

МОРОЗИЛЬНЫЕ КАМЕРЫ

ТЕХ. ХАРАКТЕРИСТИКИ

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Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

Адрес: <https://sagi.nt-rt.ru/> || эл.почта: sig@nt-rt.ru



FLASH Range

Blast chillers

No. 10 2/1 GN containers



Commercial code	TC72S
Production per cycle	60kg from +90° C to +3°C in 90 minutes
Technical features	• One-piece construction, external and internal structure in AISI 304 stainless steel. Satin Scotchbrite finish on door, side and control panels. • CFC-free expanded polyurethane insulation, 75 mm thickness, density 40kg/m³. • Refrigeration cell with rounded corners and condensation drain in the bottom. • Refrig. cell able to take GN 2/1 containers (nr 10 or nr 20 GN 1/1 containers) • Removable wire rack in AISI 304 stainless steel wire, 10 positions, 80 mm. vertical spacing intervals. • Self-closing door with full height outer stainless steel handle. Easily-removable magnetic gasket. Door frame with heating element. • Door hinge left. • Protection: IP24 • Copper/aluminium rustproofed evaporator. • Refrigerant fluid: R452A. • Hinged fan cover panel for easy access to the evaporator and fan during cleaning. • Internal operation: ventilated cell, ventilation not directly on foods. • Evaporation temperature control with thermostat valve. • Air defrosting • Cooling unit at evaporation temperature -23,3°C and condensation temperature 54,4°C rated at 4551 W. • Air cooling. • Max room temperature +32°C (Climate Class 4, room temperature + 30°C and 55% R.H.) • All controls and parts accessible • Stainless steel feet height-adjustable from 105 to 155 mm.
Functional features	• LCD control board + encoder, multi-lingual, multi-sector with the possibility of selecting between the time-based abatement mode or the core probe mode, which acts upon various parameters. • PROGRAMS: - I.F.R.: is the patented positive blast chilling system that automatically optimises the process for any type of food, no matter the size and quantity, chilling its surface thanks to the use of a multipoint, three sensor needle probe. - SOFT +3°C: cycle carried out through probe at the core or time, suitable for chilling foods up to +3°C, using a chamber temperature of about 1°C. - HARD +3°C: cycle carried out through probe at the core or time, suitable for chilling foods up to +3°C, using a chamber temperature varying from -15°C to -1°C. - INFINITY: time chilling cycle with infinite duration, suitable for cooling various type food pans. The temperature at the core can be checked. - AUTOMATIC: manufacturer recommended work cycles. Possibility to select the type of food load. - STORED/ FAVOURITES: 10 chilling cycles that can be configured based on the needs of the user. These programmes can be made FAVOURITES.

Functional features	- MULTY: time chilling cycle, organised by load levels, with possibility of needle probe reading, providing the time for each level. - BANQUETING: cycle dedicated to the catering sector, excellent for preparation of banqueting products. - VACUUM: cycle dedicated to the catering sector for preparation of products before a vacuum-packing phase. - SMART ON: cycle with automatic start. Once a hot product is inserted if an increase in the chamber temperature is detected, after 5 minutes a Soft +3°C cycle will start, either by probe or time, based on whether or not the needle is used. - STORAGE: automatic activation of storage phase at end of blast chilling cycle. - SANITATION: on request, UV lamp kit built in. - COOLING: it is ideal for pre-cooling the internal cell before the food loading, at an chamber temperature at around -25°C • MSG LED: The RGB LED bar, built into the door handle or on the dashboard, takes on a different colour depending on the process in progress. • MULTIPOINT PROBE: constant control of internal temperature and monitoring of operating anomalies, with signalling and saving of any variation. • HACCP ALARMS: The presence of an alarm is indicated by the view on the display. The alarms are recorded on a list (nr. 30).
External size	104x101x199H - cm
Internal size	89x87.7x95H - cm
Electric power	Kw 3.5 - Standard connection: V-Hz 400V 3N-50/60Hz
Gross / Net weight	Kg 255/235

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