Blast Chiller - Shock Freezer mod. FG021.6

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
- 6 pairs of removable "C" guides in AISI 304 stainless steel, interlocking positions every 20 mm and 6 grids 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 modd

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
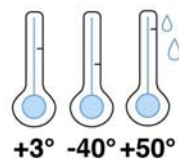

IOT internet of things
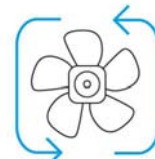

HACCP - PROGRAMS - RECIPES

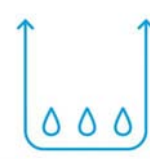AISI 304 stainless steel construction

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 modd

Anticorrosion cathaphoresis evaporator protection

Heated core probe w 4 measuring points

SERVICE FRIENDLY

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SCHEDA TECNICA	FG021.6
Temperature	Blast Chilling, Shock Freezing and Thawing
Dimensions (LxPxH) mm	790x850x1950
Depth with 90° door mm	1595
Door opening (WxH) mm	670x1130
Internal depth mm	475
Insulation thickness mm	60
Capacity lt	360
YIELD EN17032 BLAST-CHILLING kg/ciclo	73
YIELD EN17032 SHOCK-FREEZING kg/ciclo	60
ELECTRICAL CONSUMPTION EN17032 Blast Chilling kW/Kg	0.06
ELECTRICAL CONSUMPTION EN17032 Shock Freezing kW/Kg	0.27
INTERNAL SETUP	6 pairs of removable "C" guides in AISI 304 stainless steel, interlocking positions every 20 mm and 6 grids included
Measure pan	21
Totale	14
Pitch mm	60
Capacity gelato tubs 160x360h120 n°	21
Capacity gelato tubs 250x360h120 n°	14
Refrigerant gas	R452A
Noise level dB(A)	<78
COOLING POWER EN12900 W	3842 @ Tevap=-30°C Tcond=+45°C
Climatic class	5
Power supply V/~/Hz	380-420/3/50+N
Electric cable n° x mm²	(3+1+1)x2,5
Max power consumption W	4242
Max absorbed current A	17.4
Defrosting	Gas caldo
Packing dimensions, standard (WxDxH) mm	850x940x2045
Packing volume m³	1.63
Net weight kg	224
Gross weight in std package kg	225

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