

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 40kg/m³.
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

l. 65 x d. 70 x h. 78 cm

- Standard connection: V-Hz 400V 3N-60Hz

Gross / Net weight

Kg 225/200

