

Mod. **GF30AG**

FR6V9544B5120



“G” CONTROL FUNCTIONS

Pre-cooling 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
Connection via card to printer or PC (HACCP)

MAIN FEATURES

External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish)
Door in stainless steel th. 0.8mm (Scotch-Brite satin finish)
Inner in stainless steel with rounded corners
Internal base moulded for containment with central drain connection for discharge of water used for washing
Insulation in high density (42 kg/m³ approx.) expanded polyurethane, 60 mm thick, HCFC-free
Copper-aluminum evaporator with cataphoresis anti-corrosion treatment
Hinged opening deflector for evaporator cleaning
High performance copper-aluminum condenser
Heating element in the door frame
Ergonomic handle across entire height of door and magnetic seals on all 4 sides of the door.
Self-closing door with block in open position at 100°
Stainless steel feet Ø 2" height-adjustable H 70÷100mm with anti-scratch cap
Heated core probe in blast freezer for an easy extraction

INTERNAL SETUP:

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 (600 x 400 mm)
Core probe

COOLING SYSTEM:

Indirect blowing electronic fans, efficient but gentle on food
Hermetic Compressor
R404A refrigerant
Evaporators with large exchange surfaces, for high cooling efficiency

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

High capacity liquid/gas heat exchanger

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

Compressor protected by thermic overload cut-out with automatic reset

Micro-switch stops internal fan when door is open

VERSIONS / ACCESSORIES (OPTIONALS):

Remote condensing unit

Condensing unit with water cooling unit

Revolving castors with brake kit

UVC kit (sterilizing lamp)

Printer kit

BLAST CHILLER GO LINE FOR ICE CREAM CONTAINERS - AIR COOLED

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MODELLO:		GF30AG
NET WIDTH	mm	1100
NET DEPTH	mm	880
90° OPENING DOOR DEPTH	mm	1630
NET HEIGHT	mm	1800
NET WEIGHT	Kg	230
GROSS WIDTH	mm	1150
GROSS DEPTH	mm	950
HEIGHT GROSS	mm	1900
GROSS WEIGHT	Kg	260
GROSS VOLUME	m ³	2.07
NET HEIGHT DOOR	mm	830
DOOR OPENING WIDTH	mm	670
INNER DEPTH	mm	750
INSULATION THICKNESS	mm	60
N° OF COMPARTMENTS	n°	1
N° OF DOORS	n°	1
INTERNAL SETUP		12-pos. tray holder wire structure
POWER SUPPLY		400/3/50
PITCH	mm	32,5 (23) - 50 (15)
LOADING CAPACITY n° VASCHETTE 5Lt [165x360x120]	n°	30 ice cream tubs
FREEZING CAPACITY	Kg	150
REFRIGERANT	gas	R452A
MAX WATER CONSUMPTION	l/min	8.7
NOMINAL CURRENT	A	20.96
DEFROST TYPE		Door Open
ABSORBED ELECTRICAL POWER	W	7085
COOLING POWER	W	6280
NOIS LEVEL	dB(A)	< 70
QUANTITY CHARGE GAS	g	4000
TEMPERATURE	°C	-18
Energy consumption for blast chilling function	[kWh/Kg]	0.08
Energy consumption for freezing function	[kWh/Kg]	0.27
Blast chilling cycle time 65 > +10 °C		115
Shock freezing cycle time 65 > -18 °C		265

(*) For mod. BF___Evap. temperature -25°C - Cond. Temperature +40°C

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