

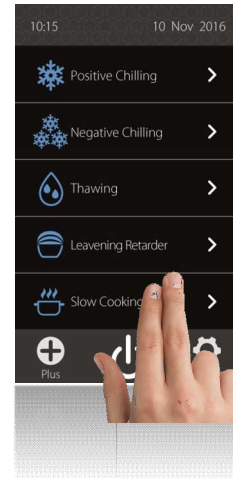
PENTAVALENT BLAST-CHILLERS - SHOCK FREEZERS

Mod. **F506TS**

4 - 6 x GN 1/1 · EN 1



Touch screen 5 FUNCTIONS



GENERAL FEATURES:

- External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish)
- Door in AISI 304 18/10 stainless steel th. 0.8mm (Scotch-Brite satin finish)
- Cavity with rounded corners, fully made in AISI 304 18/10 stainless steel
- Cavity with central drain for discharge of washing water
- High-density polyurethane insulation (about 42 kg/m³), thickness 60mm, without HCFC
- Heating element in the door frame
- Ergonomic handle on the complete door length and magnetic gaskets on the 4 sides of the door
- Patented humidity injection system

5 FUNCTIONS:

- Blast Chilling
- Shock Freezing
- Thawing at controlled temperature and humidity
- Proofing retarder
- Low temperature cooking

INTERNAL SETUP:

- Stainless steel AISI 304 18/10 trayholder, configurable for using GN1/1 or 600x400 trays
- "L" shaped stainless steel AISI 304 18/10 guides, removable and adjustable in height every 15 mm
- Heated core probe, with 4 measuring point

COOLING SYSTEM:

- Indirect blowing electronic fans, efficient but gentle on food
- Hermetic compressor (semi-hermetic in mod. H524TS)
- R404A refrigerant
- Copper-aluminium evaporator with cataphoresis anti-corrosion treatment
- High performance evaporators, with multiple gas injection points
- High performance copper-aluminium condenser
- Patented hot gas defrosting system for the evaporator
- Automatic system evaporating the frost melted off the evaporator, without using electricity (heating cartridge on mod F534TS)

CONTROLS AND SAFETY DEVICES:

- 7" touch capacitive IPS high resolution display on the door, very user friendly
- Circuit breaker for compressor protection
- Internal fan stop by micro switch when door is opened

OPTIONS / ACCESSORIES:

- Remote condensing unit
- Water cooled condenser
- Castors kit, 2 with brake
- Removable sterilizer

ABBATTITORE DITEMPERATURA-BLAST FREEZER PENTAVALENTE-5 FUNCTION

Mod.**F506TS**

4 - 6 x GN 1/1 · EN 1



MODEL:		F506TS
Dimensions (W x D x H) Dimensioni (L x P x A)	mm	790 x 720 x 850
Door opening width Larghezza luce porta	mm	670
Door opening height Altezza luce porta	mm	380
Internal depth Profondità interna	mm	410
Insulation thickness Spessore pannelli	mm	60
Climatic class Classe climatica	T	
Chilling yield +90°C / +3°C within 90' Resa +90°C / +3°C entro 90'	kg/cycle	18
Freezing yield +90°C / -18°C within 240' Resa +90°C / -18°C entro 240'	kg/cycle	12
Capacity GN2/1 or EN2 trays Pitch 45 mm Capienza teglie GN2/1 o EN2 passo 45mm	n°	6
Capacity GN2/1 or EN2 trays Pitch 60 mm Capienza teglie GN2/1 o EN2 passo 60mm	n°	5
Capacity GN2/1 or EN2 trays Pitch 75 mm Capienza teglie GN2/1 o EN2 passo 75mm	n°	4
Capacity gelato tubs 165x360h120 capacità vaschette gelato 160x360h120	n°	6
Electric power supply Alimentazione elettrica	V/~ /Hz	230/1/50
Max power consumption cooling (**) Assorbimento elettrico max (**)	W	1117
Max. absorbed current cooling (**) Corrente assorbita raffredd. max (**)	A	5,5
Max power consumption heating Assorbimento elettrico riscald. max	W	625
Max. absorbed current heating Corrente assorbita riscald. max	A	2.7
Refrigeration power (*) Potenza frigorifera (*)	W	1430
Heating power Potenza riscaldamento	W	500
Compressor Compressore	HP	1
Refrigerant Refrigerante	gas	R404A
Refrigerant quantity Quantità refrigerante	g	1000
Packing dimensions (WxdxH) Dimensioni imballo	mm	850 x 780 x 1005
Volume Volume	m³	0,66
Weigh net/gross Peso netto/lordo	kg	86 / 101
Noise level Livello rumorosità	dB(A)	< 70
(*) temp. evap. -15°C temp. cond. +40°C (**) temp. evap. -15°C temp. cond. +55°C		

