

# Blast Chiller - Shock Freezer mod. FG030.8

## 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 / m<sup>3</sup>) 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
- 4 pairs of removable "C" guides in AISI 304 stainless steel and 8 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:

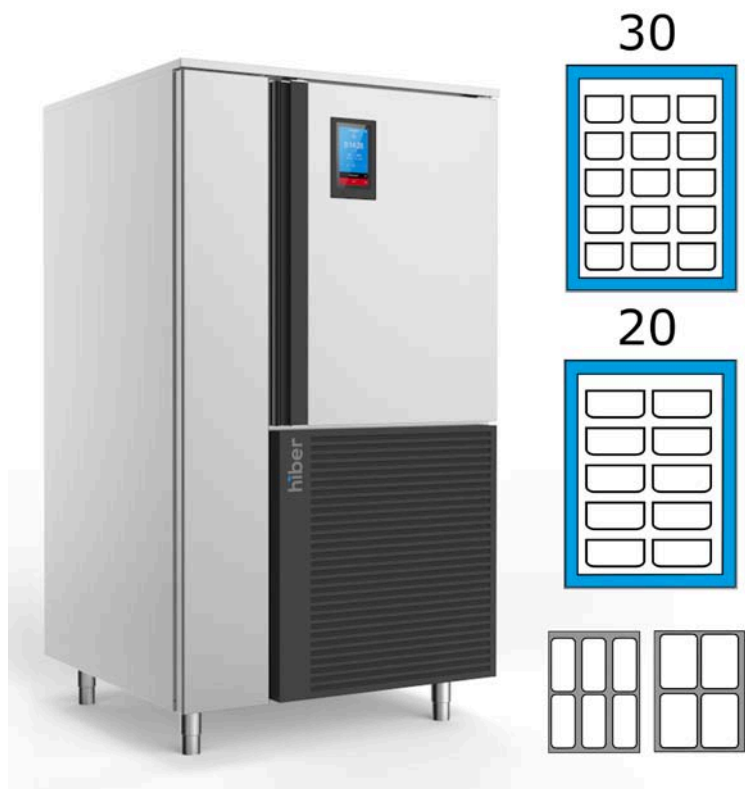
- Blast Chilling, Shock Freezing and Thawing
- Thawing food at controlled temperature without the use of heating elements

## 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 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



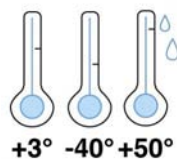
HACCP - PROGRAMS - RECIPES



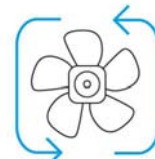
AISI 304 stainless steel construction



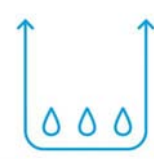
TOP PERFORMANCES



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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SCHEDA TECNICA	FG030.8
Temperature	Blast Chilling and Shock Freezing
Dimensions (LxPxH) mm	1100x1030x1800
Door opening (WxH) mm	670x830
Internal depth mm	900
Insulation thickness mm	60
Capacity lt	500
YIELD EN17032 BLAST-CHILLING kg/ciclo	79
YIELD EN17032 SHOCK-FREEZING kg/ciclo	62
ELECTRICAL CONSUMPTION EN17032 Blast Chilling kW/Kg	0.06
ELECTRICAL CONSUMPTION EN17032 Shock Freezing kW/Kg	0.27
INTERNAL SETUP	4 pairs of removable "C" guides in AISI 304 stainless steel and 8 grids included
Measure pan	30
Totale	20
Pitch mm	60
Capacity gelato tubs 160x360h120 n°	30
Capacity gelato tubs 250x360h120 n°	20
Refrigerant gas	R452A
Gas quantity w air cooling g	4000
Compressor Hp	4
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	4320
Max absorbed current A	17.4
Defrosting	Gas caldo
Packing dimensions, standard (WxDxH) mm	1150 x 1080 x 1950
Packing volume m³	2.49
Net weight kg	250
Gross weight in std package kg	275

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