

## Blast chiller / Freezer for GN2/3 trays

030 GN2/3



### “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 (optional)
- Timed manual defrosting
- LCD
- Board connection to printer or PC (HACCP) (optional)

### 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 for containment  
 High-density expanded polyurethane insulation (about 42 kg/m<sup>3</sup>), without HCFC  
 Copper-aluminum evaporator, protected with non-toxic epoxy resins through cataphoresis painting systems  
 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

### INTERNAL SET-UP

Slides in 18/10 stainless steel encased on the sides of the room, easily removable for washing  
 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

### 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

### VERSIONS / ACCESSORIES (OPTIONALS)

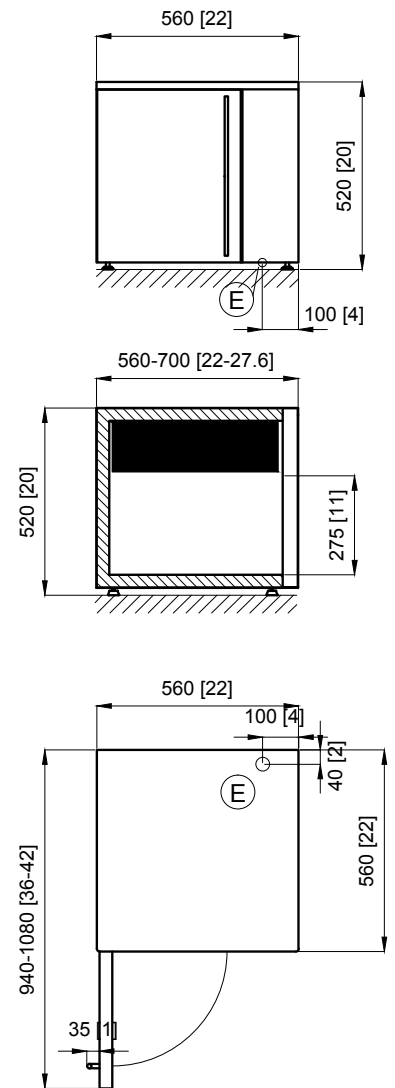
Version with remote unit  
 Condensing unit with water cooling unit  
 Revolving castors  
 Printing kit  
 Probe heated for easy extraction

**ABBATTITORE / SURGELATORE per TEGLIE GN1/1 - GN2/3**  
**BLAST CHILLER / FREEZER for GN1/1 TRAYS - GN2/3**

<b>Modello / model</b>			<b>_BF 030</b>	<b>_PF 030</b>	<b>_CF 031</b>
<b>Controllo / control</b>			<b>AG</b>	<b>AG</b>	<b>AG</b>
Dimensioni	LxPxH	mm	560x560x520		560x700x520
Dimensions	[WxDxH]	[in]	[22.x22.x20.5]		[22x27.6x20.5]
Larghezza luce porta		mm		330	
Door opening width		[in]		[13]	
Altezza luce porta		mm		275	
Door opening height		[in]		[11]	
Profondità interna		mm	475		600
Internal depth		[in]	[18.7]		[23.6]
Spessore		mm	35		35
Thickness		[in]	[1.4]		[1.4]
Classe climatica			ST		
Ciclo abbattimento		°C	+90 → +3	+90 → +3	+90 → +3
Chilling cycle		°F	+194 → +37	+194 → +37	+194 → +37
Ciclo congelamento		°C	+90 → -18	+90 → -18	+90 → -18
Freezing cycle		°F	+194 → 0	+194 → 0	+194 → 0
Capacità abbattimento	90'	kg	8	8	8
Chilling capacity		lb	17.6	17.6	17.6
Capacità congelamento	240'	kg	5	5	5
Freezing capacity		lb	11	11	11
Resa oraria in surgelaz.		kg/h	-	5	5
Hour yield in freezing		lb/h	-	11	11
Refrigerante		gas	R404A		
Capacità refrigerazione	(*)	W	487	487	487
Refrigeration capacity					
Alimentazione elettrica		V~/Hz	230/1/50		
Electric power supply					
Potenza elettrica	(°)	W	587	587	587
Input electric power					
Compressore		HP	1/2	1/2	1/2
Compressor					
Corrente max	(°)	A	3,4	3,4	3,4
Max. absorbed current					
Allestimento Catering / Baking (griglie)		n°	3 GN2/3		-
Setting up Catering / Baking (grids)					
Allestimento Catering / Baking (coppie guida)		n°	3 GN2/3		3 GN1/1
Setting up Catering / Baking (pair of slides)					
Passo tra le griglie Catering / Baking		mm	35 - 2x(80)		35 - 5x(40)
Interstep Catering / Baking		[in]	[1.4] - 2x[3.1]		[1.4] - 5x[1.6]
Allestimento Ice-cream (griglie)		n°	1	1	1
Setting up Ice-cream (grids)					
Allestimento Ice-cream (coppie guida)		n°	1	1	1
Setting up Ice-cream (pair of slides)					
Passo tra le griglie Ice-cream		mm	-	-	-
Interstep Ice-cream		[in]			
Peso Netto		kg	47	47	52
Net weigh		lb	104	104	115
Rumorosità		dB(A)	< 70		
Noise level					

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



(E) CONNESSIONE ELETTRICA  
ELECTRICAL CONNECTION  
DIMENSIONI mm  
DIMENSIONS [in]

## Blast chiller / Freezer for GN1/1 trays

031 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)
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- LCD
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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 for containment

High-density expanded polyurethane insulation (about 42 kg/m<sup>3</sup>), without HCFC

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

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

### INTERNAL SET-UP

Slides in 18/10 stainless steel encased on the sides of the room, easily removable for washing

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

### 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

### VERSIONS / ACCESSORIES (OPTIONALS)

Version with remote unit

Condensing unit with water cooling unit

Revolving castors

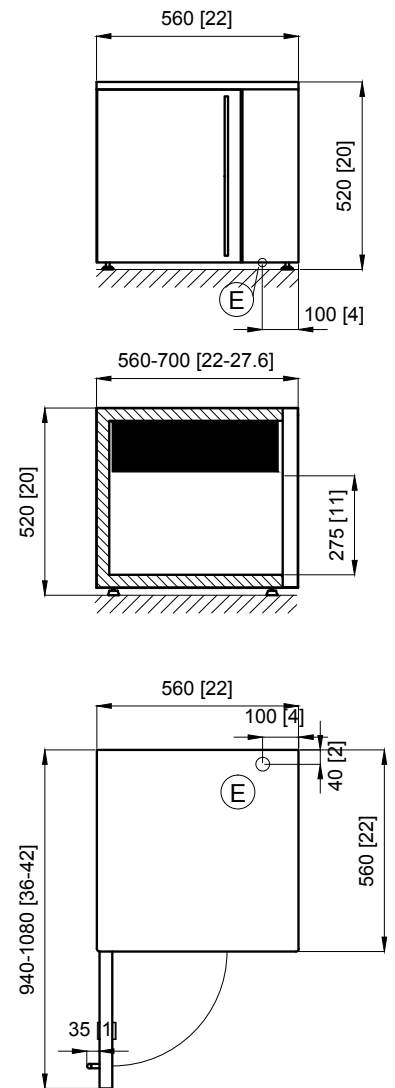
Printing kit

Probe heated for easy extraction

## ABBATTITORE / SURGELATORE per TEGLIE GN1/1 - GN2/3 BLAST CHILLER / FREEZER for GN1/1 TRAYS - GN2/3

Modello / model Controllo / control			_BF 030 AG	_PF 030 AG	_CF 031 AG
Dimensioni <i>Dimensions</i>	LxPxH <i>[WxDxH]</i>	mm [in]	560x560x520 [22.x22.x20.5]		560x700x520 [22x27.6x20.5]
Larghezza luce porta <i>Door opening width</i>		mm [in]		330 [13]	
Altezza luce porta <i>Door opening height</i>		mm [in]		275 [11]	
Profondità interna <i>Internal depth</i>		mm [in]	475 [18.7]		600 [23.6]
Spessore <i>Thickness</i>		mm [in]	35 [1.4]		35 [1.4]
Classe climatica <i>Climatic class</i>			ST		
Ciclo abbattimento <i>Chilling cycle</i>		°C °F	+90 → +3 +194 → +37	+90 → +3 +194 → +37	+90 → +3 +194 → +37
Ciclo congelamento <i>Freezing cycle</i>		°C °F	+90 → -18 +194 → 0	+90 → -18 +194 → 0	+90 → -18 +194 → 0
Capacità abbattimento <i>Chilling capacity</i>	90'	kg lb	8 17.6	8 17.6	8 17.6
Capacità congelamento <i>Freezing capacity</i>	240'	kg lb	5 11	5 11	5 11
Resa oraria in surgelaz. <i>Hour yield in freezing</i>		kg/h lb/h	-	5 11	5 11
Refrigerante <i>Refrigerant</i>		gas	R404A		
Capacità refrigerazione <i>Refrigeration capacity</i>	(*)	W	487	487	487
Alimentazione elettrica <i>Electric power supply</i>		V~/Hz	230/1/50		
Potenza elettrica <i>Input electric power</i>	(°)	W	587	587	587
Compressore <i>Compressor</i>		HP	1/2	1/2	1/2
Corrente max <i>Max. absorbed current</i>	(°)	A	3,4	3,4	3,4
Allestimento Catering / Baking (griglie) <i>Setting up Catering / Baking (grids)</i>	n°		3 GN2/3		-
Allestimento Catering / Baking (coppie guida) <i>Setting up Catering / Baking (pair of slides)</i>	n°		3 GN2/3		3 GN1/1
Passo tra le griglie Catering / Baking <i>Interstep Catering / Baking</i>		mm [in]	35 - 2x(80) [1.4] - 2x[3.1]		35 - 5x(40) [1.4] - 5x[1.6]
Allestimento Ice-cream (griglie) <i>Setting up Ice-cream (grids)</i>	n°		1	1	1
Allestimento Ice-cream (coppie guida) <i>Setting up Ice-cream (pair of slides)</i>	n°		1	1	1
Passo tra le griglie Ice-cream <i>Interstep Ice-cream</i>		mm [in]	-		-
Peso Netto <i>Net weigh</i>		kg lb	47 104	47 104	52 115
Rumorosità <i>Noise level</i>		dB(A)	< 70		

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



(E) CONNESSIONE ELETTRICA  
ELECTRICAL CONNECTION  
DIMENSIONI mm  
DIMENSIONS [in]

## Blast chiller / Freezer for GN1/1 trays

IF\_051 EN1/1



### “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/m<sup>3</sup>) 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 70÷100mm 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)  
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

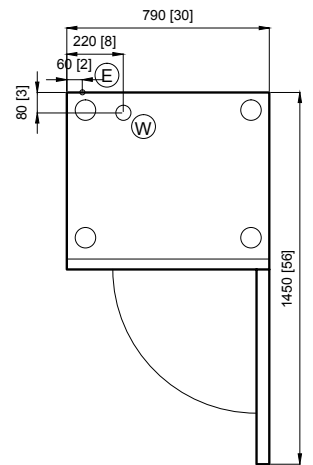
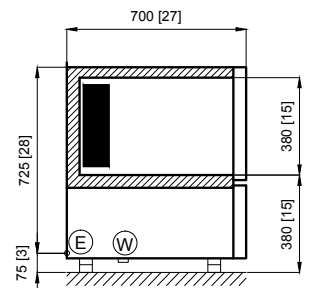
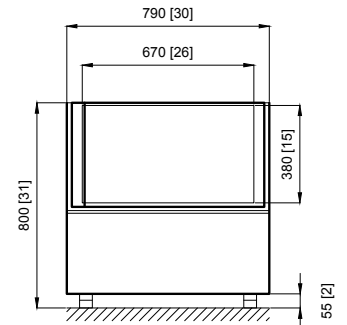
UVC kit (sterilizing lamp)

Printing kit



**ABBATTITORE / SURGELATORE per TEGLIE EN1/1**  
**BLAST CHILLER / FREEZER for EN1/1 TRAYS**

Modello / model Controllo / control			_IC 051 DG	_IF 051 DG	_IC 051 AG	_IF 051 AG	_IG 06 AG
Dimensioni <i>Dimensions</i>	LxPxH [WxDxA]	mm [in]	790x700x800 [31.1x27.56x31.5]				
Larghezza luce porta <i>Door opening width</i>		mm [in]	670 [26.4]				
Altezza luce porta <i>Door opening height</i>		mm [in]	380 [15]				
Profondità interna <i>Internal depth</i>		mm [in]	415 [16.34]				
Spessore <i>Thickness</i>		mm [in]	60 [2.4]				
Classe climatica / <i>Climatic class</i>			ST				
Capacità abbattimento <i>Chilling capacity</i>	90'	kg lb	12 26	12 26	18 40	18 40	-
Capacità congelamento <i>Freezing capacity</i>	240'	kg lb	-	8 18	-	12 26	30 66
Resa oraria in surgelazione <i>Hour yield in freezing</i>		kg/h lb/h	-	10 22	-	15 33	-
Refrigerante / <i>Refrigerant</i>			gas R404A				
Capacità refrigerazione <i>Refrigeration capacity</i>	(*)	W	940	690	1070	810	810
Alimentazione elettrica <i>Electric power supply</i>			V~/Hz 230/1/50				
Potenza elettrica <i>Input electric power</i>	(°)	W	1000	1200	1130	1400	1400
Compressore / <i>Compressor</i>	(°)	HP	3/4	3/4	1	1	1
Corrente max / <i>Max abs. current</i>	(°)	A	4,4	6,2	5,4	6,7	6,7
Potenza el. Predisposto <i>Input el. power without R. Unit</i>	(°)	W	160	180	160	180	180
Corr. max Predisposto <i>Max abs. current without R. Unit</i>	(°)	A	1,0	1,1	1,0	1,1	1,1
Allestimento Catering <i>Setting up Catering</i>			5 GN1/1				
Passo tra le griglie Catering <i>Interstep Catering</i>			mm [in] 65 [2.6]				
Allestimento Baking <i>Setting up Baking</i>			5 EN				
Passo tra le griglie Baking (fori montante) <i>Interstep Baking (upright holes)</i>			mm [in] 32,5 (10) - 50 (6) [1.3] (10) - [1.9] (6)				
Allestimento ice-cream (griglie) <i>Setting up ice-cream (shelves)</i>			-	-	-	1 EN	1 EN
Passo tra le griglie Ice-cream (fori montante) <i>Interstep Ice-cream (upright holes)</i>			mm [in] - - - 35 (10) - 50 (6) [1.4] (10) - [1.9] (6)				
Peso Netto <i>Net weigh</i>			kg [lb] 97 [214]	100 [220]	103 [227]	106 [234]	109 [240]
Rumorosità / <i>Noise level</i>			dB(A) < 70				



- (E) CONNESSIONE ELETTRICA  
ELECTICAL CONNECTION
- (W) CONNESSIONE IDRICA  
DRAIN CONNECTION
- DIMENSIONI mm  
DIMENSIONS [in]

**UNITA' REMOTE / REMOTE UNITS (a=air w=water)**

UMC <i>Remote Unit</i>	cod.	990505 a (▲)	990507 a (▲)	990509 a (▲)	990513 a (▲)	990513 a (▲)	
Refrigerante / <i>Refrigerant</i>	gas	R404A					
Capacità refrigerazione <i>Refrigeration capacity</i>	(*) W	940 a 940 w	690 a 690 w	1070 a 1070 w	810 a 810 w	810 a 810 w	
Alimentazione elet. / <i>Elec. power supply</i>			V~/Hz 230/1/50				
Potenza elettrica <i>Input electric power</i>	(°) W	890 a 850 w	1080 a 1040 w	1080 a 1040 w	1270 a 1230 w	1270 a 1230 w	
Potenza / <i>Rated output</i>	HP	3/4 a	5/8 a	7/8 a	7/8 a	7/8 a	
Corrente max <i>Max. absorbed current</i>	(°) A	-	3,5 a	4,5 a	3,9 a	3,9 a	
Peso net <i>Net weight</i>	kg [lb]	62 a 13 a	25 a 55 a	56 a 123 a	26 a 57 a	26 a 57 a	
Dimensioni <i>Dimensions</i>	LxPxH [WxDxA]	mm [in] 785X755X260 a/w [30.9x29.7x10.2] a/w					

**ALLACCIAMENTI / CONNECTIONS**

Allacciamenti - distanza max <i>Connections - max distance</i>	m [ft]	15 [49]					
Cavi elettrici <i>Electrical cables</i>	n° x mm²	M1+M2 → (2+1)x2,5 P → (2)x1					
Tubi liquido <i>Liquid tubes</i>	Ø mm [in/SAE]	6 [1/4]	6 [1/4]	6 [1/4]	6 [1/4]	6 [1/4]	
Tubi gas <i>Gas tubes</i>	Ø mm [in/SAE]	8 [5/16]	8 [5/16]	8 [5/16]	8 [5/16]	8 [5/16]	
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	1,4	1,4	1,6	1,6	1,6	
Tubi scarico / <i>Drain tubes</i>	Ø pollici	1	1	1	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)	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

(▲) fino al 2008 / until 2008  
(■) t in = +20°C / t out = +40°C

## Blast chiller / Freezer for EN1/1 trays

051 EN1/1



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Probe heated for easy extraction

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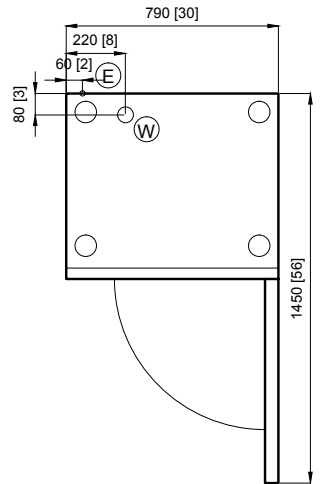
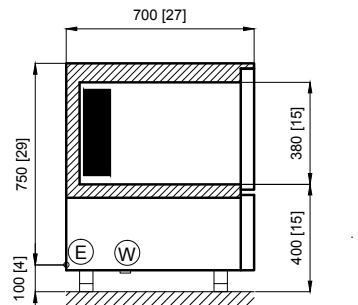
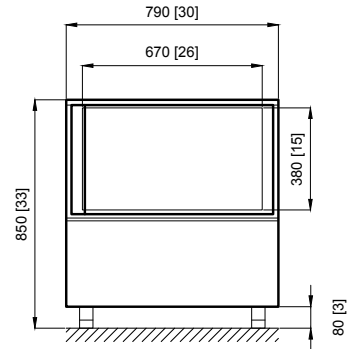
Revolving castors with brake kit

UVC kit (sterilizing lamp)

Printing kit

**ABBATTITORE / SURGELATORE per TEGLIE EN1/1**  
**BLAST CHILLER / FREEZER for EN1/1 TRAYS**

Modello / model Controllo / control			_ PC 051 DG	_ PF 051 DG	_ PC 051 AG	_ PF 051 AG	_ PG 06 AG
Dimensioni <i>Dimensions</i>	LxPxH <i>[WxDxA]</i>	mm <i>[in]</i>	790x700x800 <i>[31.1x27.56x31.5]</i>				
Larghezza luce porta <i>Door opening width</i>		mm <i>[in]</i>	670 <i>[26.4]</i>				
Altezza luce porta <i>Door opening height</i>		mm <i>[in]</i>	380 <i>[15]</i>				
Profondità interna <i>Internal depth</i>		mm <i>[in]</i>	415 <i>[16.34]</i>				
Spessore <i>Thickness</i>		mm <i>[in]</i>	60 <i>[2.4]</i>				
Classe climatica / <i>Climatic class</i>			ST				
Capacità abbattimento <i>Chilling capacity</i>	90'	kg <i>lb</i>	12 26	12 26	18 40	18 40	-
Capacità congelamento <i>Freezing capacity</i>	240'	kg <i>lb</i>	-	8 18	-	12 26	30 66
Resa oraria in surgelazione <i>Hour yield in freezing</i>		kg/h <i>lb/h</i>	-	10 22	-	15 33	-
Refrigerante / <i>Refrigerant</i>		gas	R404A				
Capacità refrigerazione <i>Refrigeration capacity</i>	(*)	W	940	690	1070	810	810
Alimentazione elettrica <i>Electric power supply</i>		VI~/Hz	230/1/50				
Potenza elettrica <i>Input electric power</i>	(*)	W	1000	1200	1130	1400	1400
Compressore / <i>Compressor</i>	(*)	HP	3/4	3/4	1	1	1
Corrente max / <i>Max abs. current</i>	(*)	A	4,4	6,2	5,4	6,7	6,7
Potenza el. predisposto <i>Input el. power without R. Unit</i>	(*)	W	160	180	160	180	180
Corr. max predisposto <i>Max abs. current without R. Unit</i>	(*)	A	1,0	1,1	1,0	1,1	1,1
Allestimento Catering <i>Setting up Catering</i>			5 GN1/1				
Passo tra le griglie Catering <i>Interstep Catering</i>		mm <i>[in]</i>	65 <i>[2.6]</i>				
Allestimento Baking <i>Setting up Baking</i>			5 EN				
Passo tra le griglie Baking (fori montante) <i>Interstep Baking (upright holes)</i>		mm <i>[in]</i>	32,5 (10) - 50 (6) <i>[1.3] (10) - [1.9] (6)</i>				
Allestimento ice-cream (griglie) <i>Setting up ice-cream (shelves)</i>			-	-	-	1 EN	1 EN
Passo tra le griglie Ice-cream (fori montante) <i>Interstep Ice-cream (upright holes)</i>		mm <i>[in]</i>	-	-	-	-	35 (10) - 50 (6) <i>[1.4] (10) - [1.9] (6)</i>
Peso Netto <i>Net weigh</i>		kg <i>lb</i>	97 214	100 220	103 227	106 234	109 240
Rumorosità / <i>Noise level</i>		dB(A)	< 70				



- (E) CONNESSIONE ELETTRICA  
ELECTRICAL CONNECTION
  - (W) CONNESSIONE IDRICA  
DRAIN CONNECTION
- DIMENSIONI mm  
DIMENSIONS in

UNITA' REMOTE / REMOTE UNITS (a=a ir w=water)			990505 a (▲)	990507 a (▲)	990509 a (▲)	990513 a (▲)	990513 a (▲)
UMC <i>Remote Unit</i>	cod.		990599 a 990506 w	990594 a 990508 w	990650 a 990510 w	990595 a 990514 w	990595 a 990514 w
Refrigerante / <i>Refrigerant</i>		gas	R404A				
Capacità refrigerazione <i>Refrigeration capacity</i>	(*)	W	940 a 940 w	690 a 690 w	1070 a 1070 w	810 a 810 w	810 a 810 w
Alimentazione elet. / <i>Elec. power supply</i>		VI~/Hz	230/1/50				
Potenza elettrica <i>Input electric power</i>	(*)	W	890 a 850 w	1080 a 1040 w	1080 a 1040 w	1270 a 1230 w	1270 a 1230 w
Potenza / <i>Rated output</i>		HP	3/4 a	5/8 a	7/8 a	7/8 a	7/8 a
Corrente max <i>Max. absorbed current</i>	(*)	A	-	3,5 a	4,5 a	3,9 a	3,9 a
Peso net <i>Net weight</i>		kg <i>lb</i>	62 a 13 a	25 a 55 a	56 a 123 a	26 a 57 a	26 a 57 a
Dimensioni <i>Dimensions</i>	LxPxH <i>[WxDxA]</i>	mm <i>[in]</i>	785X755X260 a/w <i>[30.9x29.7x10.2] a/w</i>				

ALLACCIAMENTI / CONNECTIONS			15 [49]				
Allacciamenti - distanza max <i>Connections - max distance</i>		m <i>[ft]</i>					
Cavi elettrici <i>Electrical cables</i>		n° x mm <sup>2</sup>	M1+M2 → (2+1)x2,5 P → (2)x1				
Tubi liquido <i>Liquid tubes</i>		Ø mm <i>in/SAE</i>	6 1/4	6 1/4	6 1/4	6 1/4	6 1/4
Tubi gas <i>Gas tubes</i>		Ø mm <i>in/SAE</i>	8 5/16	8 5/16	8 5/16	8 5/16	8 5/16
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	1,4	1,4	1,6	1,6	1,6
Tubi scarico / <i>Drain tubes</i>		Ø pollici	1	1	1	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)	14 (2)	14 (2)	14 (2)

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

(▲) fino al 2008 / until 2008  
(■) t in = +20°C / t out = +40°C



## Blast chiller / Freezer for EN1/1 trays

081 EN1/1



### “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/m<sup>3</sup>) 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

Shelf racks in polished stainless steel wire suitable to support GN1/1 shelves and EN trays (600x400 mm)

Core probe

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

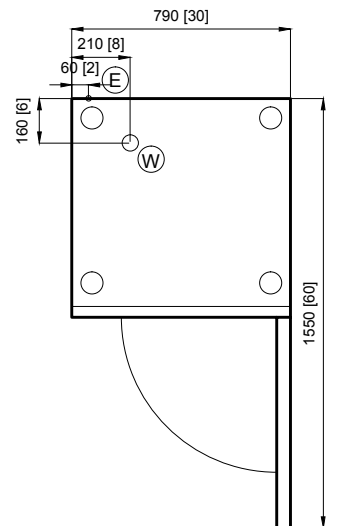
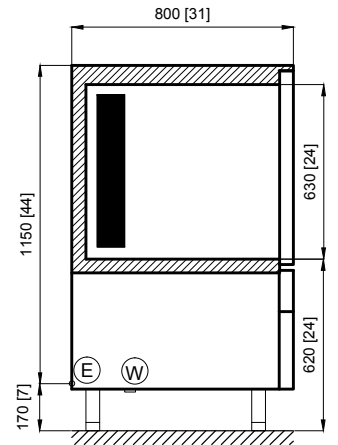
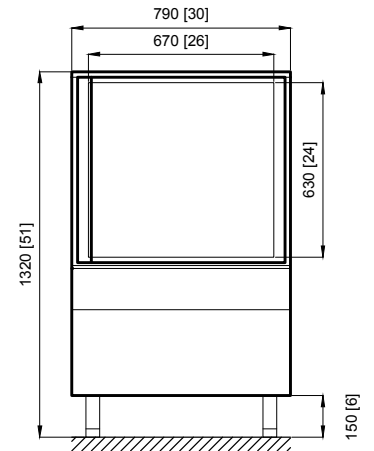
Revolving castors with brake kit

UVC kit (sterilizing lamp)

Printing kit

## ABBATTITORE / SURGELATORE per TEGLIE EN1/1 BLAST CHILLER / FREEZER for EN1/1 TRAYS

Modello / model Controllo / control			__C 081 AG / AP	__F 081 AG / AP	__GF 12 AG
Dimensioni <i>Dimensions</i>	LxPxH [WxDxA]	mm [in]	790x800x1320 [31.1x31.5x52]		
Larghezza luce porta <i>Door opening width</i>		mm [in]	670 [26.4]		
Altezza luce porta <i>Door opening height</i>		mm [in]	630 [24.8]		
Profondità interna <i>Internal depth</i>		mm [in]	460 [18.1]		
Spessore <i>Thickness</i>		mm [in]	60 [2.4]		
Classe climatica / Climatic class					
Capacità abbattimento <i>Chilling capacity</i>	90°	kg lb	25 55	25 55	-
Capacità congelamento <i>Freezing capacity</i>	240°	kg lb	-	16 35	60 132
Resa oraria in surgelazione <i>Hour yield in freezing</i>		kg/h lb/h	-	24 53	-
Refrigerante / Refrigerant					
Capacità refrigerazione <i>Refrigeration capacity</i>	(*)	W	1720	1300	1300
Alimentazione elettrica <i>Electric power supply</i>					
Potenza elettrica <i>Input electric power</i>	(°)	W	1500	2000	2100
Compressore / Compressor	(°)	HP	1 1/2	1 1/2	1 1/2
Corrente max / Max abs. current	(°)	A	6,5	9,2	9,2
Potenza el. predisposto <i>Input el. power without R. Unit</i>	(°)	W	150	170	170
Corr. max predisposto <i>Max abs. current without R. Unit</i>	(°)	A	0,9	1,1	1,1
Allestimento Catering <i>Setting up Catering</i>					
Passo tra le griglie Catering <i>Interstep Catering</i>		mm [in]	8 GN1/1 65 [2.6]		
Allestimento Baking <i>Setting up Baking</i>					
Passo tra le griglie Baking (fori montante) <i>Interstep Baking (upright holes)</i>		mm [in]	8 EN 32,5 (17) - 50 (11) [1.3] (17) - [1.9] (11)		
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]	-	-	3 EN 32,5 (17) - 50 (11) [1.3] (17) - [1.9] (11)
Peso Netto <i>Net weigh</i>		kg lb	138 304	142 313	142 313
Rumorosità / Noise level					
		dB(A)	< 70		



(E) CONNESSIONE ELETTRICA  
ELECTICAL CONNECTION  
(W) CONNESSIONE IDRICA  
DRAIN CONNECTION  
DIMENSIONI mm  
DIMENSIONS [in]

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

UMC <i>Remote Unit</i>	cod.	990515 a (▲) 990651 a 990516 w	990517 a (▲) 990651 a 990518 w	990517 a (▲) 990651 a 990518 w	
Refrigerante / Refrigerant					
Capacità refrigerazione <i>Refrigeration capacity</i>	(*)	W	1720 a	1720 a	
Alimentazione elet. / Elec. power supply					
Potenza elettrica <i>Input electric power</i>	(°)	W	1350 a	1350 a	
Potenza / Rated output		HP	1 1/8 a	1 1/2 a	
Corrente max <i>Max. absorbed current</i>	(°)	A	6,0 a	6,0 a	
Peso net <i>Net weight</i>		kg lb	63 a 139 a	63 a 139 a	
Dimensioni <i>Dimensions</i>					
	LxPxH [WxDxA]	mm [in]	785X755X320 a/w [30.9x29.7x12.6] a/w		

### ALLACCIAMENTI / CONNECTIONS

Allacciamenti - distanza max <i>Connections - max distance</i>		m [ft]	15 [49]		
Cavi elettrici <i>Electrical cables</i>		n° x mm²	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	6 1/4	6 1/4	
Tubi gas <i>Gas tubes</i>	Ø mm in/SAE	8 5/16	8 5/16	8 5/16	
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	2,3	2,4	2,4
Tubi scarico / Drain tubes		Ø pollici	1	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)	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

(▲) fino al 2008 / until 2008  
(■) t in = +20°C / t out = +40°C

## Blast chiller / Freezer for EN1/1 trays

120 EN1/1



### “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/m<sup>3</sup>) 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

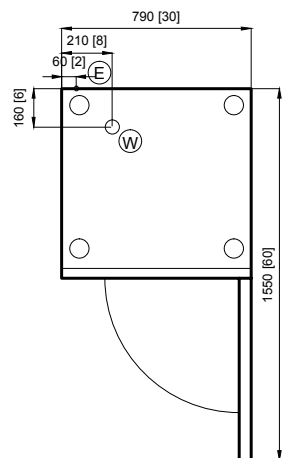
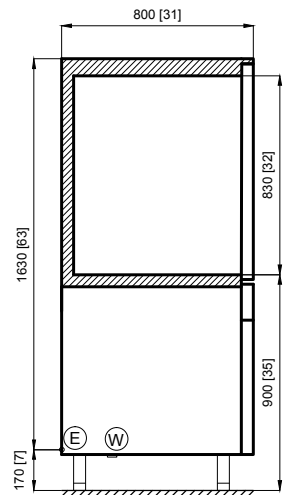
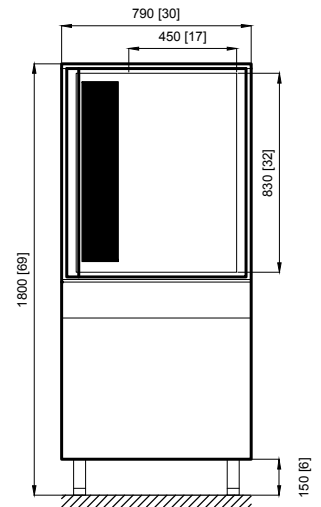
Revolving castors with brake kit

UVC kit (sterilizing lamp)

Printing kit

## ABBATTITORE / SURGELATORE per TEGLIE EN BLAST CHILLER / FREEZER for EN 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		kg	225	
Net weigh		lb	496	
Rumorosità / <i>Noise level</i>		dB(A)	< 70	



(E) CONNESSIONE ELETTRICA  
ELECTRICAL CONNECTION  
(W) CONNESSIONE IDRICA  
DRAIN CONNECTION  
DIMENSIONI mm  
DIMENSIONS [in]

### 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 mm²	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 5/16
Connessione idrica UMC ad acqua <i>Drain connection water UMC</i>	Ø pollici	12 1/2
Consumo max acqua <i>Max water expenditure</i>	(■) l/min	3,5 9/16
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)

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



## Blast chiller / Freezer for EN1/1 trays

121 EN1/1



### “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/m<sup>3</sup>) 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)  
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

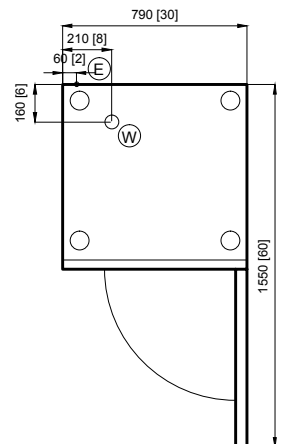
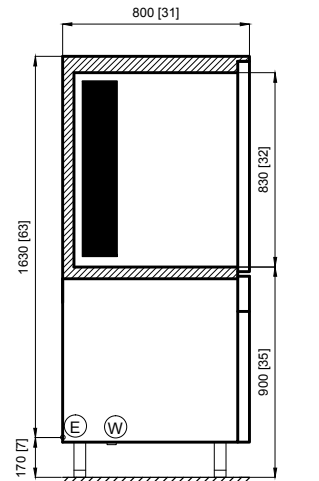
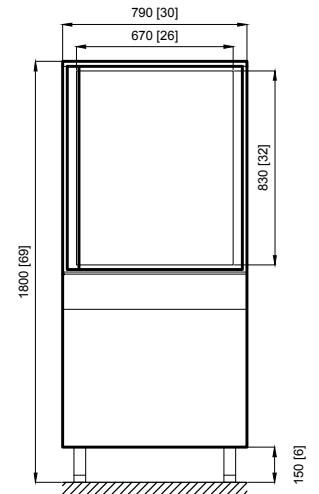
Revolving castors with brake kit

UVC kit (sterilizing lamp)

Printing kit

**ABBATTITORE / SURGELATORE per TEGLIE EN**  
**BLAST CHILLER / FREEZER for EN TRAYS**

Modello / model			__C 121	__F 121	__C 121	__F 121	__GF 15
Controllo / control			DG	DG	AG	AG	AG
Dimensioni	LxPxH	mm			790x800x1800		
Dimensions	[WxDxA]	[in]			[31.1x31.5x70.9]		
Larghezza luce porta		mm			670		
Door opening width		[in]			[26.4]		
Altezza luce porta		mm			830		
Door opening height		[in]			[32.7]		
Profondità interna		mm			460		
Internal depth		[in]			[18.1]		
Spessore		mm			60		
Thickness		[in]			[2.4]		
Classe climatica / Climatic class			T				
Capacità abbattimento	90'	kg	25	25	36	36	-
Chilling capacity		lb	55	55	79	79	-
Capacità congelamento	240'	kg	16	16	-	24	75
Freezing capacity		lb	-	35	-	53	165
Resa oraria in surgelazione		kg/h	24	24	-	36	-
Hour yield in freezing		lb/h	-	53	-	79	-
Refrigerante / Refrigerant		gas	R404A				
Capacità refrigerazione	(*)	W	1720	1300	2770	2850	2850
Refrigeration capacity							
Alimentazione elettrica		V~/Hz	230/1/50			400/3/50	
Electric power supply							
Potenza elettrica	(°)	W	1550	2000	2100	3500	3500
Input electric power							
Compressore / Compressor	(°)	HP	1 1/2	1 1/2	2 1/2	2 1/2	2 1/2
Corrente max / Max abs. current	(°)	A	7,1	9,7	3,1	4,2	4,2
Potenza el. Predisposto	(°)	W	250	270	250	270	270
Input el. power without R. Unit							
Corr. max Predisposto	(°)	A	1,6	1,7	1,6	1,7	1,7
Max abs. current without R. Unit							
Allestimento Catering			12 GN1/1				-
Setting up Catering							
Passo tra le griglie Catering		mm	65				-
Interstep Catering		[in]	[2.6]				-
Allestimento Baking			12 EN				-
Setting up Baking							
Passo tra le griglie Baking (fori montante)		mm	32,5 (23) - 50 (15)				-
Interstep Baking (upright holes)		[in]	[1.3] (23) - [1.9] (15)				-
Allestimento ice-cream (griglie)			-	-	-	-	4 EN
Setting up ice-cream (shelves)							
Passo tra le griglie Ice-cream (fori montante)		mm	32,5 (23) - 50 (15)				-
Interstep Ice-cream (upright holes)		[in]	[1.3] (23)-[1.9] (15)				-
Peso Netto		kg					170
Net weigh		lb					375
Rumorosità / Noise level		dB(A)					< 70



(E) CONNESSIONE ELETTRICA  
ELECTICAL CONNECTION  
(W) CONNESSIONE IDRICA  
DRAIN CONNECTION  
DIMENSIONI mm  
DIMENSIONS [in]

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

UMC		990515 a (▲)	990517 a (▲)	990519 a	990525 a	990525 a
Remote Unit		cod.	990651 a	990597 a	990520 w	990526 w
Refrigerante / Refrigerant	gas		990516 w	990518 w	990520 w	990526 w
			R404A			
Capacità refrigerazione	(*)	W	1720 a	1300 a	2770 a	2850 a
Refrigeration capacity			-	-	-	2850 w
Alimentazione elet. / Elec. power supply		V~/Hz	230/1/50			400/3/50
Potenza elettrica	(°)	W	1350 a	1830 a	1950 a	3350 a
Input electric power			-	-	-	3350 w
Potenza / Rated output		HP	1 1/8 a	1 1/2 a	1 1/2 a	2 1/2 a
Corrente max	(°)	A	6,0 a	5,9 a	3,0 a	3,8 a
Max. absorbed current						
Peso net		kg	63 a	39 a	80 a	80 a/w
Net weight		lb	139 a	86 a	176 a	176 a/w
Dimensioni	LxPxH	mm	785X755X320 a/w			
Dimensions	[WxDxA]	[in]	[30.9x29.7x12.6] a/w			

**ALLACCIAMENTI / CONNECTIONS**

Allacciamenti - distanza max	m	15				
Connections - max distance	[ft]	[49]				
Cavi elettrici	n° x mm²	M1+M2 → (2+1)x2,5	M1 → (3+1)x2,5 / M2 → (2+1)x1			
Electrical cables		P → (2)x1	P → (2)x1			
Tubi liquido	Ø mm	6	6	6	8	8
Liquid tubes	in/SAE	1/4	1/4	1/4	5/16	5/16
Tubi gas	Ø mm	8	8	12	14	14
Gas tubes	in/SAE	5/16	5/16	1/2	9/16	9/16
Connessione idrica UMC ad acqua	Ø pollici	out coil 3/4 → 1/2 conn. H2O				
Drain connection water UMC						
Consumo max acqua	(■) l/min	2,3	2,4	3,5	4,6	4,6
Max water expenditure						
Tubi scarico / Drain tubes	Ø pollici	1	1	1	1	1
Set LP-HP (differenziale)	bar	0.2 (0.7) - 27 (4)				
LP-HP set (differential)						
Parzializzazione ventilat. HP (diff.)	bar	14 (2)	14 (2)	14 (2)	14 (2)	14 (2)
Fans choking HP (diff.)						

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

(▲) fino al 2008 / until 2008  
(■) t in = +20°C / t out = +40°C

## Blast chiller / Freezer for EN2/1 trays

122 EN2/1



### “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/m<sup>3</sup>) 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 GN2/1 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

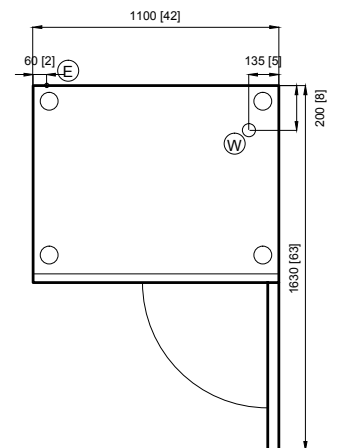
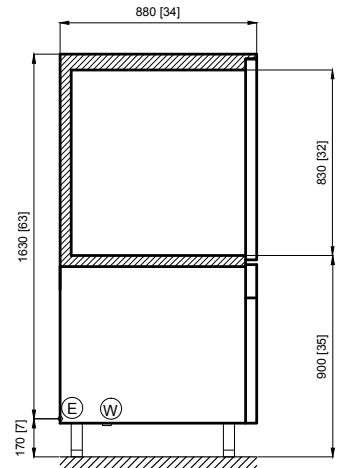
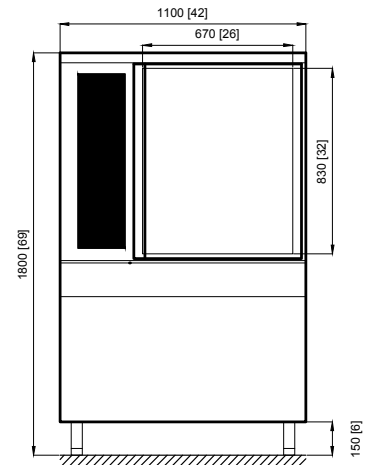
Revolving castors with brake kit

UVC kit (sterilizing lamp)

Printing kit

**ABBATTITORE / SURGELATORE per TEGLIE EN**  
**BLAST CHILLER / FREEZER for EN TRAYS**

Modello / model			C 122	F 122	C 122	F 122
Controllo / control			DG	DG	AG	AG
Dimensioni	LxPxH	mm	1100x880x1800			
Dimensions	[WxDxA]	[in]	[43.3x34.6x70.9]			
Larghezza luce porta		mm	670			
Door opening width		[in]	[26.4]			
Altezza luce porta		mm	830			
Door opening height		[in]	[32.7]			
Profondità interna		mm	750			
Internal depth		[in]	[29.5]			
Spessore		mm	60			
Thickness		[in]	[2.4]			
Classe climatica / Climatic class			T			
Capacità abbattimento	90'	kg	50	50	72	72
Chilling capacity		lb	110	110	159	159
Capacità congelamento	240'	kg	-	32	-	48
Freezing capacity		lb	-	71	-	106
Resa oraria in surgelazione		kg/h	-	-	-	-
Hour yield in freezing		lb/h	-	-	-	-
Refrigerante / Refrigerant			R404A			
Capacità refrigerazione	(*)	W	4730	3930	6420	5970
Refrigeration capacity						
Alimentazione elettrica			400/3/50			
Electric power supply	VI~/Hz					
Potenza elettrica	(°)	W	3000	3176	3950	6120
Input electric power						
Compressore / Compressor	(°)	HP	3 1/5	3 1/5	4	4
Corrente max / Max abs. current	(°)	A	4,3	5,4	4,9	6,9
Potenza el. Predisposto	(°)	W	360	380	360	380
Input el. power without R. Unit						
Corr. max Predisposto	(°)	A	2,2	2,4	2,2	2,4
Max abs. current without R. Unit						
Allestimento Catering modelli B-series			12 GN 2/1			
Setting up Catering B-series models						
Passo tra le griglie Catering		mm	65			
Interstep Catering		[in]	[2.6]			
Allestimento Baking modelli B-series			12 EN			
Setting up Baking B-series models						
Passo tra le griglie Baking (fori montante)		mm	-	-	-	-
Interstep Baking (upright holes)		[in]	-	-	-	-
Allestimento ice-cream (griglie)		-	-	-	-	-
Setting up ice-cream (shelves)						
Passo tra le griglie Ice-cream (fori montante)		mm	-	-	-	-
Interstep Ice-cream (upright holes)		[in]	-	-	-	-
Allestimento (carrelli)			1 GN2/1 - 1 EN 600x400			
Setting up (trolleys)						
Peso Netto		kg	230			
Net weigh		lb	507			
Rumorosità / Noise level		dB(A)	< 70			



- (E) CONNESSIONE ELETTRICA  
ELECTICAL CONNECTION
  - (W) CONNESSIONE IDRICA  
DRAIN CONNECTION
- DIMENSIONI mm  
DIMENSIONS [in]

UNITA' REMOTE / REMOTE UNITS (a=air w=water)						
UMC			990527 a	990529 a	990531 a	990533 a
Remote Unit	cod.		990528 w	990530 w	990532 w	990534 w
Refrigerante / Refrigerant			R404A			
Capacità refrigerazione	(*)	W	4730 a	3930 a	6420 a	5970 a
Refrigeration capacity			4730 w	-	6400 w	-
Alimentazione elet. / Elec. power supply			400/3/50			
Potenza elettrica	(°)	W	2000 a	5050 a	3700 a	5900 a
Input electric power			2000 a	-	3500 w	-
Potenza / Rated output		HP	2 1/2 a	3 1/2 a	3 a	4 a
Corrente max	(°)	A	3,2 a	5,0 a	4,0 a	12,0 a
Max. absorbed current						
Peso net		kg	110 a 56 w	90 a	90 w	119 a
Net weight		lb	243 a 123 w	198 a	198 w	262 a
Dimensioni	LxPxH	mm	-			
Dimensions	[WxDxA]	[in]	-			

ALLACCIAMENTI / CONNECTIONS						
Allacciamenti - distanza max	m		15			
Connections - max distance	[ft]		[49]			
Cavi elettrici	n° x mm²		M1 → (3+1)x2,5 / M2 → (2+1)x1			
Electrical cables			P → (2)x1			
Tubi liquido	Ø mm	8	8	12	12	
Liquid tubes	in/SAE	5/16	5/16	1/2	1/2	
Tubi gas	Ø mm	16	16	18	18	
Gas tubes	in/SAE	5/8	5/8	3/4	3/4	
Connessione idrica UMC ad acqua			out coil 3/4 → 1/2 conn. H2O			
Drain connection water UMC	Ø pollici					
Consumo max acqua	(■)	l/min	5,5	5,1	7,4	8,7
Max water expenditure						
Tubi scarico / Drain tubes	Ø pollici	1	1	1	1	
Set LP-HP (differenziale)	bar		0.2 (0.7) - 27 (4)			
LP-HP set (differential)						
Parzializzazione ventilat. HP (diff.)	bar	14 (2)	14 (2)	14 (2)	14 (2)	
Fans choking HP (diff.)						

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



## Blast chiller / Freezer for EN1/1 trays

161 EN1/1



### “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/m<sup>3</sup>) 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

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

### INTERNAL SET-UP

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

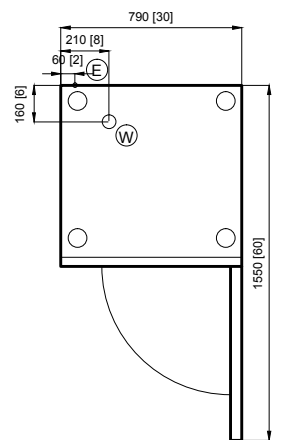
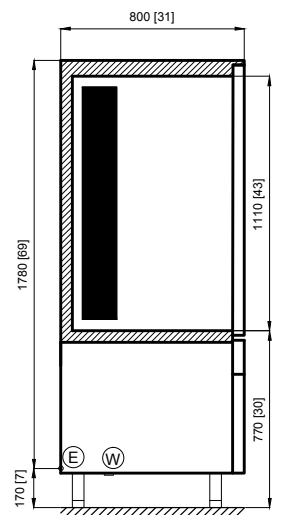
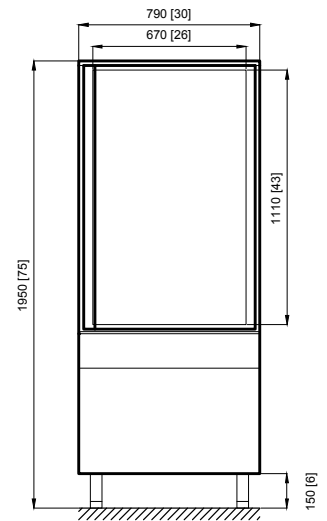
Revolving castors with brake kit

UVC kit (sterilizing lamp)

Printing kit

**ABBATTITORE / SURGELATORE per TEGLIE EN**  
**BLAST CHILLER / FREEZER for EN TRAYS**

Modello / model			__C 161	__F 161	__C 161	__F 161	__GF 21
Modello / model			DG	DG	AG	AG	AG
Dimensioni	LxPxH	mm	790x800x1950				
Dimensions	[WxDxA]	[in]	[31.1x31.5x76.8]				
Larghezza luce porta		mm	670				
Door opening width		[in]	[26.4]				
Altezza luce porta		mm	1100				
Door opening height		[in]	[43.3]				
Profondità interna		mm	460				
Internal depth		[in]	[18.1]				
Spessore		mm	60				
Thickness		[in]	[2.4]				
Classe climatica / Climatic class							
T							
Capacità abbattimento	90'	kg	36	36	55	55	-
Chilling capacity		lb	79	79	121	121	-
Capacità congelamento	240'	kg	-	24	-	36	105
Freezing capacity		lb	-	53	-	79	231
Resa oraria in surgelazione		kg/h	-	36	-	56	-
Hour yield in freezing		lb/h	-	79	-	123	-
Refrigerante / Refrigerant		gas	R404A				
Capacità refrigerazione	(*)	W	2770	2850	4730	3930	3930
Refrigeration capacity							
Alimentazione elettrica		V~/Hz	400/3/50				
Electric power supply							
Potenza elettrica	(°)	W	2170	3500	3300	5250	5250
Input electric power							
Compressore / Compressor	(°)	HP	2 1/2	2 1/2	3 1/5	3 1/2	3 1/5
Corrente max / Max abs. current	(°)	A	3,5	4,5	4,4	5,7	5,7
Potenza el. Predisposto	(°)	W	360	380	360	380	380
Input el. power without R. Unit							
Corr. max Predisposto	(°)	A	2,2	2,3	2,2	2,3	2,3
Max abs. current without R. Unit							
Allestimento Catering			16 GN1/1				
Setting up Catering							
Passo tra le griglie Catering		mm	65				
Interstep Catering		[in]	[2.6]				
Allestimento Baking			16 EN				
Setting up Baking							
Passo tra le griglie Baking (fori montante)		mm	32,5 (31) - 50 (20)				
Interstep Baking (upright holes)		[in]	[1.3] (31) - [1.9] (20)				
Allestimento ice-cream (griglie)			-				
Setting up ice-cream (shelves)			-				
Passo tra le griglie Ice-cream (fori montante)		mm	-				
Interstep Ice-cream (upright holes)		[in]	-				
Peso Netto		kg	200				
Net weigh		lb	441				
Rumorosità / Noise level		dB(A)	< 70				



(E) CONNESSIONE ELETTRICA  
ELECTICAL CONNECTION

(W) CONNESSIONE IDRICA  
DRAIN CONNECTION

DIMENSIONI mm  
DIMENSIONS [in]

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

UMC		cod.	990519 a	990525 a	990527 a	990529 a	990529 a
Remote Unit			990520 w	990526 w	990528 w	990530 w	990530 w
Refrigerante / Refrigerant		gas	R404A				
Capacità refrigerazione		(*)	2770 a	2850 a	4730 a	3930 a	3930 a
Refrigeration capacity			-	2850 w	4730 w	-	-
Alimentazione elet. / Elec. power supply		V~/Hz	400/3/50				
Potenza elettrica		(°)	1950 a	3350 a	2000 a	5050 a	5050 a
Input electric power			-	3350 w	2000 a	-	-
Potenza / Rated output		HP	1 1/2	2 1/2	2 1/2	3 1/2	3 1/2
Corrente max		(°)	3,0	3,8	3,2	5,0	5,0
Max. absorbed current							
Peso net		kg	80 a	80 a/w	110 a	56 w	90 a
Net weight		lb	176 a	176 a/w	243 a	123 w	198 a
Dimensioni		LxPxH	mm				
Dimensions		[WxDxA]	[in]				

**ALLACCIAMENTI / CONNECTIONS**

Allacciamenti - distanza max		m	15				
Connections - max distance		[ft]	[49]				
Cavi elettrici		n° x mm²	_161_F: M1→(3+1)x2,5 / M2→(2+1)x1 / P→(2)x1				
Electrical cables			_161_P: M1→(2+1)x2,5 / M2→(2+1)x1 / P→(2)x1				
Tubi liquido		Ø mm	8	8	8	8	8
Liquid tubes		in/SAE	5/16	5/16	5/16	5/16	5/16
Tubi gas		Ø mm	12	12	12	12	12
Gas tubes		in/SAE	1/2	1/2	1/2	1/2	1/2
Connessione idrica UMC ad acqua		Ø pollici	out coil 3/4 → 1/2 conn. H2O				
Drain connection water UMC							
Consumo max acqua		(■) l/min	3,5	4,6	5,8	6,6	6,6
Max water expenditure							
Tubi scarico / Drain tubes		Ø pollici	1	1	1	1	1
Set LP-HP (differenziale)		bar	0.2 (0.7) - 27 (4)				
LP-HP set (differential)							
Parzializzazione ventilat. HP (diff.)		bar	14 (2)	14 (2)	14 (2)	14 (2)	14 (2)
Fans choking HP (diff.)							

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



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