



## ABBATTITORI DI TEMPERATURA MULTIFUNZIONE A REFRIGERAZIONE VENTILATA

Abbattitori di temperatura multifunzione a refrigerazione ventilata, evaporatore alettato e ventilatori posti verticalmente sullo schienale interno. Predisposizione per il contenimento di teglie gastronomiche (mm 530x325) e teglie per pasticceria (mm 600x400). Struttura monolitica coibentata in poliuretano ecologico (HCFC e HFC free) espanso a CO2. Interno con bordi arrotondati in acciaio inox finitura lucida. Esterno in acciaio inox finitura Scotch Brite. Porta a battente con bloccaggio oltre i 90° per agevolare l'operatività con chiusura automatica. Quadro comandi elettronico con visualizzatore LCD multifunzione e ZOOM per facilitare la lettura dei programmi selezionati. Unità condensatrice potenziata a bordo. Sbrinamento automatico a gas caldo, con vaschetta di raccolta condensa (rimovibile). Piedini telescopici in acciaio inox regolabili in altezza. Sonda riscaldata per controllo temperatura prodotto di serie, gestita direttamente dal pannello di controllo.

## MULTIFUNCTIONAL BLAST CHILLER AND SHOCK FREEZER WITH VENTILATED REFRIGERATION

Multifunctional blast chiller and shock freezer with ventilated refrigeration, finned evaporator and fans mounted vertically along the internal back. It can be set for holding Gastronorm trays (mm 530x650) and pastry trays (mm 600x400). One piece structure with ecological polyurethane insulation (HCFC and HFC free), foamed with CO2. Internal base in bright stainless steel with rounded corners. External base in Scotch Brite stainless steel. Door openable at 180° with automatic closure. Electronic control board with multifunctional LCD display and ZOOM for an easier reading of the selected programs. Built-in powered condensing unit. Automatic hot gas defrosting with removable drip tray. Adjustable telescopic feet in stainless steel (mm 70 maximum). Heated probe controlled by the control board as standard equipment.

### COMPRESA UNITA' CONDENSATRICE A BORDO

#### CONDENSING UNIT INCLUDED

MODELLO MODEL	CODICE CODE	ARIA AIR	MODELLO MODEL	CODICE CODE	ARIA AIR
<b>T5 SP</b>	ZRV0050SPL		<b>T5 SP GEL</b>	ZRV005GSPL	
<b>T8 VT SP</b>	ZRV0080SPL		<b>T8 VT SP GEL</b>	ZRV008GSPL	
<b>T8 OR SP</b>	ZR00080SPL		<b>T8 OR SP GEL</b>	ZR0008GSPL	
<b>T12 VT SP</b>	ZRV00120SPL		<b>T12 VT SP GEL</b>	ZRV0012GSPL	
<b>T16 VT SP</b>	ZRV00160SPL		<b>T16 VT SP GEL</b>	ZRV0016GSPL	

#### INCLUSO:

- SUPPORTI PORTATEGLIE REGOLABILI IN ACCIAIO INOX CON SISTEMA DI AGGANCIO RAPIDO CLIP-ON
- SONDA RISCALDATA
- IMBALLO

#### INCLUSIVE OF:

- ADJUSTABLE TRAY SUPPORTS IN STAINLESS STEEL WITH CLIP ON SYSTEM
- HEATED PROBE
- PACKAGING

● **OPTIONAL**

● **VARIANTI EQUIPMENT**

		Dimensioni (lpxh) Dimensions (lxdxh) (mm)	Modello Model	Codice Code
● Supporti in acciaio inox con passo gelateria	Vertical stainless steel grid supports for ice-cream set-up		T5	9003950000017
			T8 VT, T8 OR	9003950000018
			T12	9003950000025
			T16	9003950000026
● Kit gelateria in acciaio inox con 3 griglie	Kit for ice-cream containers with 3 grids		T5	9003950000053
● Kit gelateria in acciaio inox con 6 griglie	Kit for ice-cream containers with 6 grids		T8 VT, T8 OR	9003950000054
● Kit gelateria in acciaio inox con 9 griglie	Kit for ice-cream containers with 9 grids		T12	9003950000055
● Kit gelateria in acciaio inox con 10 griglie	Kit for ice-cream containers with 10 grids		T16	9003950000056
● Griglia plastificata	Stainless steel grid	400 x 600		9001950000100
● Griglia in acciaio inox	Stainless steel grid	400 x 600		9001950000200
● Teglia pasticceria	Pastry pan	400 x 600 x 20H		9003950000100
● Griglia plastificata	Stainless steel grid	530 x 325		9003950000038
● Griglia in acciaio inox	Stainless steel grid	530 x 325		9003950000039
● Teglia Gastronorm 1/1 in acciaio inox	Gastronorm pan 1/1 in Stainless steel grid	530 x 325 x 20H		9003950000040
		530 x 325 x 40H		9003950000041
		530 x 325 x 60H		9003950000042
		530 x 325 x 100H		9003950000043
● Kit supporto sonda per liquidi	Kit probe support for liquids			9003950000019
● Kit ruote	Wheels kit			
● Lampada germicida	Germicidal lamp			
● Stampante a bordo	Internal printing			

**Configurazioni vaschette gelateria**  
Ice-cream containers arrangement

● 360 x 165 x 120H  
Litri Liters 5

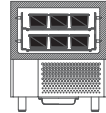
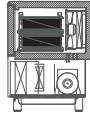


● 360 x 250 x 80H  
Litri Liters 5

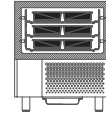
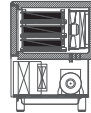


**T5**

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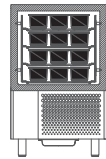
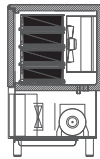


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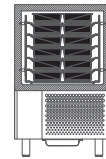
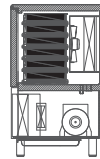


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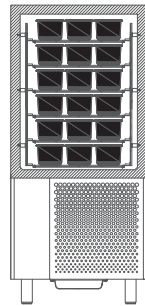
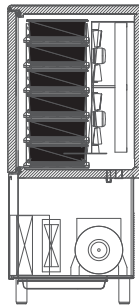


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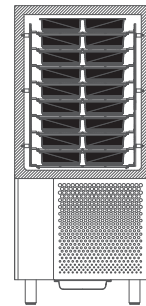
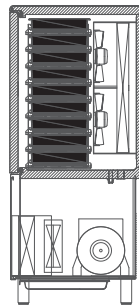


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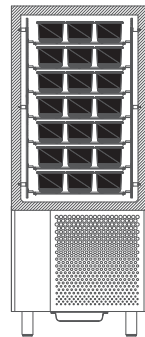
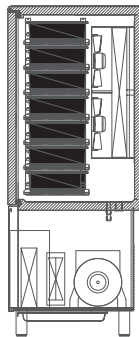


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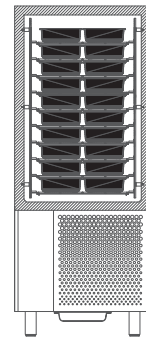
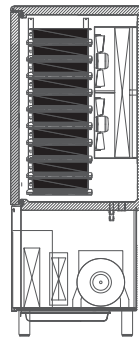


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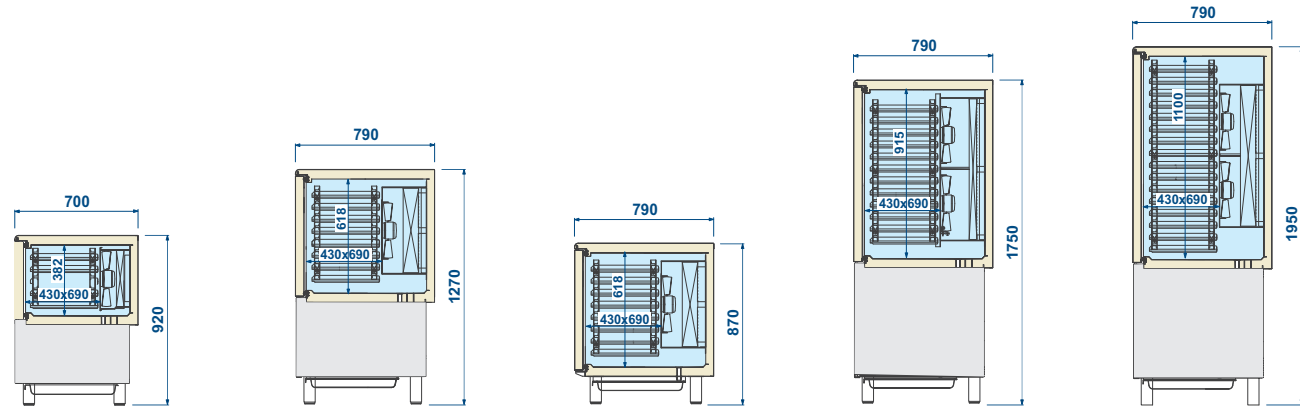
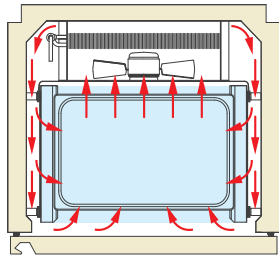
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T5	T8 VT	T8 OR	T12 VT	T16 VT
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## Caratteristiche Tecniche

Technical features

Dimensioni esterne (l x p x h)	External dimensions (l x d x h)	mm
Refrigerazione	Refrigeration	
Ciclo abbattimento	Blast chilling process	°C
Capacità' abbattimento 90 min	Blast chilling capacity 90 min	kg
Ciclo surgelazione	Freezing process	°C
Capacità' surgelazione 240 min	Blast freezing capacity 240 min	kg
Teglie	Trays	N°
Passo teglie	Trays pitch	mm
Sbrinamento	Defrost	
Classe climatica	Climatic class	N°
Condizioni ambientali	Operating conditions	°C / %RH
Compressore (Tipo - n°)	Compressor (type - n°)	
Alimentazione	Power supply	V / ph / Hz
Assorbimento elettrico (regime)	Electrical input (standard)	W / A
Assorbimento elettrico (sbrinamento)	Electrical input (defrost)	W / A
Resa frigorifera (-10 °C / +40 °C)	Cooling capacity (-10 °C / +40 °C)	W
Peso netto	Net weight	kg

T5	T8 VT	T8 OR	T12 VT	T16 VT
SP	SP	SP	SP	SP
<b>800 x 700 x 920</b>	<b>800 x 790 x 1270</b>	<b>1435 x 790 x 870</b>	<b>800 x 790 x 1750</b>	<b>800 x 790 x 1950</b>
<b>Ventilata</b> Ventilated	<b>Ventilata</b> Ventilated	<b>Ventilata</b> Ventilated	<b>Ventilata</b> Ventilated	<b>Ventilata</b> Ventilated
<b>+90 / +3</b>	<b>+90 / +3</b>	<b>+90 / +3</b>	<b>+90 / +3</b>	<b>+90 / +3</b>
<b>18</b>	<b>25</b>	<b>25</b>	<b>36</b>	<b>55</b>
<b>+90 / -18</b>	<b>+90 / -18</b>	<b>+90 / -18</b>	<b>+90 / -18</b>	<b>+90 / -18</b>
<b>12</b>	<b>16</b>	<b>16</b>	<b>24</b>	<b>36</b>
<b>5</b>	<b>8</b>	<b>8</b>	<b>12</b>	<b>16</b>
<b>65</b>	<b>65</b>	<b>65</b>	<b>65</b>	<b>65</b>
<b>Gas Caldo</b> Hot Gas	<b>Gas Caldo</b> Hot Gas	<b>Gas Caldo</b> Hot Gas	<b>Gas Caldo</b> Hot Gas	<b>Gas Caldo</b> Hot Gas
<b>4</b>	<b>4</b>	<b>4</b>	<b>4</b>	<b>4</b>
<b>30 / 55</b>	<b>30 / 55</b>	<b>30 / 55</b>	<b>30 / 55</b>	<b>30 / 55</b>
<b>Ermetico</b> Hermetic (1)	<b>Semi Ermetico</b> Semi Hermetic (1)	<b>Semi Ermetico</b> Semi Hermetic (1)	<b>Semi Ermetico</b> Semi Hermetic (1)	<b>Semi Ermetico</b> Semi Hermetic (1)
<b>230 / 1 / 50</b>	<b>400 / 3 / 50</b>	<b>400 / 3 / 50</b>	<b>400 / 3 / 50</b>	<b>400 / 3 / 50</b>
<b>1000 / 4.7</b>	<b>2500 / 4.6</b>	<b>2500 / 4.6</b>	<b>2800 / 5.7</b>	<b>4200 / 7.9</b>
<b>1890 / 9</b>	<b>2900 / 5.1</b>	<b>2900 / 5.1</b>	<b>3300 / 6</b>	<b>5100 / 8.6</b>
<b>3300</b>	<b>4500</b>	<b>4500</b>	<b>5500</b>	<b>6900</b>
<b>120</b>	<b>180</b>	<b>190</b>	<b>210</b>	<b>240</b>

Modelli con unità condensatrici a bordo con condensazione ad aria  
Models with condensing unit included with air cooled