

ENTRY 2/3



Capacity

Kg

6	+90°C +3°C	↓
4	+90°C -18°C	↓

Trays

73	Trays pitch [mm]
3	GN 2/3 (H40 - 65)

Functions

Shock Freezing	Blast chilling	Fish sanitation	Ice cream hardening	Pastry
Pre-cooling	Air defrosting			

CONSTRUCTION FEATURES

4.3" touch screen controller
Unibody AISI 304 stainless steel
Rounded internal corners
CFC free highdensity polyurethane insulation
Evaporator with cataphoresis rust protection
Door hinge on left side
Heated door perimeter
External drip tray
Single core probe

CYCLES AND SOFTWARE

Probe cycles
Time cycles
Cookbook
HACCP data collection.

OPTIONALS

Door opening hook
Wifi connection
Wooden cage packaging
Wooden crate packaging

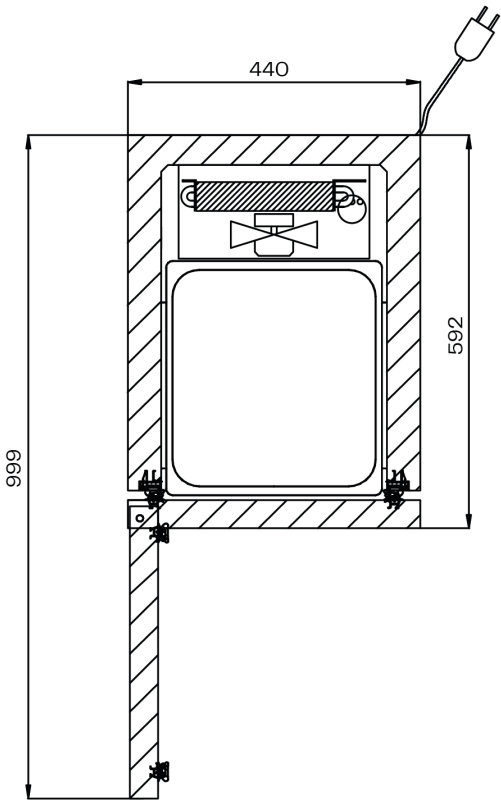
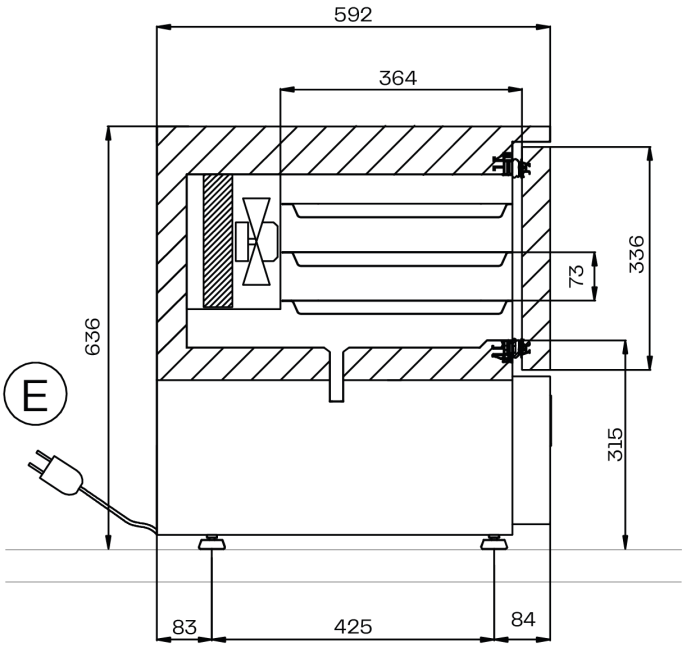
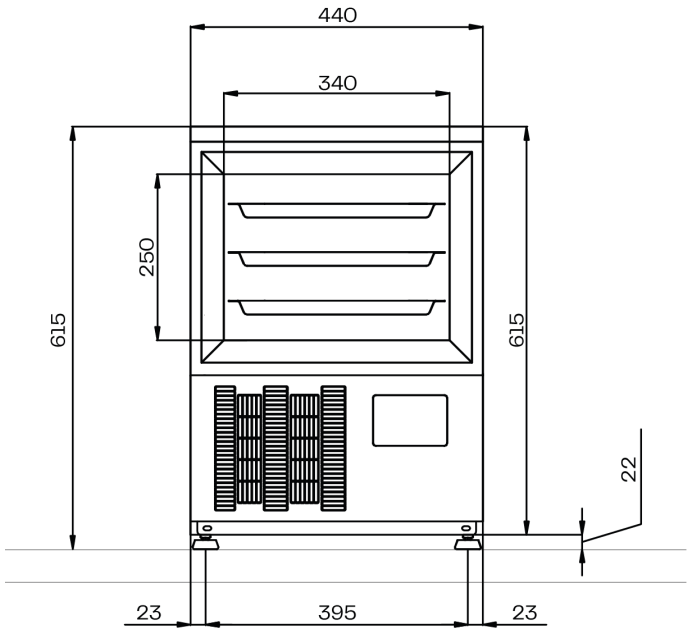
TECHNICAL DATA

	PlugIn Air	Remote	H2O PlugIn	CO2 provision
Temperature range [°C]	-40/+20			
Cooling power (evap. -10°C / cond. 45°C) [W]	649	-	649	-
Required cooling capacity [W]	-	-	-	-
ø liquid line ["] [mm]	-	-	-	-
ø suction line ["] [mm]	-	-	-	-
Condensation	Air cooled	-	Water cooled	-
Refrigerant gas	R290	-	R290	-
GWP	3	-	3	-
Climatic class	4	-	4	-
Power supply [V/ph/Hz]	220-240/1N/50	-	220-240/1N/50	-
Max absorption cold cycles [W/A]	326/1,68	-	319/1,59	-
Max absorption hot cycles [W/A]	-	-	-	-
Blast chilling capacity (+90°C/+3°C) [kg]	6	-	6	-
Freezing capacity (+90°C/-18°C) [kg]	4	-	4	-
Inside dimensions WxDxH [mm]	340x364x250	-	340x364x250	-
External dimensions WxDxH [mm]	440x592x636	-	440x592x636	-
Internal capacity [L]	31	-	31	-
Packaging dimensions WxDxH [mm]	460x620x771	-	460x620x771	-
Packing volume [m3]	0,2	-	0,2	-
Gross weight [kg]	48	-	48	-
Net weight [kg]	40	-	40	-
Gas charge [g]	50	-	35	-

EN22042

65°C / +10°C	kWh/Kg	0,053	65°C / -18°C	kWh/Kg	0,273
	min	116		min	246
	Kg	8		Kg	3

GASTRONOMY



Ⓔ CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION