



ENTRY 15

Capacity

Kg

| | |
|----|----------------|
| 40 | +90°C +3°C |
| 28 | +90°C -18°C |

Trays

| 73 | Trays pitch [mm] |
|----|-------------------|
| 15 | GN 1/1 (H40 - 65) |
| 15 | GN 1/1 (H20) |
| 15 | EN 60/40 |

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

Reversible door

CYCLES AND SOFTWARE

Probe cycles

Time cycles

Cookbook

HACCP data collection.

STANDARD EQUIPMENT

External drip tray

Single core probe

Machine on feet

OPTIONALS

Door spacer

Wi-Fi connection

Right hinged door

Machine with wheels

Lock predisposition

Wooden cage packaging

Wooden crate packaging

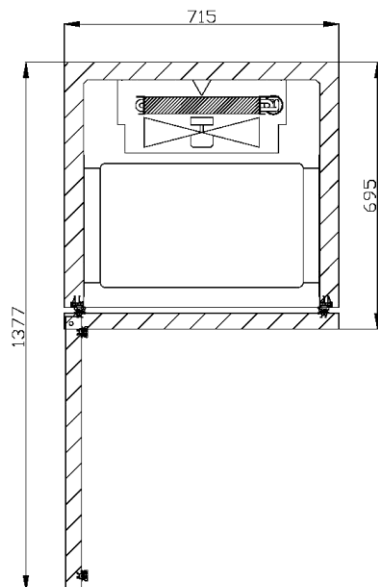
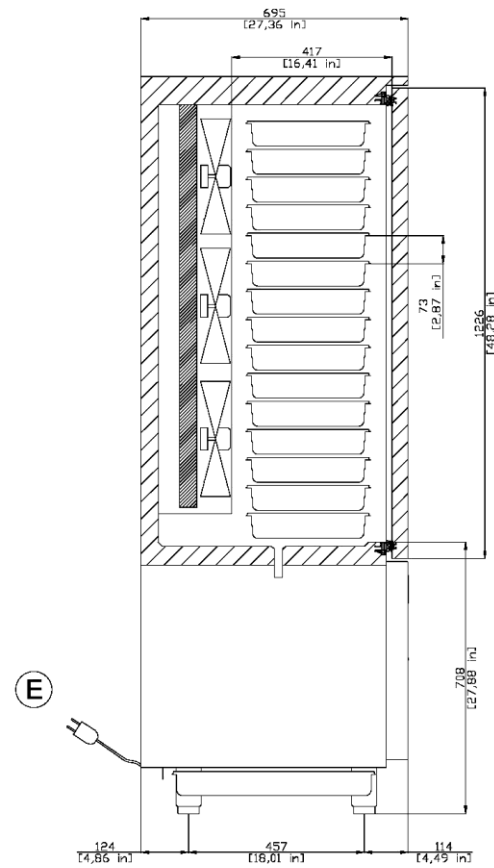
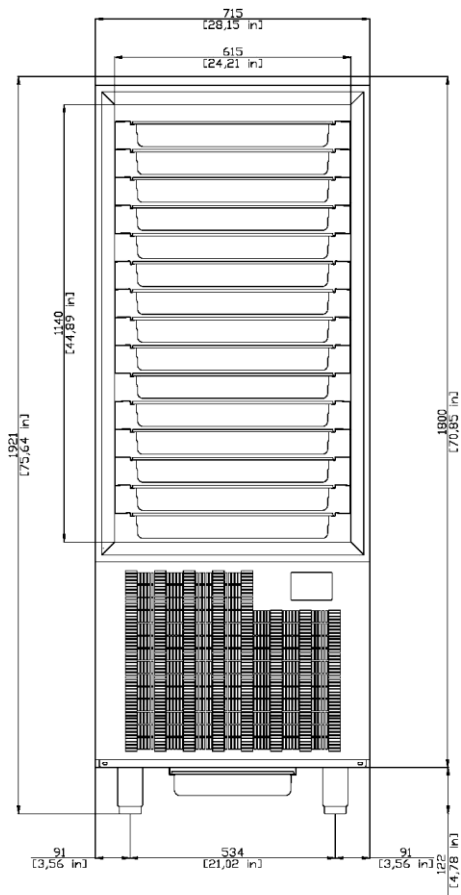
TECHNICAL DATA


| | PlugIn Air | Remote | H2O PlugIn | CO2 provision |
|---|---------------|--------|---------------|---------------|
| Temperature range [°C] | | | -40/+20 | |
| Cooling power (evap. -10°C / cond. 45°C) [W] | 3244 | - | 3244 | - |
| 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 | 5 | - | 5 | - |
| Power supply [V/ph/Hz] | 220-240/1N/50 | - | 220-240/1N/50 | - |
| Max absorption cold cycles [W/A] | 2161/10,6 | - | 1911/9,45 | - |
| Max absorption hot cycles [W/A] | - | - | - | - |
| Blast chilling capacity (+90°C/+3°C) [kg] | 40 | - | 40 | - |
| Freezing capacity (+90°C/-18°C) [kg] | 28 | - | 28 | - |
| Inside dimensions WxDxH [mm] | 615x417x1140 | - | 615x417x1140 | - |
| External dimensions WxDxH [mm] | 715x695x1921 | - | 715x695x1921 | - |
| Internal capacity [L] | 292 | - | 292 | - |
| Packing volume [m3] | 1,1 | - | 1,1 | - |
| Gross weight [kg] | 175 | - | 175 | - |
| Net weight [kg] | 159 | - | 159 | - |
| Gas charge [g] | 2x150 | - | 2x105 | - |
| Packaging dimensions WxDxH [mm] | 730x755x2046 | - | 730x755x2046 | - |
| Packaging dimensions of the second package WxDxH [mm] | - | - | - | - |

EN22042

| | | | | | |
|--------------|--------|-------|--------------|--------|-------|
| 65°C / +10°C | kWh/Kg | 0,045 | 65°C / -18°C | kWh/Kg | 0,182 |
| | min | 103 | | min | 266 |
| | Kg | 75 | | Kg | 40 |

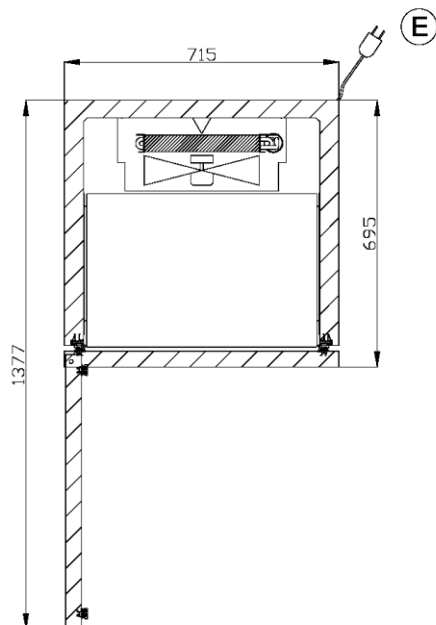
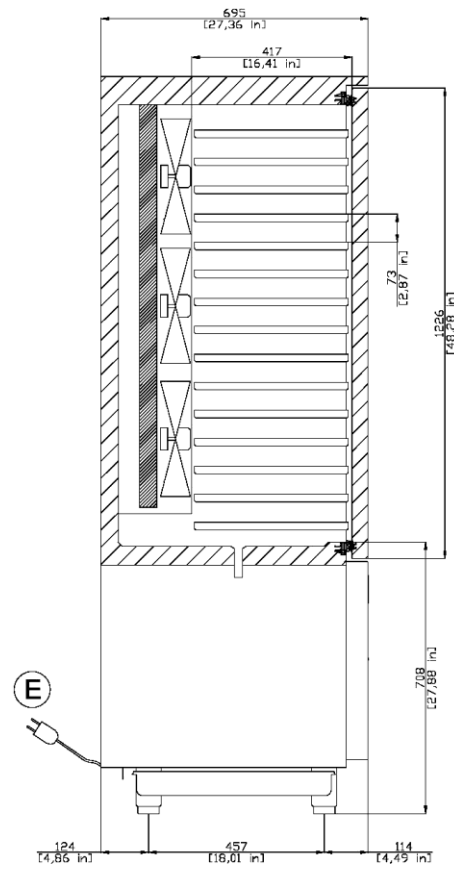
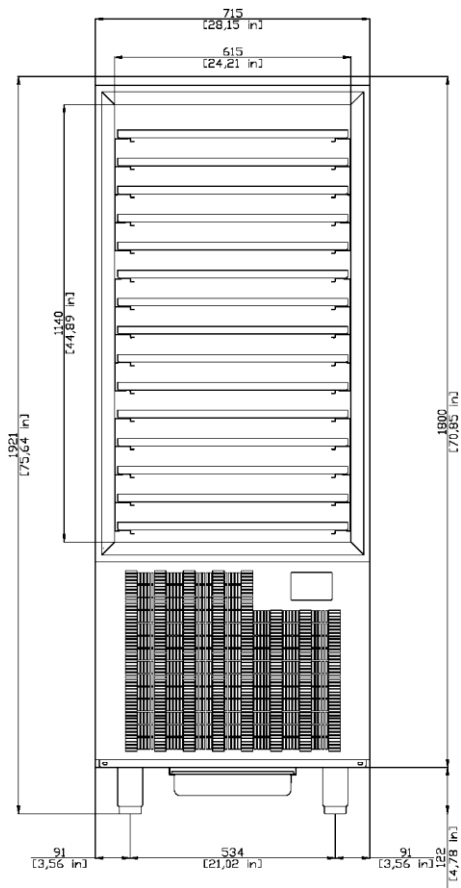
GASTRONOMY



 H MIN 120 [4.72 in] - H MAX 165 [6.50 in]

E CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION

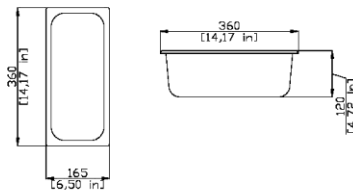
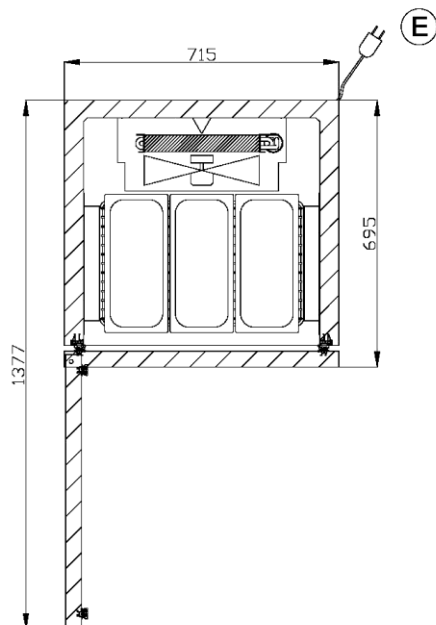
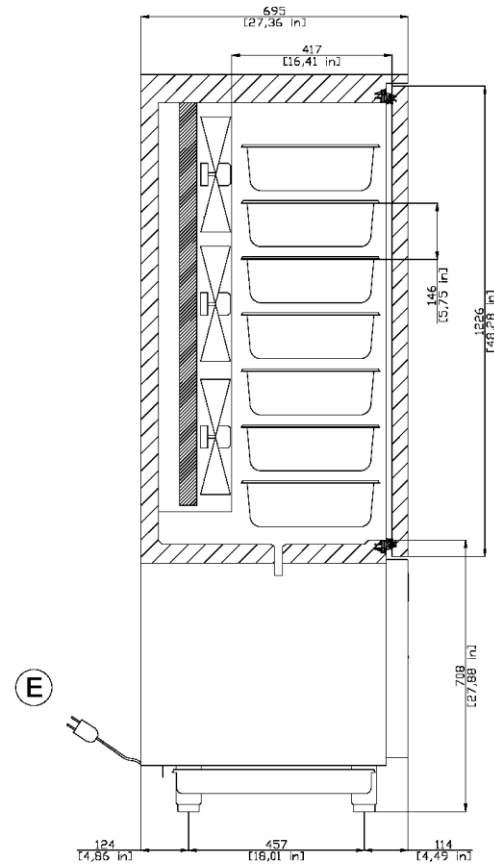
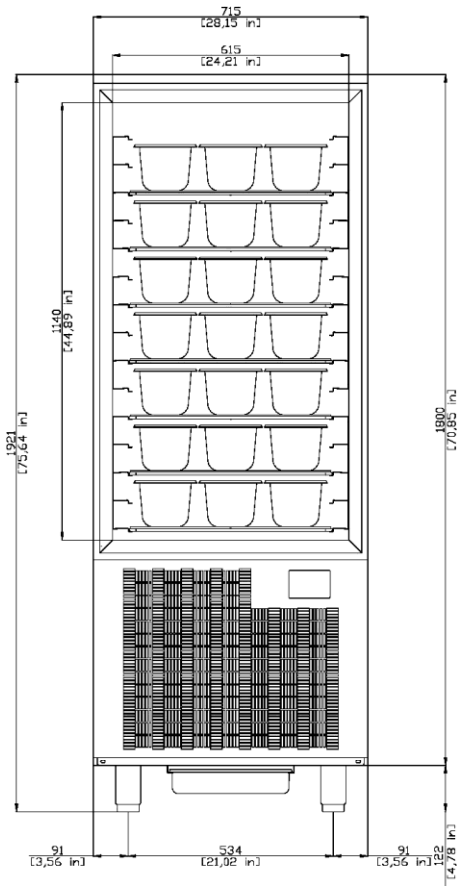
PASTRY



 H MIN 120 [4.72 in] - H MAX 165 [6.50 in]

E CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION

ICE-CREAM



H MIN 120 [4.72 in] - H MAX 165 [6.50 in]

(E) CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION