

# ENTRY 3



## Capacity

### Kg

12	+90°C	↓
	+3°C	
8	+90°C	↓
	-18°C	

## Trays

73	Trays pitch [mm]
3	GN 1/1 (H40 - 65)
3	GN 1/1 (H20)
3	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

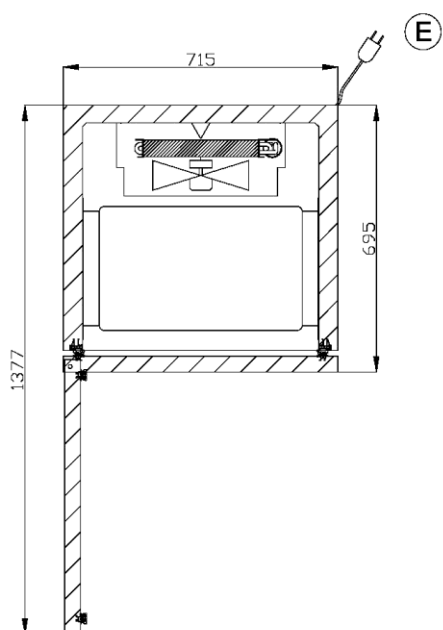
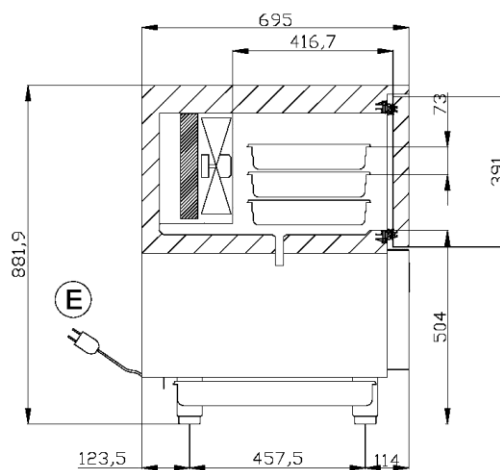
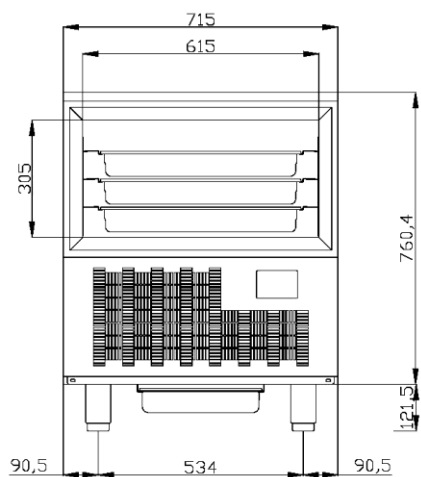
## TECHNICAL DATA


	PlugIn Air	Remote	H2O PlugIn	CO2 provision
Temperature range [°C]			-40/+20	
Cooling power (evap. -10°C / cond. 45°C) [W]	1020	-	1020	-
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]	706/3,49	-	682/3,24	-
Max absorption hot cycles [W/A]	-	-	-	-
Blast chilling capacity (+90°C/+3°C) [kg]	12	-	12	-
Freezing capacity (+90°C/-18°C) [kg]	8	-	8	-
Inside dimensions WxDxH [mm]	615x417x305	-	615x417x305	-
External dimensions WxDxH [mm]	715x695x882	-	715x695x882	-
Internal capacity [L]	78	-	78	-
Packing volume [m3]	0,6	-	0,6	-
Gross weight [kg]	90	-	90	-
Net weight [kg]	77	-	77	-
Gas charge [g]	1x105	-	1x74	-
Packaging dimensions WxDxH [mm]	730x755x1100	-	730x755x1100	-
Packaging dimensions of the second package WxDxH [mm]	-	-	-	-

## EN22042

65°C / +10°C	kWh/Kg	0,075	65°C / -18°C	kWh/Kg	0,301
	min	90		min	268
	Kg	15		Kg	10

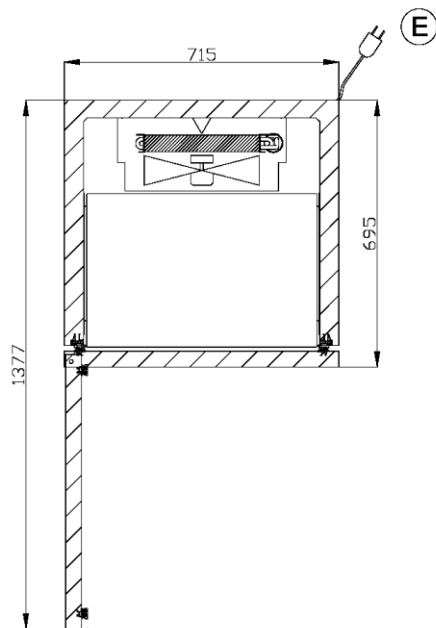
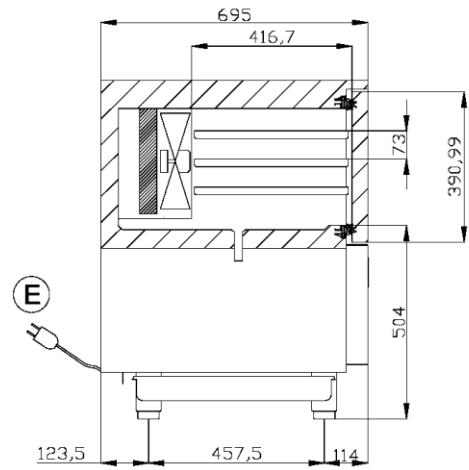
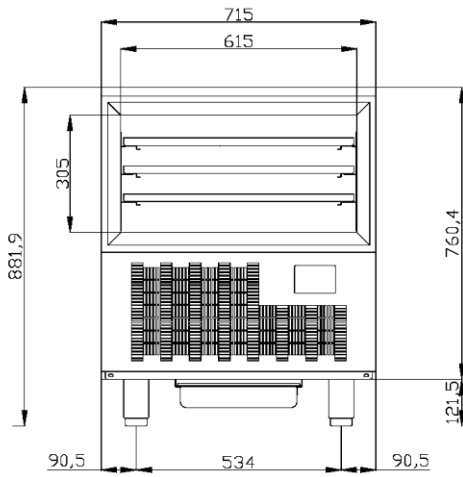
## GASTRONOMY




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

**(E)** CONNESSIONE ELETTRICA  
ELECTRICAL CONNECTION

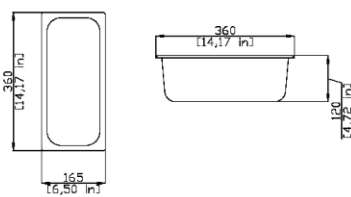
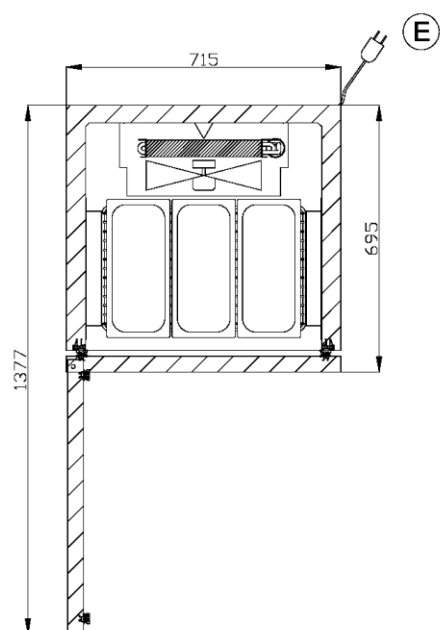
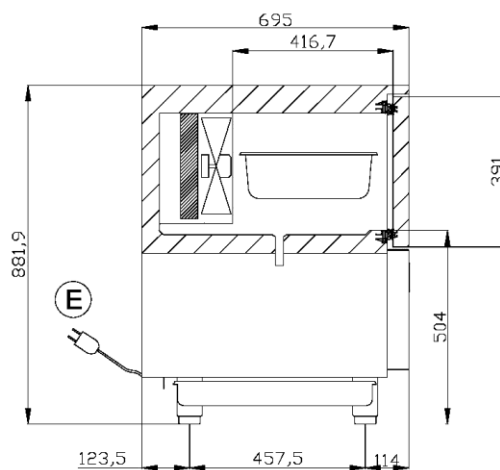
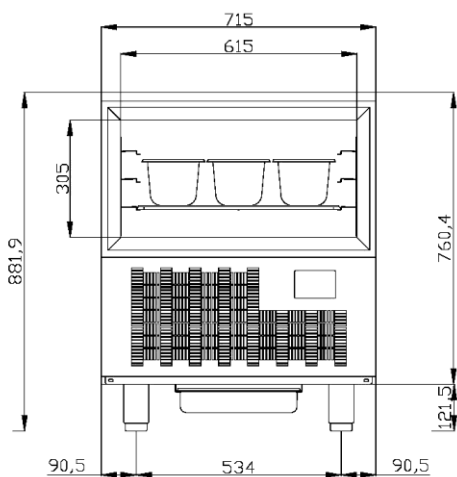
## PASTRY



 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