



Blast chiller / Freezer for GN1/1 trays

120 GN1/1



“G” CONTROL FUNCTIONS

- Pre-cooking function
- Soft and Hard timed or core probe blast chilling
- Soft and Hard timed or core probe freezing
- Infinite timed cycle with settable room set-point
- Customised blast chilling and freezing cycles (99 cycles can be memorised)
- 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
- Board connection to printer or PC (HACCP)

GENERAL FEATURES

External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish)

AISI 304 18/10 stainless steel door th. 0.8mm (Scotch-Brite satin finish)

Internal covering completely radiated in AISI 304 18/10 stainless steel

Internal base moulded for containment with central drain connection for discharge of water used for washing

High-density expanded polyurethane insulation (about 42 kg/m³) with thickness of 60 mm, without HCFC

Copper-aluminum evaporator, protected with non-toxic epoxy resins through cataphoresis painting systems

Deflector can be opened on side hinges, in order to clean the evaporator

Copper condensing coil with high heat yield aluminium fins

Anti-condensate resistance positioned on the box under the magnetic gasket

Ergonomic handle for the complete length and magnetic gaskets on the 4 sides of the door

Self-closing doors with block when opened to 100°

Stainless steel feet Ø 2" height-adjustable H 150÷180mm with anti-scratch cap

Probe heated for easy extraction

INTERNAL SET-UP

Shelf or tray racks in 18/10 stainless steel encased on the sides of the room, easily removable for washing

Shelf racks in polished stainless steel wire suitable to support

GN1/1 shelves and EN trays (600x400 mm)

Internal structure able to take trolley of different ovens' brand

Core probe

REFRIGERANT UNIT

Fans with indirect flow onto the product

Hermetic compressor

R404A refrigerant liquid

Evaporators with large exchange surfaces, for high cooling efficiency

Manual defrosting device and condensate evaporation system without use of electrical energy

High capacity liquid/gas heat exchanger

COMMANDS, CONTROLS AND SAFETY DEVICES

CONTROL AND COMMAND CIRCUIT BOARD

Equipped with high-visibility custom display, which highlights the status of the appliance at all times

The microprocessor can memorise up to 99 programs

Circuit breaker for compressor protection

Internal fan stop micro switch when door is opened

VERSIONS / ACCESSORIES (OPTIONALS)

Version with remote unit

Condensing unit with water cooling unit

Revolving castors with brake kit

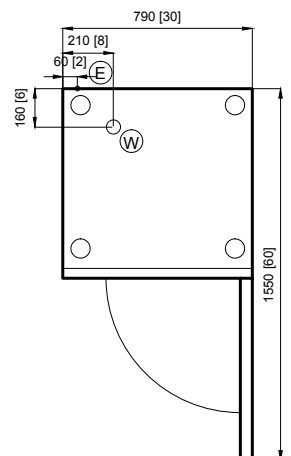
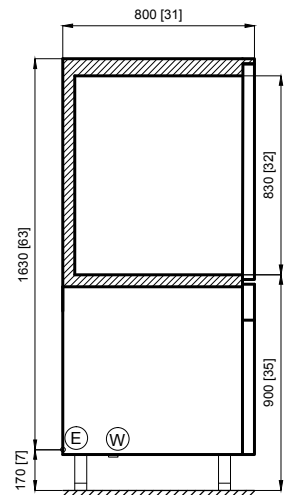
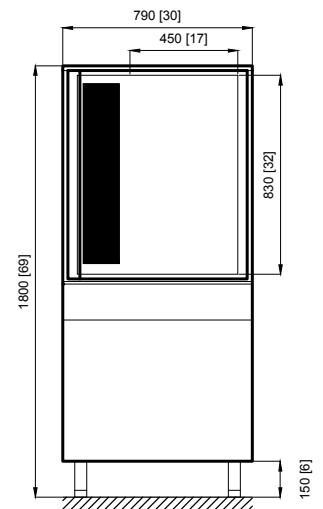
UVC kit (sterilizing lamp)

Printing kit



ABBATTITORE / SURGELATORE per TEGLIE GN1/1 BLAST CHILLER / FREEZER for GN1/1 TRAYS

Modello / model Controllo / control			-- C 120 AG	-- F 120 AG
Dimensioni <i>Dimensions</i>	LxPxH <i>[WxDxA]</i>	mm [in]	790x800x1800 [31.1x31.5x70.9]	
Larghezza luce porta <i>Door opening width</i>		mm [in]	450 [17.7]	
Altezza luce porta <i>Door opening height</i>		mm [in]	830 [32.7]	
Profondità interna <i>Internal depth</i>		mm [in]	680 [26.8]	
Spessore <i>Thickness</i>		mm [in]	60 [2.4]	
Classe climatica / <i>Climatic class</i>			T	
Capacità abbattimento <i>Chilling capacity</i>	90°	kg lb	36 79	36 79
Capacità congelamento <i>Freezing capacity</i>	240°	kg lb	-	24 53
Resa oraria in surgelazione <i>Hour yield in freezing</i>		kg/h lb/h	-	-
Refrigerante / <i>Refrigerant</i>		gas	R404A	
Capacità refrigerazione <i>Refrigeration capacity</i>	(*)	W	2770	2850
Alimentazione elettrica <i>Electric power supply</i>		V~/Hz	400/3/50	
Potenza elettrica <i>Input electric power</i>	(°)	W	2100	3500
Compressore / <i>Compressor</i>	(°)	HP	1 1/2	2 1/5
Corrente max / <i>Max abs. current</i>	(°)	A	3,1	4,2
Potenza el. Predisposto <i>Input el. power without R. Unit</i>	(°)	W	250	270
Corr. max Predisposto <i>Max abs. current without R. Unit</i>	(°)	A	1,6	1,7
Allestimento Catering modelli B-series <i>Setting up Catering B-series models</i>			12 GN1/1	
Passo tra le griglie Catering <i>Interstep Catering</i>		mm [in]	65 [2.6]	
Allestimento Baking modelli B-series <i>Setting up Baking B-series models</i>			12 EN	
Passo tra le griglie Baking (fori montante) <i>Interstep Baking (upright holes)</i>		mm [in]	-	
Allestimento ice-cream (griglie) <i>Setting up ice-cream (shelves)</i>			-	
Passo tra le griglie Ice-cream (fori montante) <i>Interstep Ice-cream (upright holes)</i>		mm [in]	-	
Allestimento (carrelli) <i>Setting up (trolleys)</i>			1 GN1/1 - 1 EN 600x400	
Peso Netto <i>Net weigh</i>		kg lb	225 496	
Rumorosità / <i>Noise level</i>		dB(A)	< 70	



Ⓔ CONNESSIONE ELETTRICA
ELECTICAL CONNECTION

Ⓘ CONNESSIONE IDRICA
DRAIN CONNECTION

DIMENSIONI mm
DIMENSIONS [in]



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UNITA' REMOTE / REMOTE UNITS (a=a ir w=water)

UMC <i>Remote Unit</i>	cod.	990519 a	990525 a
Refrigerante / <i>Refrigerant</i>	gas	990520 w	990526 w
Refrigerante / <i>Refrigerant</i>			R404A
Capacità refrigerazione <i>Refrigeration capacity</i>	(*)	W	2770 a 2850 w
Alimentazione elet. / <i>Elec. power supply</i>		V~/Hz	400/3/50
Potenza elettrica <i>Input electric power</i>	(°)	W	1950 a 3350 w
Potenza / <i>Rated output</i>		HP	1 1/2 a 2 1/2 w
Corrente max <i>Max. absorbed current</i>	(°)	A	3,0 a 3,8 w
Peso net <i>Net weight</i>		kg lb	80 a 176 w
Dimensioni <i>Dimensions</i>	LxPxH <i>[WxDxA]</i>	mm [in]	-

ALLACCIAMENTI / CONNECTIONS

Allacciamenti - distanza max <i>Connections - max distance</i>	m [ft]	15 [49]
Cavi elettrici <i>Electrical cables</i>	n° x mm ²	M1 → (2+1)x2,5 / M2 → (2+1)x1 P → (2)x1
Tubi liquido <i>Liquid tubes</i>	Ø mm in/SAE	6 1/4
Tubi gas <i>Gas tubes</i>	Ø mm in/SAE	8 1/4
Connessione 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 expenditure</i>	(■) l/min	3,5 4,6
Tubi scarico / <i>Drain tubes</i>	Ø pollici	1 1
Set LP-HP (differenziale) <i>LP-HP set (differential)</i>	bar	0.2 (0.7) - 27 (4)
Parzializzazione ventilat. HP (diff.) <i>Fans choking HP (diff.)</i>	bar	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