

# NAT 5



## Capacity

### Kg

23	+90°C +3°C ↓
18	+90°C -18°C ↓

### Trays

78	Trays pitch [mm]
5	GN 1/1 (H40 - 65)
10	GN 1/1 (H20)
10	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

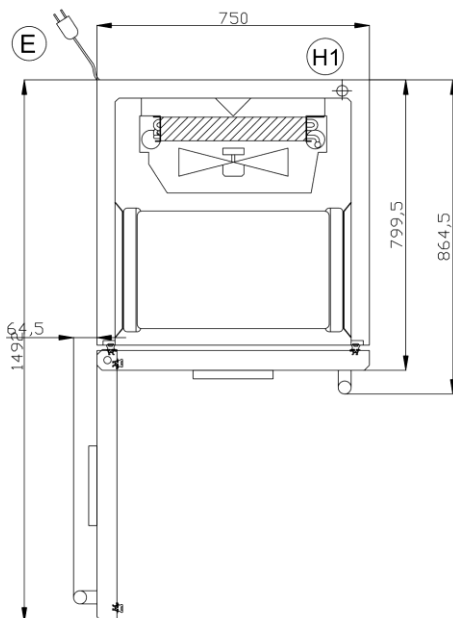
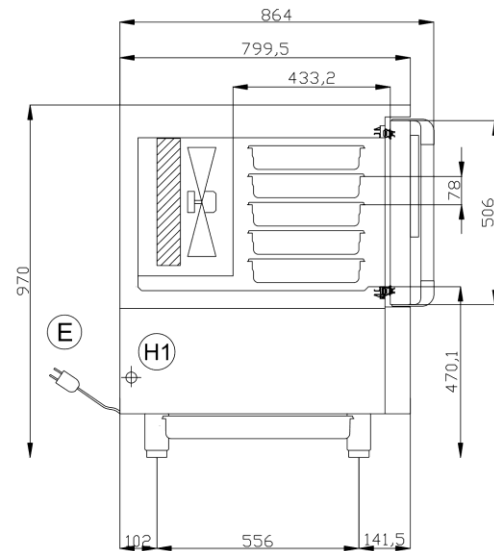
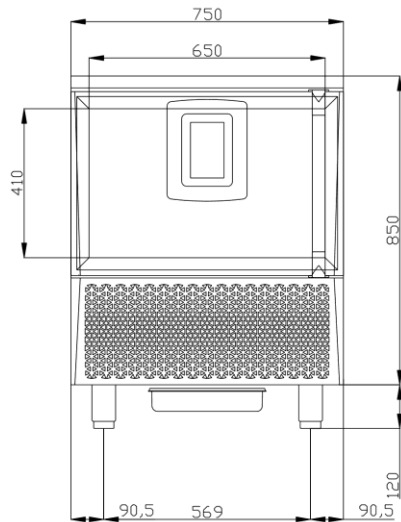
## TECHNICAL DATA




	PlugIn Air	Remote	H2O PlugIn	CO2 provision
Temperature range [°C]			-40/+40	
Cooling capacity (evap. -10°C / cond. 45°C) [W]	2069	-	2069	-
Required cooling capacity [W]	-	2069	-	2069
ø liquid line ["] [mm]	-	1/4" [6]	-	1/4" [6]
ø suction line ["] [mm]	-	3/8" [10]	-	3/8" [10]
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]	220-240/1N/50	220-240/1N/50	220-240/1N/50	220-240/1N/50
Max absorption cold cycles [W/A]	1289/7,06	192/1,02	1225/6,02	192/1,02
Max absorption hot cycles [W/A]	670/3,32	670/3,32	670/3,32	670/3,32
Blast chilling capacity (+90°C/+3°C) [kg]	23	-	23	-
Freezing capacity (+90°C/-18°C) [kg]	18	-	18	-
Inside dimensions WxDxH [mm]	650x433x410	650x433x410	650x433x410	650x433x410
External dimensions WxDxH [mm]	750x864x970	750x864x970	750x864x970	750x864x970
Internal capacity [L]	115	115	115	115
Packing volume [m3]	0,8	0,8	0,8	0,8
Gross weight [kg]	129	111	129	111
Net weight [kg]	114	96	114	96
Gas charge [g]	1x150	-	1x105	-
Packaging dimensions WxDxH [mm]	790x905x1120	790x905x1120	790x905x1120	790x905x1120
Packaging dimensions of the second package WxDxH [mm]	-	-	-	-

## EN22042

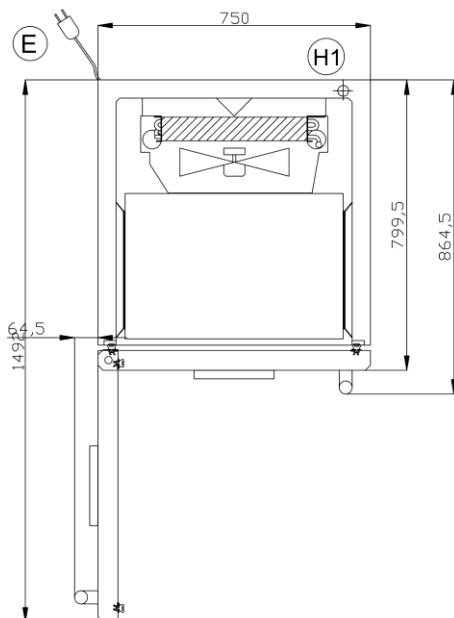
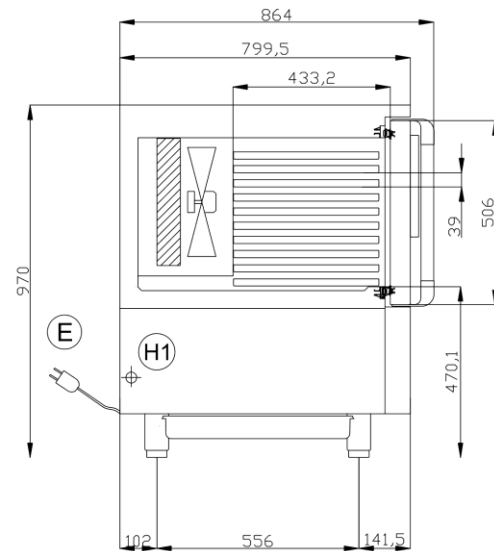
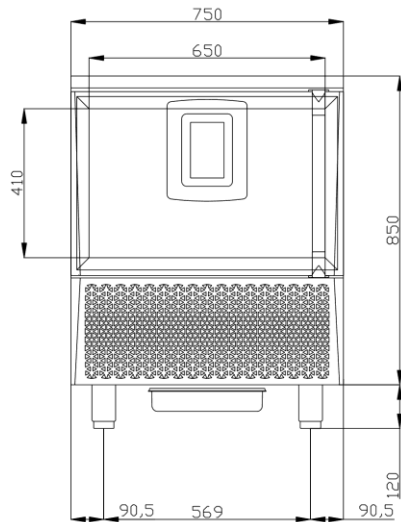
65°C / +10°C	kWh/Kg	0,076	65°C / -18°C	kWh/Kg	0,25
	min	88		min	265
	Kg	25		Kg	20

## GASTRONOMY



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

## PASTRY

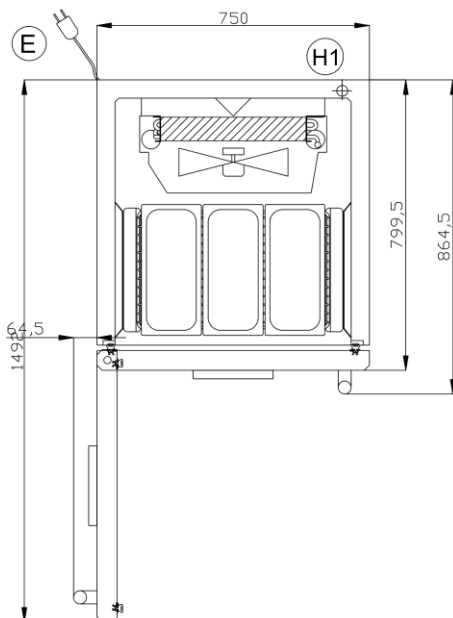
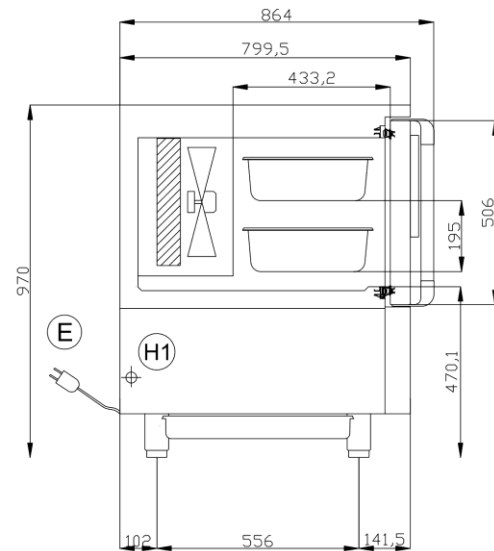
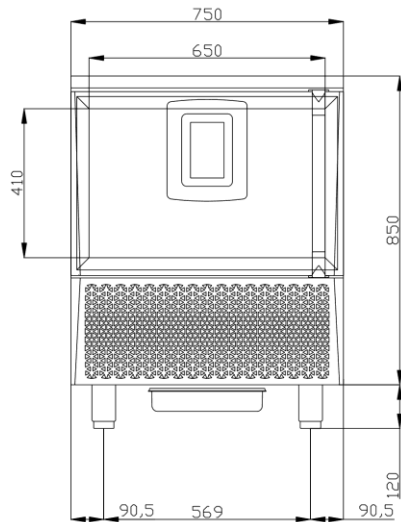


 H MIN 120  
H MAX 165

 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