HP101L - BLAST FREEZER





Date	
Project	
Location	

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 $40 kg/m^3$. Refrigeration cell with rounded corners and condensation drain in the bottom.

Refrig. cell able to take nr 12 ice cream – containers, 36 x 16,5 x 12 cm

Production per cycle: 27 kg

Rack in AISI 304 stainless steel wire, 23 positions, 30 mm. vertical spacing intervals.

Self-closing door with full height outer stainless steel handle, double-grip. Easily-removable

magnetic gasket. Door frame with heating element.

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

3136 W.

Air cooling.

Max room temperature +32°C (Climate Class 4, room temperature + 30°C and 55% R.H.)

Plastic defrost drip tray on outer base

Standard supplied: core probe and 4 pair of AISI 304 stainless steel runners and 4 shelves

Stainless steel feet height-adjustable from 105 to 155 mm.

Functional features

Digital panel control board providing easy and rapid navigation

Blast freezing cycle, via time and/or probe detection mode. In the absence of insertion of probe

into core, it will automatically carry out a time cycle

Pre-cooling: it is ideal for pre-cooling the internal cell before the food loading

After each cycle, food safety is ensured via the automatic switching to the storage phase.

External size 80 x 83 x 185 cm

Internal size 1. 65 x d. 70 x h. 78 cm

Gross / Net weight - Standard connection: V-Hz 230V 1ph-60Hz - Kg 225/200



