

# 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   |



## 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



THAWING

## 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 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

| Technical data                     |  |
|------------------------------------|--|
| Cooling capacity                   | 1,57 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 | 1,28 Kw  |
| Trays and grids capacity           | n° 5 GN 1/1 H40 - H65<br>N. 10 GN 1/1 H20<br>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   |

- 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 sanitizing 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.

