



PERFORMANCE

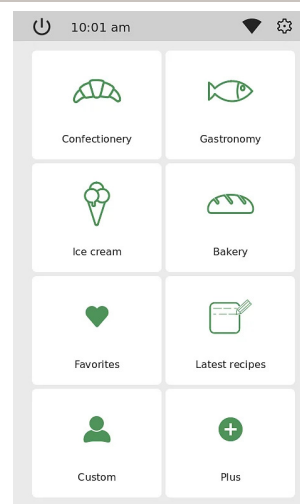
PRODUCT YIELDS +90°C/+3°C (*)	30 kg
PRODUCT YIELDS +90°C/-18°C (*)	25 kg
TEMPERATURE RANGE	-40°C / +85°C
HUMIDITY RANGE	20% / 90%
CAPABILITIES	5 pans
STEP GASTRONOMY GUIDES	68 mm
STEP PASTRY GUIDES	17.5 mm
STEP ICE CREAM GUIDES	17.5 mm
ICE CREAM TRAYS 165x360x120h mm	6
ICE CREAM TRAYS 250x360x120h mm	4
CARAPINE Ø200x250H mm	4

(*) Tests carried out according to the Castel MAC procedure, using beef cooked with a thickness of 5 cm.

chilLINK

Simple and intuitive interface
Starting Plus commands remotely
Real-time alarm notifications
Remote control of parameters

CHECK



FEATURES

- Latest generation electronic fans (5 different speeds)
- High-density (about 42 kg/m³), HCFC-free polyurethane foam insulation - Thickness 60 mm
- Active humidity control in the chamber
- Maximum flexibility to optimize and customize the daily work process
- Air condensation
- Heated 4-point core probe included
- Convertible GN/EN tray holder included
- HACCP USB port included
- Refrigerant fluid R290
- Total chamber inspectability for maximum hygiene
- Copper-aluminum evaporator coil, cataphoresis painted with non-toxic epoxy resin
- Condensation tray
- 7" high definition touch display on the door
- Bi-directional 4.0 connectivity
- Built-in Wi-Fi
- USB port for cycle downloads, Firmware upgrades, recipe upload/download, etc.
- 10 basic working functions: blast chilling, deep-freezing, thawing, freezing, low-temperature cooking, keeping warm/cold, pasteurisation, dehydration, crystallisation of

- 190 preloaded recipes
- More than 20 preloaded combined cycles
- Infinite combination of functions in combined work cycles
- Multilingual It-en-fr-es-de-dk-cz-fi

OPTIONAL

Ozone sanitisation

Set of castors

Water condensing unit

STANDARD EQUIPMENT

AISI 304 stainless steel supports for GN1/1 or 600x400 trays

OPTIONAL EQUIPMENT

Variable pitch internal structure with 5 pairs of removable AISI 304 stainless steel 'L' rails, interlocking every 17.5 mm

Variable pitch internal structure with 5 pairs of removable AISI 304 stainless steel anti-tilt 'C' rails, interlocking every 17.5 mm

DIMENSIONS

Width	790 mm [31.1 in]
Depth	926 mm [36.46 in]
Height	850 mm [33.46 in]
Weight	86 kg [189.63 lb]
Foot height	70-100 mm [2.76-3.94 in]
Door light width 1	670 mm [26.38 in]
Door light height 1	370 mm [14.57 in]
Door depth open 90°	1625 mm [63.98 in]
Inner depth	410 mm [16.14 in]
Packaging width	850 mm [33.46 in]
Packing depth	990 mm [38.98 in]
Packaging height	995 mm [39.17 in]
Packing weight	101 kg [222.71 lb]
Packing volume	0.83 m ³ [221.19 glus]

TECHNICAL DATA

Temperature range	-40°C / +85°C
Humidity range	20% / 90%
Insulation thickness	60 mm [2.36in]
Number of rooms	1
Door type	Blind
Number of doors	1
Condensation type	Air
Plant type	Motor on board
Plant type	Ventilated
Compressor type	Hermetic
Refrigerant gas	R290
GWP refrigerant gas	3
Refrigerant gas quantity g	131 g [8.19oz]
Water inlet connection	3/4 NTPf
Maximum inlet water connection pressure	5 bar [0.5Mpa]
Cooling power ASHRAE lbp	1200 W [4092BTU/h]
Sound power	<70 dbA
Expansion valve type	Mechanics
Defrost type	Open door
Defrost water evaporation	Exhaust pipe
Interior lighting	Not present
Outdoor lighting	Not present
Cooling power	2002 W [6826.82BTU/h]
Climate class	5
Heat expelled	2500 W [8525BTU/h]

TECHNICAL DATA

Air Volume	1 m ³ /h
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CAPABILITIES

GN guides step	68 mm
Step guides EN	17.5 mm
Step IC guides	17.5 mm
5Lt tanks 360x165x120h mm	6
5Lt tanks 360x250x80h mm	4
Carapine 7Lt Ø200x250h mm	4

SECONDARY ELECTRICAL DATA

Power resistive loads	700 W
Resistive load absorption	3.04 A
Power cable	3G 2,5 mm ²
Power plug	CE-Schuko

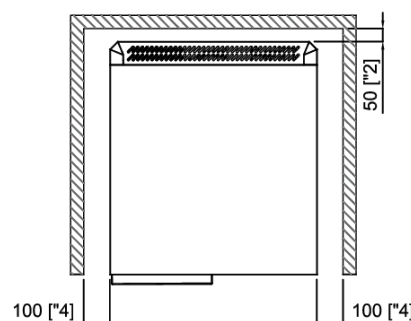
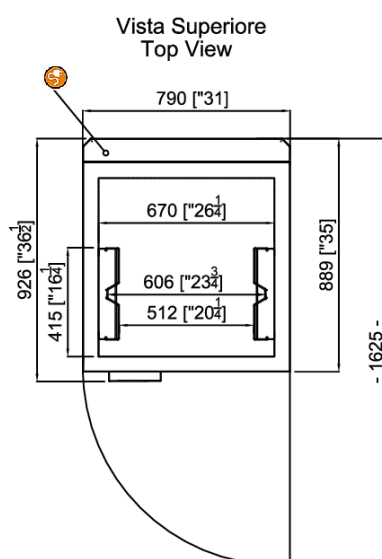
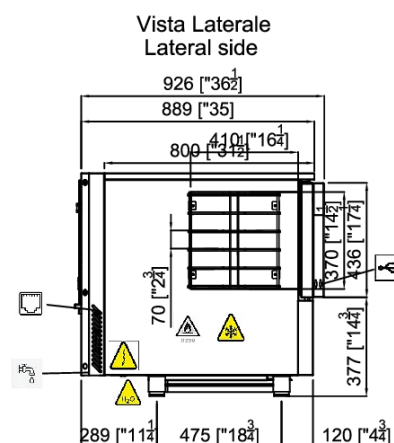
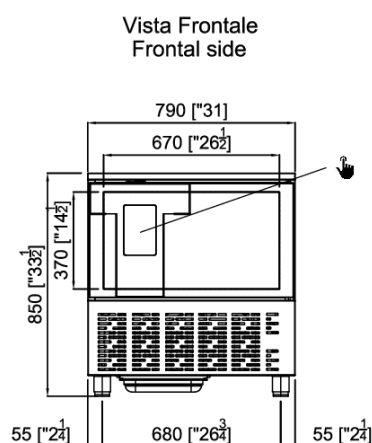
ELECTRICAL POWER SUPPLY VARIANTS

	FLI - Full - Load Power	FLA - Full - Load Amperage
220-240 V ~ 50 Hz	2200 W	7 A
208-230 V ~ 60 Hz	2640 W	8 A

PERFORMANCE

Blast chilling capacity (+65°C -> +10°C) EN ISO22042	25 kg [55.13lb]
Freezing capacity (+65°C -> -18°C) EN ISO22042	25 kg [55.13lb]
Energy consumption per blast cycle (+65°C -> +10°C) UNI EN ISO22042	0.07 kW/kg
Energy consumption per freezing cycle (+65°C -> +10°C) UNI EN ISO22042	0.27 kW/kg
Blast-down time (+65°C -> +10°C) UNI EN ISO22042	120 min
Freezing time (+65°C -> -18°C) UNI EN ISO22042	270 min

DIMENSIONS



Pannello comandi touch
Touch control



Porta USB
USB port



Cavo ethernet
Ethernet cable



Tubo carico acqua
Loading pipe



Cavo alimentazione elettrica
Power supply cable



Impianto frigo
Refrigeration system



Scatola elettrica
Electric box



Tubo scarico acqua
Drain pipe