

## Blast chillers and Shock freezers ROOM TYPE

202 GN2/1



### “Z” CONTROL FUNCTIONS

- Soft and Hard timed or core probe blast chilling
- Soft and Hard timed or core probe freezing
- Automatic blast chilling/freezing cycle with product density recognition (multipoint probe)
- Automatic pre-cooling key, disconnects when the door is opened
- Infinite timed cycle with settable room set-point
- 67 pre-set programs
- 30 free positions for saving customised programs
- Automatic storing at end of blast chilling/freezing cycle
- Automatic recognition of the core probe, if inserted into the product to blast chill/freeze
- Core probe heating
- Timed manual defrosting
- Sterilisation (optional)
- LCD
- Connection through electric clamp RS 485 to printer or PC (HACCP)
- Registration/display of the haccp alarms
- Adjustment of the evaporator fan speed during chilling/ freezing cycle

### GENERAL FEATURES

Outside stainless steel AISI 304 18/10 mm Scotch-Brite satin finish  
 Inside stainless steel AISI 304 18/10 with rounded corners  
 Inside bottom and floor die-formed leakproof  
 High-density expanded polyurethane insulation (about 42 kg/m<sup>3</sup>) with thickness of 80 mm, without HCFC  
 Copper-aluminum evaporator, protected with non-toxic epoxy resins through cataphoresis painting systems  
 Anti-condensation heating element fitted on the door under the gasket  
 Horizontal ergonomic handle with inside security lock  
 Door with rubber sweeper gasket with closing hinges  
 Door with lock  
 Heated core probe in blast freezer for an easy extraction

### INTERNAL SET-UP

Internal bumpers in stainless steel to prevent damage by trolleys  
 External guards in stainless steel to prevent damage to control panel

### COOLING UNIT

Remote condensing unit and possibility to have stainless steel protective cover  
 Evaporator fitted with high rate fan for maximum cooling efficiency  
 R404A refrigerant liquid

### COMMANDS, CONTROLS AND SAFETY DEVICES

Command and control electronic card, recessed inside the door (blind door version) and in a hermetic position (glass door version) equipped with a high visibility display that indicates the state of the appliance at all times  
 Air speed check by means of the evaporator fan speed adjustment that can be modulated even during the blast chiller or freezing cycle  
 The “Z” electronic control can store any HACCP alarms in the memory, control up to 4 needle or 4 sensors (optional)  
 Circuit breaker for compressor protection  
 Probe connector for vacuum packing (optional) recessed in the instrument panel as per standard  
 Compressor thermal protection  
 Micro switch for stopping the internal ventilation at opening of the door

### VERSIONS / ACCESSORIES (OPTIONALS)

Condensing unit with water cooling unit  
 Cover for condensing unit  
 2-door version (Roll-Trough)  
 Version without floor (with rubber sweeper gasket)  
 Core probe for vacuum packing  
 Sterilisation kit with UVC lamps  
 Printer kit



## CELLE DI ABBATTIMENTO e CONGELAMENTO RAPIDO BLAST CHILLER and SHOCK FREEZERS ROOM TYPE

Modello / model Controllo / control			--_C202 (PC202) DZ	--_F202 (PF202) DZ	--_C202 (PC202) AZ	--_F202 (PF202) AZ
Dimensioni <i>Dimensions</i>	LxPxH [WxDxA]	mm [in]	1500x1350x2230 / (1600x1450x2430) 2 porte: P → +140 [59.1x53.1x87.8] / [(63x57.1x95.7)] 2 doors: D → [+5.5]			
Profondità con porta 90° <i>Depth with 90° door</i>		mm [in]	2180 / (2280) [85.8] / [(89.8)]			
Larghezza luce porta <i>Door opening width</i>		mm [in]	800 / (900) [31.5] / [(35.4)]			
Luce porta <i>Door opening</i>	LXH [WxA]	mm [in]	770x1920 / (870x2120) [30.3x75.6] / [(34.3x83.5)]			
Profondità interna <i>Internal depth</i>	P [D]	mm [in]	1050 / (1219) [41.3] / [(48)]			
Spessore <i>Thickness</i>		mm [in]	80 [3.1]			
Classe climatica <i>Climatic class</i>			T			
Ciclo abbattimento <i>Chilling cycle</i>		°C °F	+90 → +3 +194 → +37	+90 → +3 +194 → +37	+90 → +3 +194 → +37	+90 → +3 +194 → +37
Ciclo congelamento <i>Freezing cycle</i>		°C °F	- -194 → 0	+90 → -18 +194 → 0	- -194 → 0	+90 → -18 +194 → 0
Capacità abbattimento <i>Chilling capacity</i>	90'	kg lb	150 331	150 331	210 463	210 463
Capacità congelamento <i>Freezing capacity</i>	240'	kg lb	- -	100 220	- -	135 298
Resa oraria in surgelazione <i>Hour yield in freezing</i>		kg/h lb/h	- -	(150) (331)	- -	(210) (463)
Alimentazione elettrica <i>Electric power supply</i>		V/-/Hz	400/3/50 (230/1/50)			
Potenza elettrica <i>Input electric power</i>	(°) W		800 (1100)	800 (990)	800 (1100)	800 (990)
Corrente max <i>Max. absorbed current</i>	(°) A		2,4 (5,4)	2,4 (4,3)	2,4 (5,4)	2,4 (4,3)
Allestimento <i>Setting up</i>			1 carrello GN2/1 (1 carrello EN 600x800) 1 GN2/1 trolley (1 EN trolley 600x800)			
Dimensioni imballo <i>Packing dimensions</i>	LxPxH [WxDxA]	mm [in]	2330x1450x1650 / (2530x1550x1750) 2 porte: P → +140 [91.7x57.1x65] / [(99.6x61x68.9)] 2 doors: D → [+5.5]			
Volume <i>Volume</i>		m³ ft³	5,86 / (6,50) 206.9 / (229.5)			
Peso <i>Weight</i>	netto kg [net lb] lordo kg [gross lb]		380 [838] / (426) [(939)] 480 [1058] / (547) [(1206)]			

### UNITÀ REMOTE / REMOTE UNITS (a=a ir w=water)

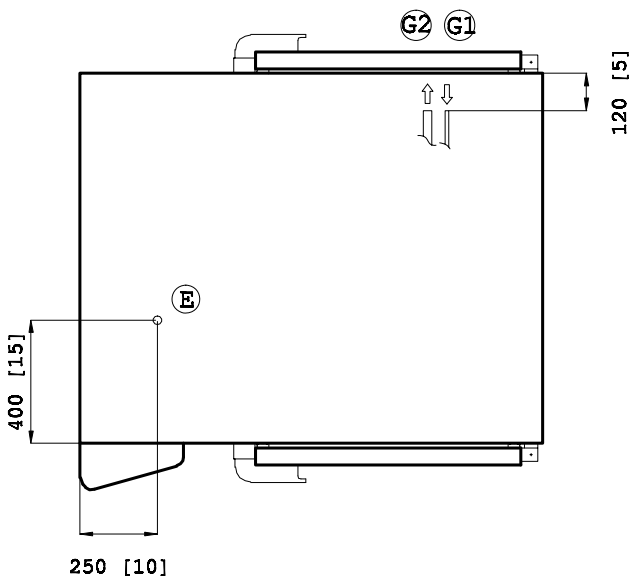
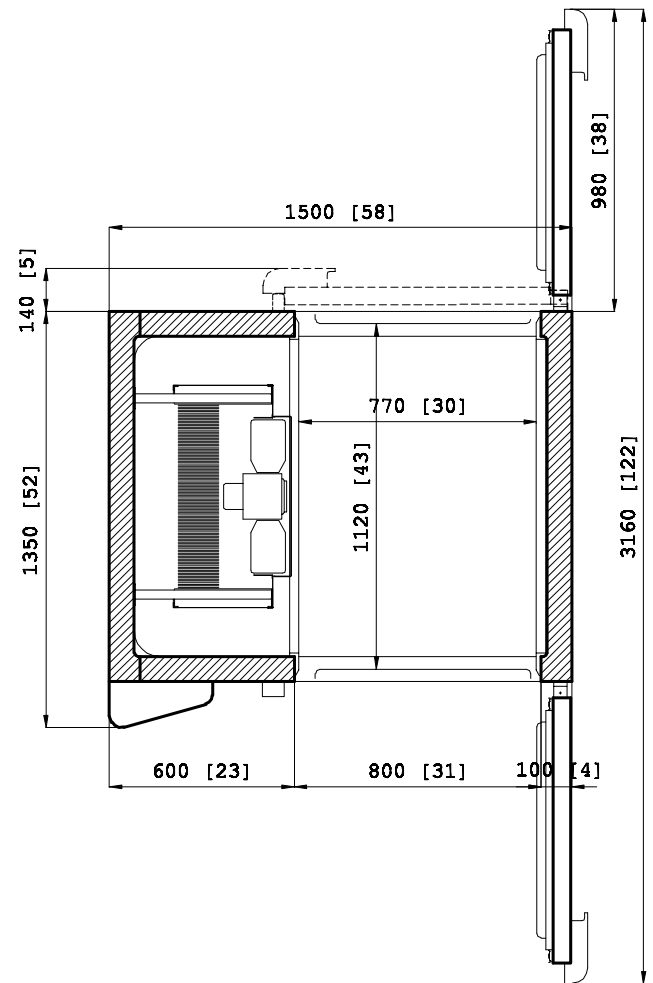
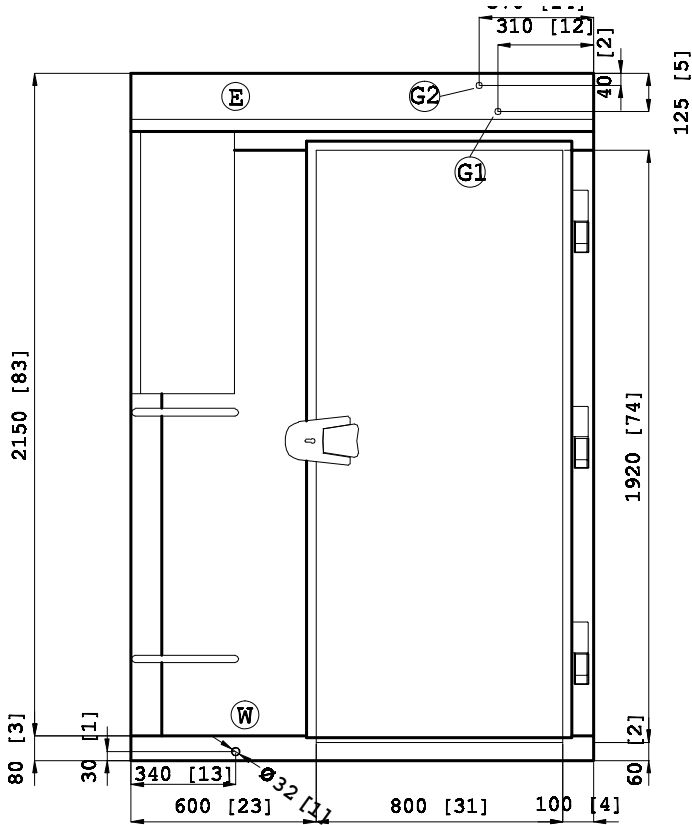
UMC <i>Remote Unit</i>		cod.	990547 a 990561 w	990549 a 990563 w	990548 a 990562 w	990550 a 990564 w
Refrigerante / Refrigerant	gas		R404A			
Capacità refrigerazione <i>Refrigeration capacity</i>	(*) W		11030 a 13190 w	9650 a 11780 w	15730 a 17580 w	12100 a 13926 w
Alimentazione elettrica <i>Electric power supply</i>	V/-/Hz		400/3/50			
Potenza elettrica <i>Input electric power</i>	(°) W		4820 a 7176 w	6650 a 7176 w	7630 a 10294 w	8470 a 10000 w
Potenza / Rated output	HP		5 a	7,5 a	7,5 a	10 a
Corrente max <i>Max. absorbed current</i>	(°) A		12,2 a/w	17,0 a 12,2 w	17,0 a 17,5 w	21,0 a 17,0 w
Peso net <i>Net weight</i>	kg lb		138 a 121 w 304 a 267 w	186 a 125 w 410 a 276 w	141 a 124 w 311 a 273 w	194 a 163 w 428 a 359 w
Dimensioni - a <i>Dimensions - a</i>	LxPxH [WxDxA]	mm [in]	1004x700x650 [39.5x27.6x25.6]		1370x950x785 [53.9x37.4x30.9]	
Dimensioni - w <i>Dimensions - w</i>	LxPxH [WxDxA]	mm [in]	910x330x630 [35.8x13x24.8]		910x327x624 [35.8x12.9x24.6]	910x405x684 [35.8x15.9x26.9]

### ALLACCIAMENTI / CONNECTIONS

Allacciamenti - distanza max <i>Connections - max distance</i>	m [ft]	20 [66]			
Cavi elettrici / Electrical cables	n° x mm²	5 x 1,5	5 x 1,5	5 x 1,5	5 x 1,5
Tubi liquido / Liquid tubes	Ø mm [in/SAE]	14 [9/16]	16 [5/8]	16 [5/8]	18 [3/4]
Tubi gas / Gas tubes	Ø mm [in/SAE]	28 [1" 1/16]	35 [1" 3/8]	35 [1" 3/8]	42 [1.7]
Connex. idrica UMC ad acqua <i>Drain connection water UMC</i>	Ø pollici	out coil 3/4 → 1/2 conn. H2O			
Consumo max acqua <i>Max water consumption</i>	(■) l/min	15,4	15,8	22,6	19,9
Tubi scarico <i>Drain tubes</i>	Ø mm Ø [in]	32 [1.3]	32 [1.3]	32 [1.3]	32 [1.3]
Set LP-HP (differenziale) <i>LP-HP set (differential)</i>	bar	0 (0.5) - 26 (3)			
Parzializzazione ventilat. HP (diff.) <i>Fans choking HP (diff.)</i>	bar	14 (2)	14 (2)	14 (2)	14 (2)

mod. \_\_C\_\_ (°) Temp. evap. -10°C Temp. cond. +45°C / (°) Temp. evap. 0°C Temp. cond. +55°C  
mod. \_\_F\_\_ (°) Temp. evap. -25°C Temp. cond. +45°C / (°) Temp. evap. -10°C Temp. cond. +55°C

(■) t in = +20°C / t out = +40°C



- Ⓔ1 INGRESSO REFRIGERANTE  
REFRIGERANT INLET
  - Ⓔ2 USCITA REFRIGERANTE  
REFRIGERANT OUTLET
  - Ⓔ E CONNESSIONE ELETTRICA  
ELECTRICAL CONNECTION
  - Ⓔ W CONNESSIONE IDRICA  
DRAIN CONNECTION
- DIMENSIONI           mm  
DIMENSIONS           [in.]

