


Plus 18

18 TRAYS GN 1/1 H40 - H65
36 TRAYS GN 1/1 H20
35 EN 60x40 TRAYS - GN 1/1 GRIDS

External dimensions	750 x 863 x 2198 mm
Blast chilling (+90 °C, +3 °C)	80 kg
Shock freezing (+90 °C, -18 °C)	62 kg
Power supply	3 + N / 400 / 50




TECHNOLOGIES

 NORTECH PLUS APP AND TOUCH-SCREEN 7"


 COOKBOOK

 HOT AND COLD CYCLES


 HEATED CORE PROBE

 HUMIDITY CONTROL (optional with ultrasonic moisture generator).


 OZONE SANITIZING

 SAVING HACCP DATA (Wi-Fi and USB connection for download and upload).

APPLICATIONS

 BLAST CHILLING AND SHOCK FREEZING


 LOW TEMPERATURE COOKING

 READY DISH: THE RETHERM

 FISH SANITIZING

 ICE CREAM

 PASTRY

 PROOFING AND PROOFER RETARDER (optional with humidity generator)

CONSTRUCTION FEATURES

- Adaptive 7" touch screen controller
- Internal and external construction in AISI 304 stainless steel.
- Stainless steel feet adjustable in height.
- Door gasket resistant to maximum and minimum temperatures.
- Technical compartment placed above 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.

NORTECH PLUS 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.

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.

PROGRAMS

- Blast chilling and Shock freezing.
- Low temperature cooking
- Retherm.
- Proofing and proofer retarder (optional with humidity generator).
- Automatic sanitizing of fish.
- Ice cream hardening.
- Thawing.
- Bottle cooling.
- Hot gas defrosting.
- Cabinet drying.
- Pre-cooling.
- Pre-heating.
- Ozone cabinet sanitizing.

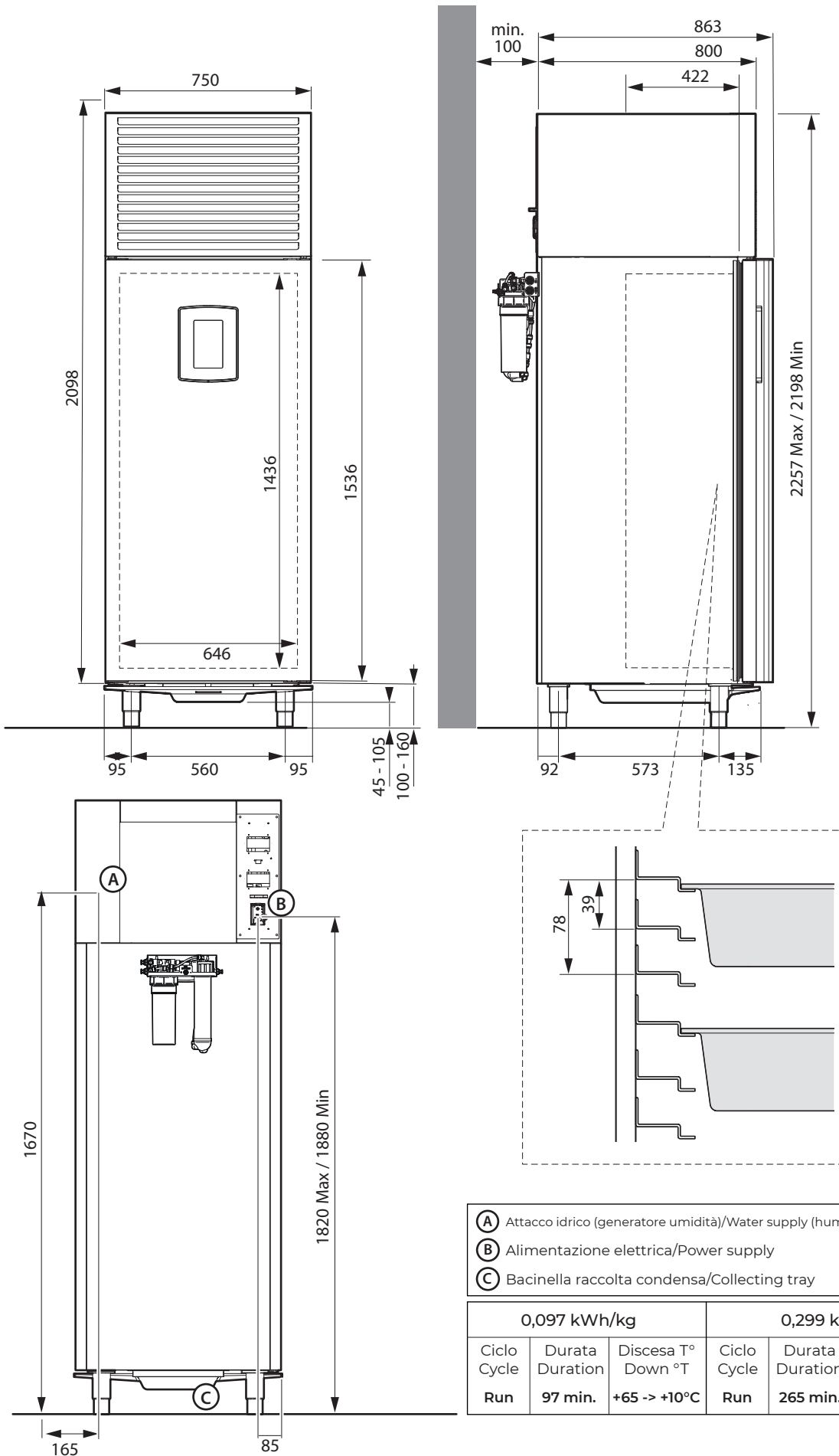
STANDARD EQUIPMENT

- n° 1 heated 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

- Humidity generator.
- Predisposition for 4 core probes (1 probe included).
- Additional core probe.
- Water cooled condensing unit.
- Kit of casters.

Technical data	
Cooling capacity	7,10 Kw - (Evap. -10°C / Cond. 45°C)
Condensation	Air
Refrigerant gas	R452A - R404A (on request)
Ph / Volts / Hz	3 + N / 400 / 50
Max. power consumption cold cycles	5,05 Kw
Max. power consumption hot cycles	3,57 Kw (4,59 optional humidity)
Trays and grids capacity	n° 18 GN 1/1 H40 - H65 N. 36 GN 1/1 H20 n° 35 EN 60x40 - Grids GN 1/1 / Grids GN 1/1.
Blast chilling (+90 °C, +3 °C)	80 kg
Shock freezing (+90 °C, -18 °C)	62 kg
Internal dimensions	646 x 422 x 1436 mm
External dimensions	750 x 863 x 2198 mm
Packaging dimensions	800 x 890 x 2368 mm
Gross weight	280 kg
Net weight	260 kg



- (A) Attacco idrico (generatore umidità)/Water supply (humidity generator)
- (B) Alimentazione elettrica/Power supply
- (C) Bacinella raccolta condensa/Collecting tray

0,097 kWh/kg			0,299 kWh/kg		
Ciclo Cycle	Durata Duration	Discesa T° Down °T	Ciclo Cycle	Durata Duration	Discesa T° Down °T
Run	97 min.	+65 -> +10°C	Run	265 min.	+65 -> -18°C