

Blast Chiller - Shock Freezer mod. FG006.1

CONSTRUCTION FEATURES

- Scotch-Brite satin finish AISI 304 stainless steel monocoque construction on 4 sides and top
- Fully rounded interior in AISI 304 stainless steel
- Internal bottom molded for containment with central drain
- Insulation in high density expanded polyurethane (about 42 kg / m³) of 60 mm thickness, without HCFC
- Evaporator with cataphoresis anticorrosive treatment, with deflector that can be opened for cleaning
- High thermal efficiency condenser with removable and washable dust filter
- Heating el. On the door frame
- Ergonomic full-height handle and magnetic gaskets on the 4 sides of the door
- Door lock at 110 ° for inserting the trays

INTERNAL SETUP:

- Tray holder support 20mm pitch in AISI 304 stainless steel
- 1 pair of removable "C" guides in AISI 304 stainless steel (interlocking position every 20 mm) and 1 grid included
- Heated core probe positioned on the door, with 4 measuring points and ring connection
- Internal fan stop by micro switch when door is opened
- Smart Door Stopper to keep the door ajar

FUNCTIONS:

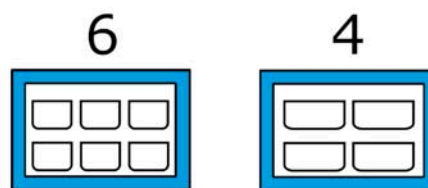
- Blast Chilling, Shock Freezing and Thawing
- Thawing food at controlled temperature without the use of heating elements

COOLING SYSTEM:

- SCROLL compressor in three-phase versions, hermetic in single-phase versions, with thermal protector
- ULTRA-FAST PATENTED defrost with low energy impact, with cycle inversion and automatic condensation water evaporation system
- Low consumption electronic fans, variable speed (5 steps), with indirect flow on the product
- Reverse cycle for controlled thawing and defrosting of the evaporator
- R452A refrigerant fluid and thermostatic valve in the engine compartment for easy access
- Evaporator with large exchange surface, for a high efficiency of the cooling system
- Low and high pressure switch on three-phase mod

ELECTRONIC CONTROL

- 7 " capacitive TOUCH display in high definition and 180 ° visibility
- IOT 4.0 LAN connectivity: remote parameter change, diagnostics, HACCP data download and much more
- HACCP function, recipe book and dedicated programs, multilingual, service report
- Double USB port for cycle download, firmware upgrade, recipe upload / download etc.
- Front IPX4 electrical panel, easy to access



Technical features:



7" Touch screen, capacitive



IOT internet of things



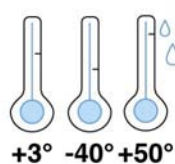
HACCP - PROGRAMS - RECIPES



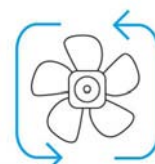
AISI 304 stainless steel construction



TOP PERFORMANCES



Blast Chilling, Shock Freezing and Thawing



Low consumption electronic fans



Patented hot gas defrosting system for the evaporator



SCROLL compressor on 3 phase mod



Anticorrosion cathaphoresis evaporator protection



Heated core probe w 4 measuring points



SERVICE FRIENDLY

HIBER Ali Group S.r.l.

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THE FUTURE OF CHILLING

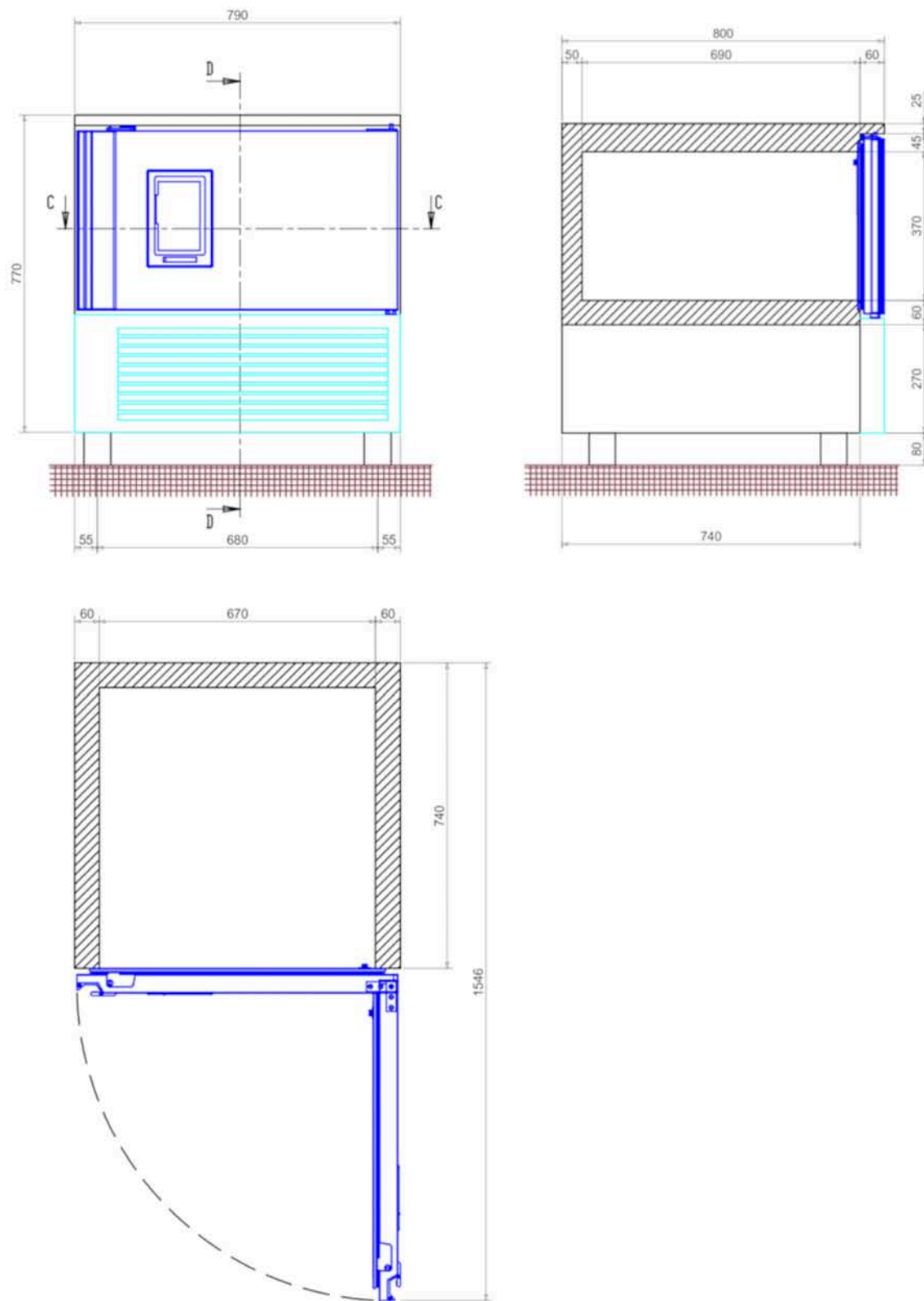
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SCHEDA TECNICA	FG006.1
Temperature	Blast Chilling, Shock Freezing and Thawing
Dimensions (LxPxH) mm	790x800x850
Depth with 90° door mm	1545
Door opening (WxH) mm	670x370
Internal depth mm	440
Insulation thickness mm	60
Capacity lt	109
YIELD EN17032 BLAST-CHILLING kg/ciclo	23
YIELD EN17032 SHOCK-FREEZING kg/ciclo	15
ELECTRICAL CONSUMPTION EN17032 Blast Chilling kW/Kg	0.08
ELECTRICAL CONSUMPTION EN17032 Shock Freezing kW/Kg	0.14
INTERNAL SETUP	1 pair of removable "C" guides in AISI 304 stainless steel (interlocking position every 20 mm) and 1 grid included
Measure pan	6
Totale	4
Pitch mm	60
Capacity gelato tubs 160x360h120 n°	6
Capacity gelato tubs 250x360h120 n°	4
Refrigerant gas	R452A
Noise level dB(A)	<78
COOLING POWER EN12900 W	1168 @ Tevap=-30°C Tcond=+45°C
Climatic class	5
Power supply V/~/Hz	230/1/50
Electric cable n° x mm²	(2+1)x1,5
Max power consumption W	1634
Max absorbed current A	7.9
Defrosting	Gas caldo
Packing dimensions, standard (WxDxH) mm	850x890x995
Packing volume m³	0.75
Net weight kg	91
Gross weight in std package kg	93

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