



NAT 10

Capacity

Kg

45	+90°C +3°C ↓
34	+90°C -18°C ↓

Trays

78	Trays pitch [mm]
10	GN 1/1 (H40 - 65)
20	GN 1/1 (H20)
20	EN 60/40

Functions

Shock Freezing

Blast chilling

Ice cream hardening

Fish sanitation

Pastry

Thawing

Pre-cooling

Hot gas defrosting

Bottle cooling

Cell sanitizing

Cell drying

CONSTRUCTION FEATURES

7" 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

Heated core probe installed on the door

Magnetic front panel

Front-access electrical box

CYCLES AND SOFTWARE

Probe cycles

Time cycles

Singleprobe cascade cycles

Multiprobe cascade cycles

Timer cycles

Quick start

Customizable parameters

Multiple and customizable cycle stages

Adjustable fan speed

Cookbook

HACCP data collection

STANDARD EQUIPMENT

External drip tray

Machine on feet

Multi-point heated core probe

Door spacer

Ethernet port

Wi-Fi connection

OPTIONALS

Right hinged door

Machine with wheels

Condenser filter

Ozone generator

4 probes predisposition

Ozone generator

Additional core probe

Wooden cage packaging

Wooden crate packaging

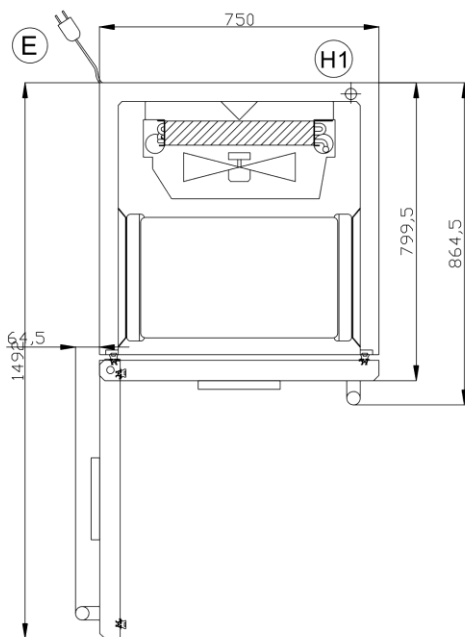
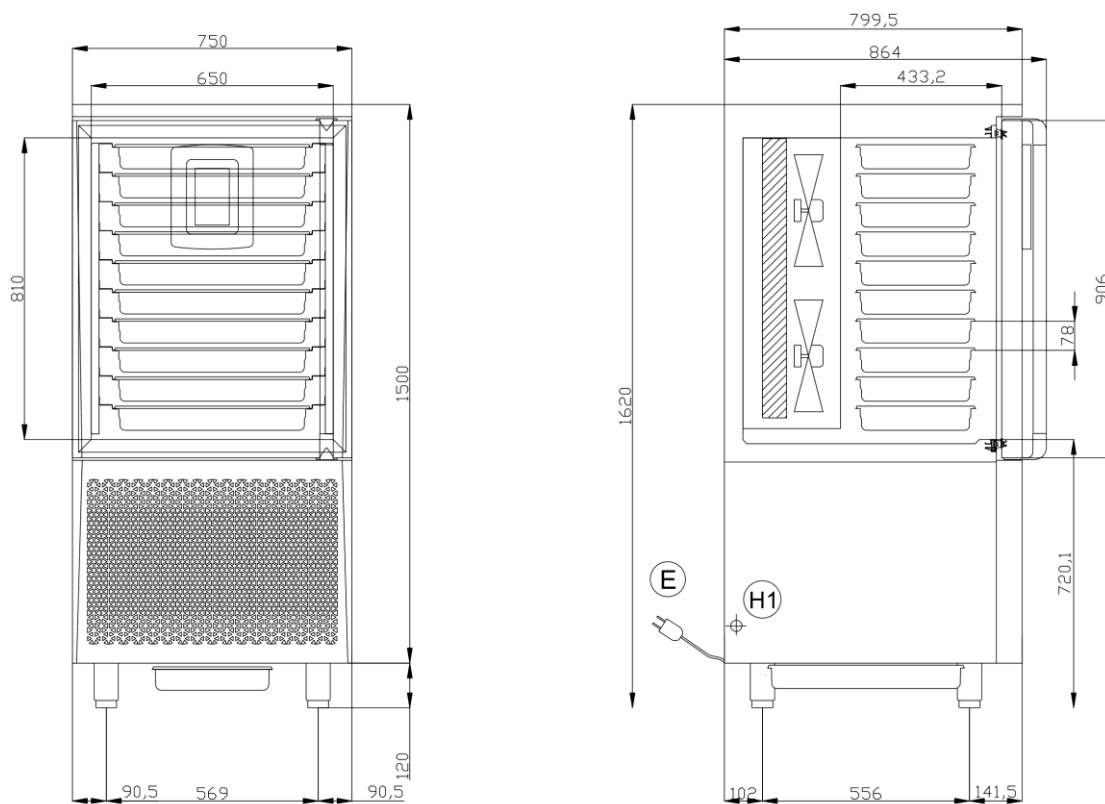
TECHNICAL DATA




	PlugIn Air	Remote	H2O PlugIn	CO2 provision
Temperature range [°C]			-40/+40	
Cooling capacity (evap. -10°C / cond. 45°C) [W]	4138	-	4138	-
Required cooling capacity [W]	-	4137	-	4137
ø liquid line ["] [mm]	-	3/8" [10]	-	3/8" [10]
ø suction line ["] [mm]	-	1/2" [12]	-	1/2" [12]
Condensation	Air cooled	Remote	Water cooled	Remote
Refrigerant gas	R290	R404A/R452A	R290	CO2
GWP	3	3922	3	1
Climatic class	5	5	5	5
Power supply [V/ph/Hz]	380-420/3N/50	220-240/1N/50	380-420/3N/50	220-240/1N/50
Max absorption cold cycles [W/A]	2701/7,04	385/2,04	2451/7,04	385/2,04
Max absorption hot cycles [W/A]	1240/4,3	1240/4,3	1240/4,3	1240/4,3
Blast chilling capacity (+90°C/+3°C) [kg]	45	-	45	-
Freezing capacity (+90°C/-18°C) [kg]	34	-	34	-
Inside dimensions WxDxH [mm]	650x433x810	650x433x810	650x433x810	650x433x810
External dimensions WxDxH [mm]	750x864x1620	750x864x1620	750x864x1620	750x864x1620
Internal capacity [L]	228	228	228	228
Packing volume [m3]	1,3	1,3	1,3	1,3
Gross weight [kg]	203	167	203	167
Net weight [kg]	188	152	188	152
Gas charge [g]	2x150	-	2x105	-
Packaging dimensions WxDxH [mm]	790x905x1770	790x905x1770	790x905x1770	790x905x1770
Packaging dimensions of the second package WxDxH [mm]	-	-	-	-

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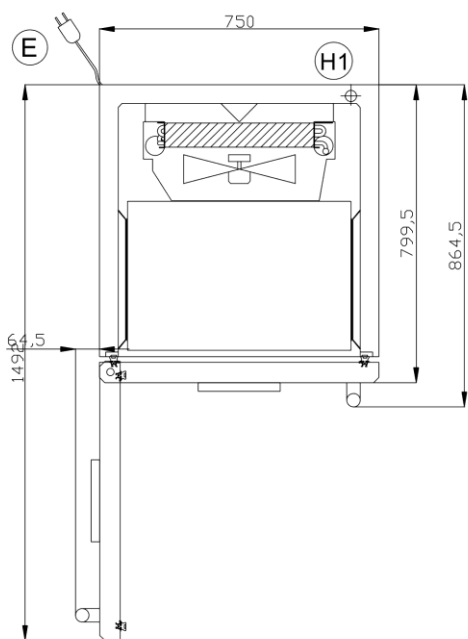
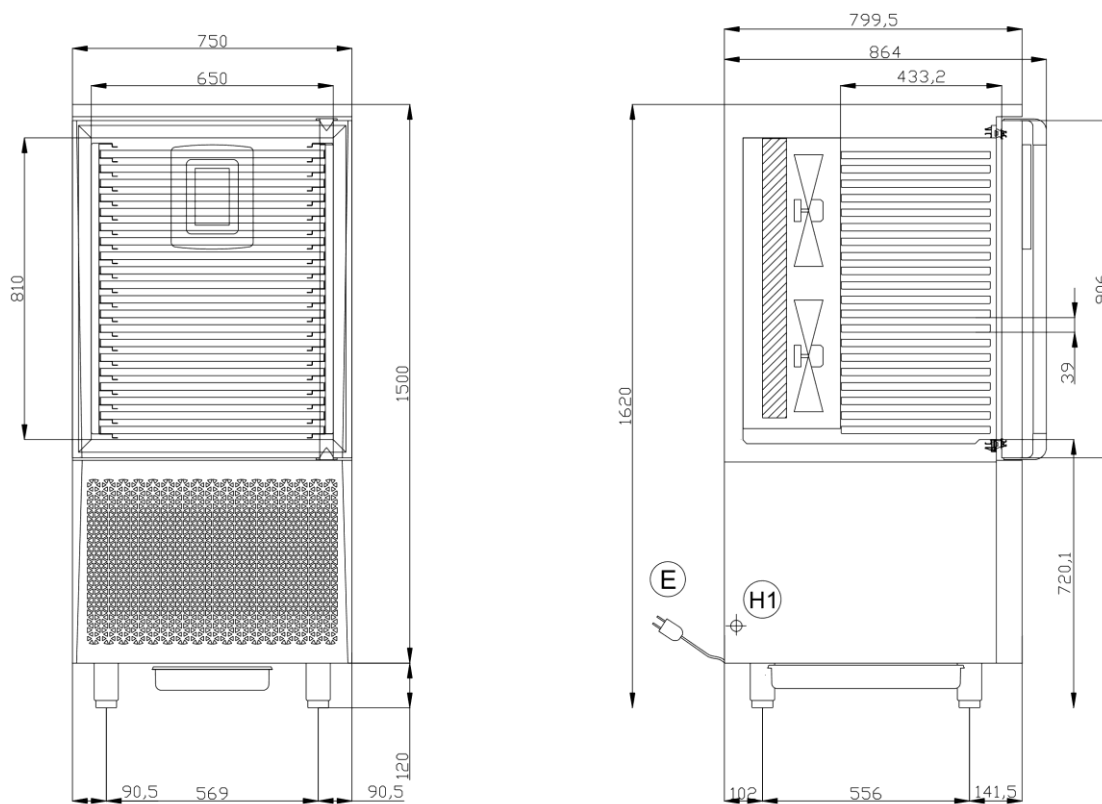
65°C / +10°C	kWh/Kg	0,063	65°C / -18°C	kWh/Kg	0,19
	min	73		min	249
	Kg	50		Kg	50




GASTRONOMY



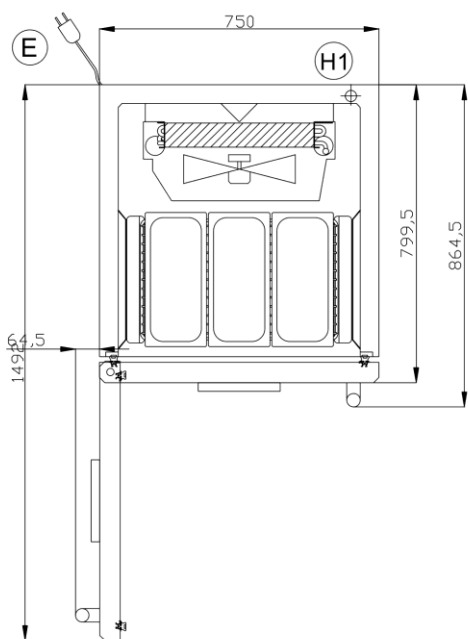
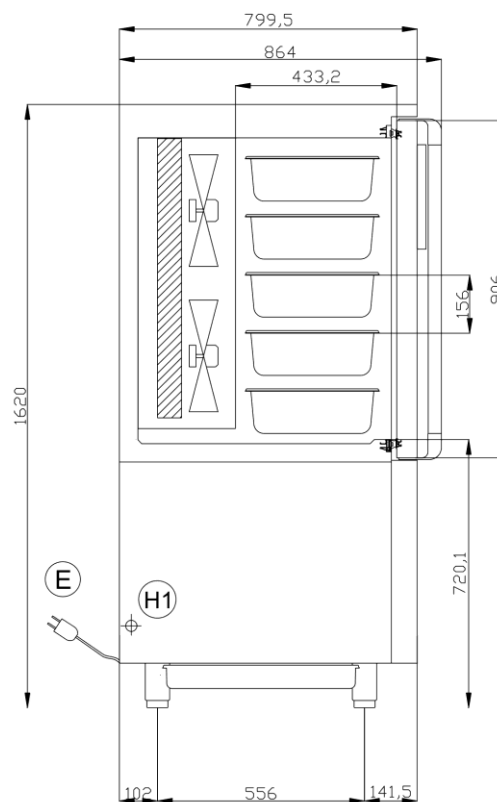
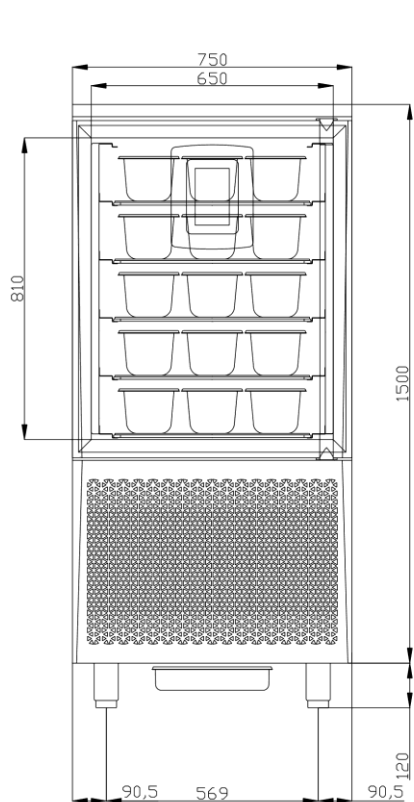
-  H MIN 120
H MAX 165
-  CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION
-  CONNESSIONE INGRESSO H2O BOILER
WATER INLET CONNECTION BOILER

PASTRY



-  H MIN 120
H MAX 165
-  CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION
-  CONNESSIONE INGRESSO H2O BOILER
WATER INLET CONNECTION BOILER

ICE-CREAM



H MIN 120
H MAX 165



CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION



CONNESSIONE INGRESSO H2O BOILER
WATER INLET CONNECTION BOILER