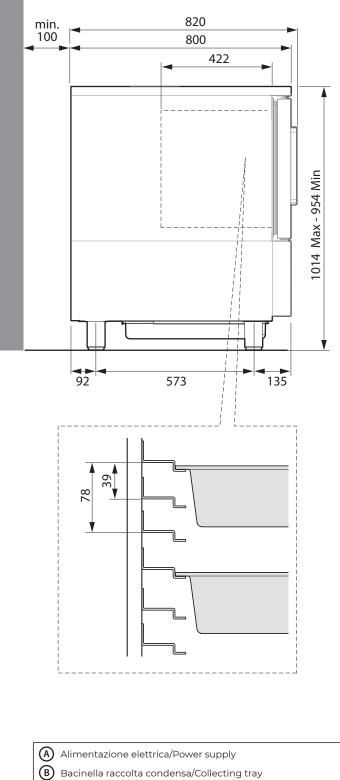
- Ozone generator for cabinet sanitization cycles.
- Predisposition for 4 core probes (1 probe included).
- Additional core probe.
- Door with hinge on right side.
- Water cooled condensing unit.
- Kit of casters.

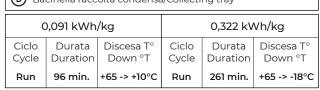
Technical data	
Cooling capacity	1,57 Kw - (Evap10°C / Cond. 45°C)
Condensation	Air
Refrigerant gas	R452A - R404A (on request)
Ph / Volts / Hz	1 + N / 230 / 50
Max. power consumption cold cycles	1,28 Kw
Trays and grids capacity	n° 5 GN 1/1 H40 - H65 N. 10 GN 1/1 H20 n° 10 EN 60x40 - Grids GN 1/1 / Grids GN 1/1.
Blast chilling (+90 °C, +3 °C)	23 kg
Shock freezing (+90 °C, -18 °C)	18 kg
Internal dimensions	646 x 422 x 406 mm
External dimensions	750 x 800 x 954 mm
Packaging dimensions	800 x 890 x 1124 mm
Gross weight	129 kg
Net weight	115 kg

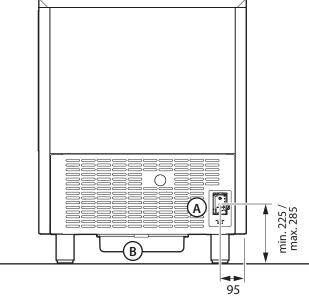


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