



PERFORMANCE

PRODUCT YIELDS +90°C/+3°C (*)	120 kg
PRODUCT YIELDS +90°C/-18°C (*)	80 kg
TEMPERATURE RANGE	-40°C / +85°C
HUMIDITY RANGE	20% / 90%
CAPABILITIES	1 trolley GN 1/1 - GN 2/1 - EN1 - EN2

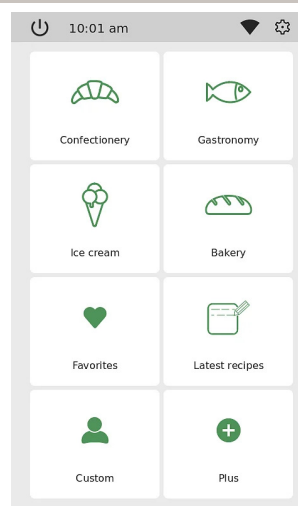
(*) Tests carried out according to the Castel MAC procedure, using beef cooked with a thickness of 5 cm.

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 polyurethane foam insulation (approx. 42 kg/m3), HCFC-free - thickness 70 mm
- Active humidity control in the chamber
- Maximum flexibility to optimize and customize the daily work process
- Access ramp
- Air condensation
- Heated 4-point core probe included
- HACCP USB port included
- Access ramp
- 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
Hinged door on the left

DIMENSIONS

Width	890 mm [35.04 in]
Depth	1392 mm [54.8 in]
Height	2381 mm [93.74 in]
Weight	550 kg [1212.75 lb]
Door light width 1	750 mm [29.53 in]
Door light height 1	1900 mm [74.8 in]
Door depth open 90°	2144 mm [84.41 in]
Inner depth	844 mm [33.23 in]
Packaging width	960 mm [37.8 in]
Packing depth	1530 mm [60.24 in]
Packaging height	2540 mm [100 in]
Packing weight	580 kg [1278.9 lb]
Packing volume	3.73 m ³ [985.55 glus]

TECHNICAL DATA

Temperature range	-40°C / +85°C
Humidity range	20% / 90%
Insulation thickness	70 mm [2.76in]
Number of rooms	1
Door type	Blind
Number of doors	1
Bottom insulation thickness	60 mm [2.36in]
Condensation type	Air
Plant type	Motor on board
Plant type	Ventilated
Compressor type	Hermetic
Compressor power	4x1,25 HP
Refrigerant gas	R290
GWP refrigerant gas	3
Refrigerant gas quantity g	4 x 115 g [4 x 4.53oz]
Water inlet connection	3/4 NTPf
Maximum inlet water connection pressure	10 bar [1Mpa]
Water outlet connection	DN20 NTPf
Cooling power EN12900 lbp	2804 W [9561.64BTU/h]
Sound power	<70 dbA
Expansion valve type	Mechanics
Defrost type	Open door
Defrost water evaporation	Manual unloading
Interior lighting	Not present
Outdoor lighting	Not present
Cooling power	2804 W [9561.64BTU/h]

TECHNICAL DATA	
Climate class	5
Heat expelled	13400 W [45694BTU/h]
Air Volume	4300 m³/h

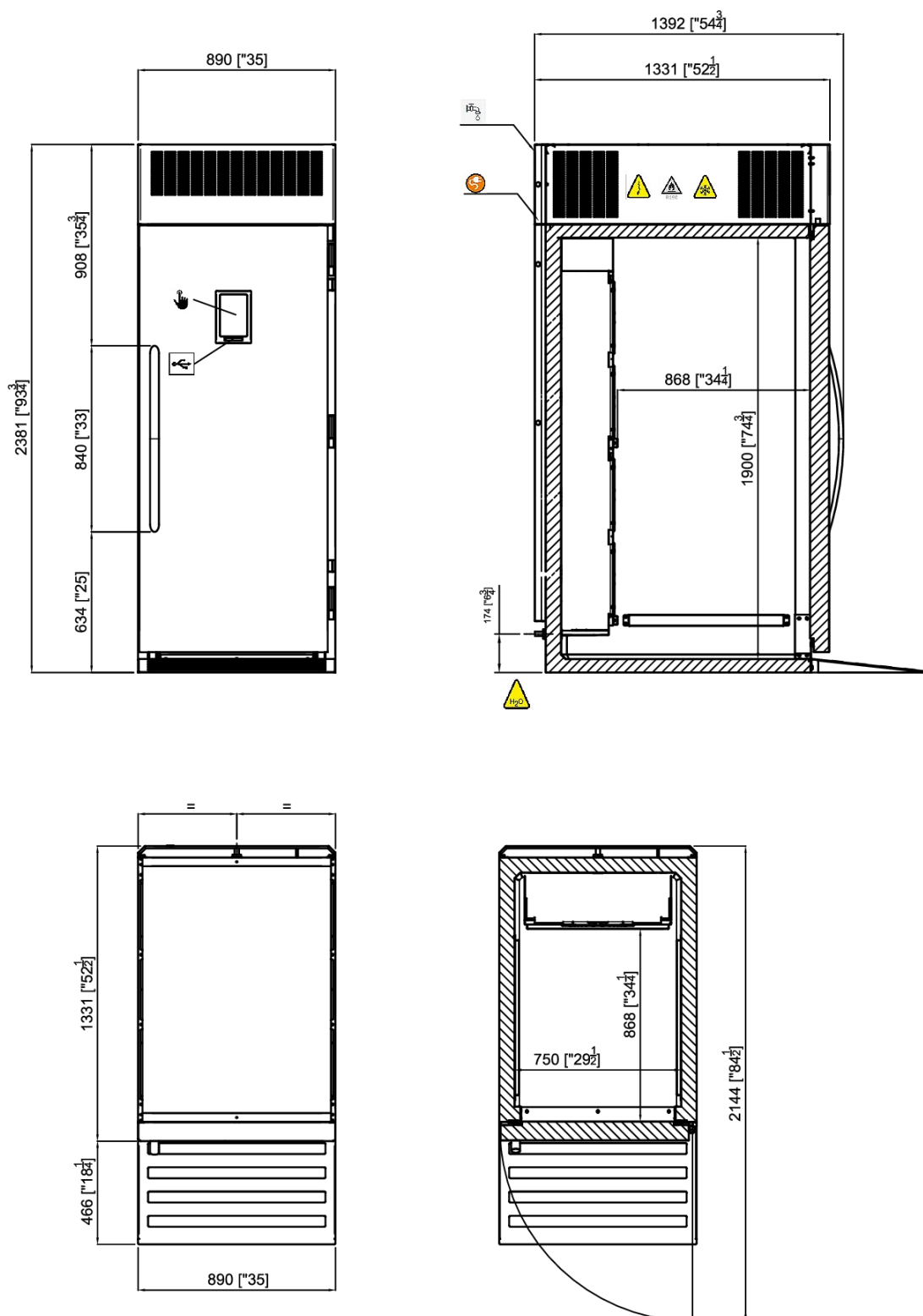
SECONDARY ELECTRICAL DATA	
Power resistive loads	2100 W
Resistive load absorption	9.1 A
Power cable	5G 4 mm²
Power plug	Plug not provided

ELECTRICAL POWER SUPPLY VARIANTS		
	FLI - Full - Load Power	FLA - Full - Load Amperage
380-415 V 3N~ 50 Hz	6200 W	14 A
440-480V 3N ~ 60Hz	7440 W	17 A
208-230 V 3~ 60 Hz	12896 W	29 A

PERFORMANCE	
Blast chilling capacity (+65°C -> +10°C) EN ISO22042	120 kg [264.6lb]
Freezing capacity (+65°C -> -18°C) EN ISO22042	80 kg [176.4lb]
Energy consumption per blast cycle (+65°C -> +10°C) UNI EN ISO22042	0.08 kW/kg
Energy consumption per freezing cycle (+65°C -> +10°C) UNI EN ISO22042	0.216 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

The manufacturer reserves the right to change models and specifications without prior notice.

DIMENSIONS



Pannello comandi touch
Touch control

Porta USB
USB port

Cavo ethernet
Ethernet cable

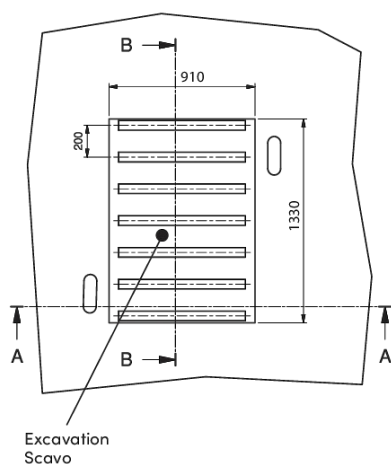
Tubo carico acqua
Loading pipe

Cavo alimentazione elettrica
Power supply cable

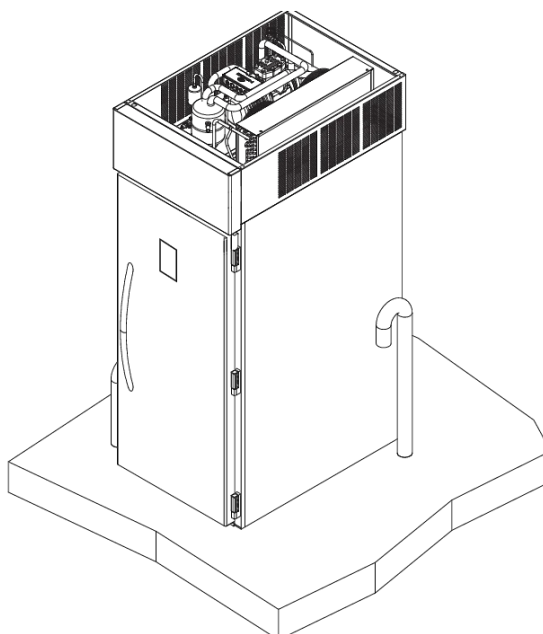
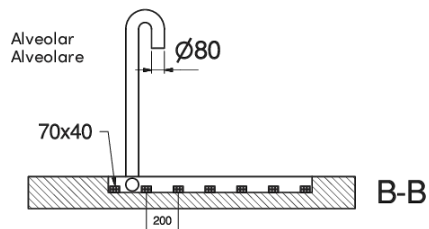
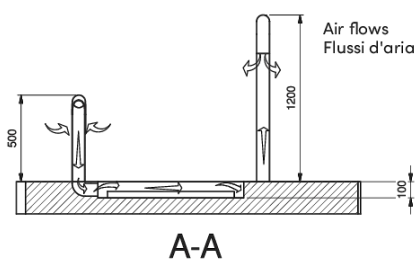
Impianto frigo
Refrigeration system

Scatola elettrica
Electric box

Tubo scarico acqua
Drain pipe



Solution for 24h/day functioning
Soluzione per funzionamento 24h/giorno



ⓘ Opere murarie e camini a cura del cliente.
Masonry work and chimneys at customer's charge.