



PERFORMANCE

PRODUCT YIELDS +90°C/+3°C (*)	110 kg
PRODUCT YIELDS +90°C/-18°C (*)	95 kg
CAPABILITIES	1 Rational SCC 201 trolley
(*) Tests carried out according to the Castel MAC procedure, using beef cooked with a thickness of 5 cm.	

CHECK



FEATURES

- AISI 304 stainless steel construction
- Conical core probe
- Insulation thickness 85 mm
- Hot gas defrosting
- Remote condensing unit
- 7" high definition touch display on the door
- 3 basic work functions: blast chilling, deep-freezing and storage
- USB port for cycle downloads, Firmware upgrades, recipe upload/download, etc.
- Storable recipes
- HACCP data reports and alarms

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

OPTIONAL EQUIPMENT

Ozone sanitisation
Second heart probe
Water condensing
Condensation unit with casing
Water-cooled version
Version without condensation unit

DIMENSIONS

Width	1040 mm [40.94 in]
Depth	1029 mm [40.51 in]
Height	2275 mm [89.57 in]
Foot height	235 mm [9.25 in]
Door depth open 90°	1640 mm [64.57 in]
Inner depth	710 mm [27.95 in]
Packaging width	1210 mm [47.64 in]
Packing depth	1090 mm [42.91 in]
Packaging height	2370 mm [93.31 in]
Packing weight	340 kg [749.7 lb]
Packing volume	3.12 m ³ [825.74 glus]

TECHNICAL DATA

Insulation thickness	85 mm [3.35in]
Number of rooms	1
Door type	Blind
Number of doors	1
Condensation type	Air
Plant type	Remote motor
Plant type	Ventilated
Compressor type	Semi-Hermetic
Refrigerant gas	R452A
GWP refrigerant gas	2141
Sound power	<70 dbA
Expansion valve type	Mechanics
Defrost type	Hot gas
Defrost water evaporation	Manual unloading
Interior lighting	Not present
Outdoor lighting	Not present
Climate class	5

SECONDARY ELECTRICAL DATA

Power cable	3G 2,5 mm ²
Power plug	Plug not provided
Remote unit power supply	380-415 V 3N~ 50 Hz
Remote unit power plug	Plug not provided

DIMENSIONS

