

325

530

GN 1/1

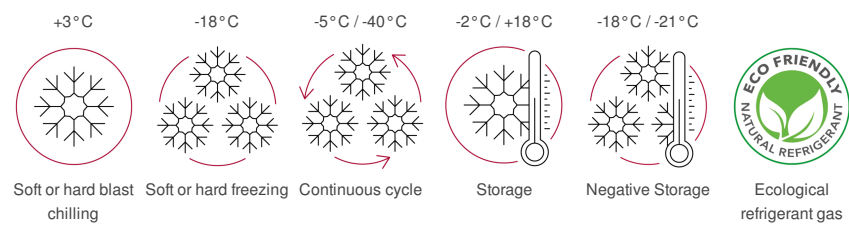
Intuitive control, great freedom

Smart and essential, the 5" touch screen, placed at your fingertips and at eye level on the door of the blast chiller, offers immediate visibility and interaction with the functions, represented by intuitive and easy-to-read symbols

Model: **RBSR-120-SA-R290**

Ready

BLAST CHILLER FOR SMALL TO MEDIUM CATERING, AND BAKING SECTOR. SUPER VERSION. TRAYS CAPACITY 11 X 1/1 GN - 11 X EN1 (600 X 400). AIR CONDENSING UNIT - REFRIGERANT R290.



CE CB

HOW TO USE

- Positive core blast chilling +90 / +3°C SOFT and HARD
- Storage at +3°C at end of cycle
- Shock SOFT and HARD core freezing +90 / -18°C
- Storage at -18°C at the end of the cycle

CONTROL MECHANISMS

- 5" touch screen color display with control interface
- Connectivity available on request
- Quick-release heated core probe with 4 measuring points
- Processes identifiable by pictograms and text
- Bluetooth connection enabled via free app to monitor and download HACCP data (optional)
- Alarm viewing.
- Internal fan stop by micro switch when door is opened.
- Customizable programs for your own recipes
- Door frame heating

STRUCTURAL CHARACTERISTICS

- External Scotch Brite satin finish stainless steel
- High density CFC and HCFC-free PU insulation (42 kg/m3).
- Highly ventilated evaporator to ensure the cooling system's maximum efficiency
- Stainless steel internal coating with fully rounded corners
- Die-moulded and leakproof internal base.
- Magnetic seal on 4 sides of the door
- Indirect-flow electric fans - made of composite material - on the product
- Side guide-supporting uprights with 18 mm-pitch holes
- Compressor-protecting automatic-reset thermal circuit breaker
- Copper-aluminium evaporating coil, cataphoresis-painted
- Copper condensing coil with aluminum fins with high thermal efficiency.
- Full-length flush ergonomic handle
- Anti-condensation heating element situated on the body frame, under the stop
- Double-pitch (GN-EN) stainless steel slides, removable and equipped with anti-tip system
- Slide for etagere insertion
- Insulation thickness: 60 mm.

CLEANING AND MAINTENANCE

- Easy to wash and hygienic safety due to the suspended evaporator coil.
- Easy to clean in accordance with UNI EN 14159 hygiene regulations.

CONDENSING UNITS

- Provision for other types of refrigerant gas on request
- Automatic defrost and defrost water self evaporating.
- R290 ecological refrigerant gas

VERSIONS AVAILABLE

- Model with wheels
- Model with left hinged door

STANDARD EQUIPMENT

- Quick-release heated core probe with 4 measuring points
- USB connection for uploads and downloads
- 11x pair of double-pitch stainless steel slides, removable and equipped with anti-tip system

OPTIONAL TO BE REQUESTED WHEN ORDERING

- CA-120: Wooden crate packaging
- PSX-120: Left hinged door
- MK120F: Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails
- SSE11F: Extra charge to predispose 10x GN1/1-EN1(600 x x400) removable rack insertion.
- SSE11F_LNX: Extra charge to predispose 10x GN1/1-EN1(600 x x400) removable rack insertion.
- SKRT-02: Castor kit, 2 with brake - Ø 125 mm.

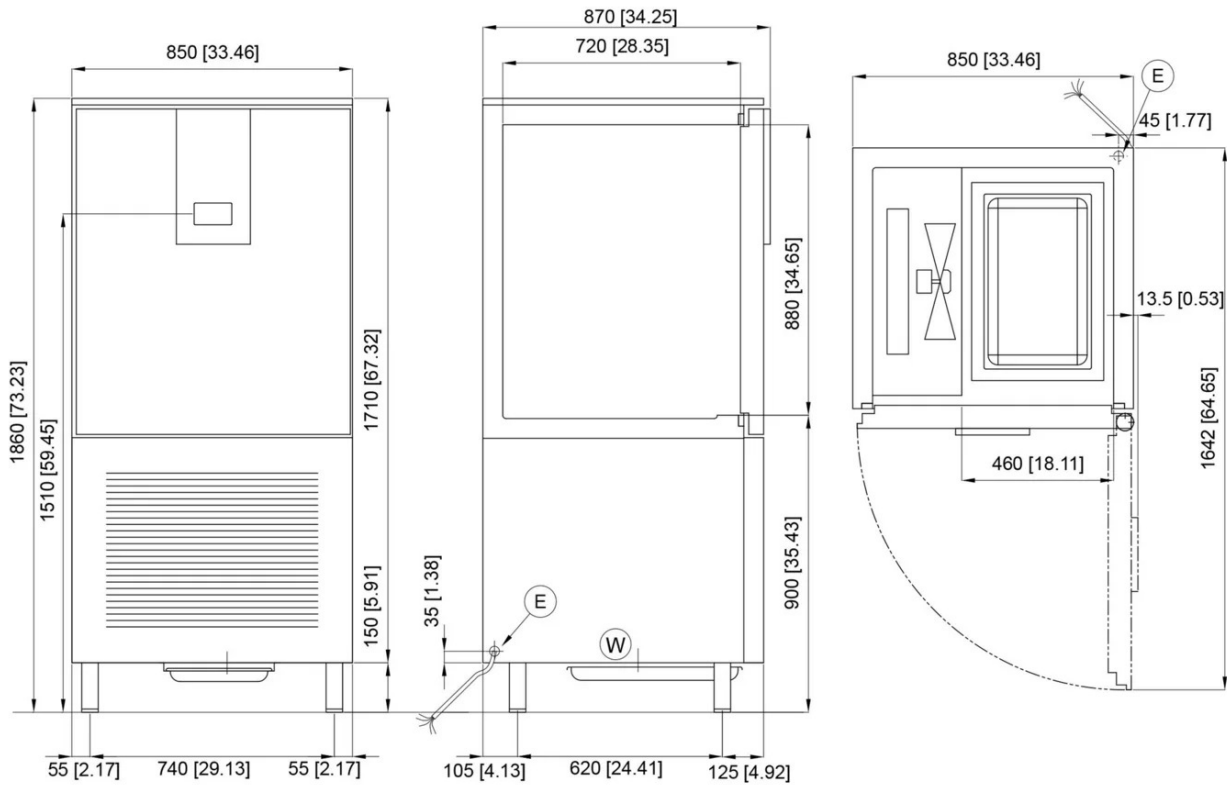
EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- TS-121-208-3-60Hz-SO: 3-AC 208/230 V - 60 Hz
- TS-121-360-3N-60Hz-SO: 3N-AC 360/400 V - 60 Hz

Capacity				
Capacity	11 x GN 1/1 11 x EN1 (600 x 400)			
Distance between layers	mm	75	inch	3.0
No. of layers - h 20	22			
Distance between layers - h 20	mm	37.5	inch	1.5
No. of layers - h 40	14			
Distance between layers - h 40	mm	56.25	inch	2.2
No. of layers - h 65	11			
Distance between layers - h 65	mm	75	inch	3.0
Minimum layers distance	mm	18.75	inch	0.7
Dimensions				
Width	mm	850	inch	33.5
Depth	mm	870	inch	34.3
Height	mm	1860	inch	73.2
Packaging width	mm	890	inch	35.0
Packing depth	mm	970	inch	38.2
Packaging height	mm	2010	inch	79.1
Net weight	kg	200	lbs	441.0
Gross weight	kg	240	lbs	529.2
Volume	m3	1.38	ft3	48.7
Packing volume	m3	1.74	ft3	61.4
Useful Inner Width	mm	460	inch	18.1
Inner depth	mm	720	inch	28.3
PU insulation - Thickness	mm	60	inch	2.4
Technical Data				
Working temperature	°C	+3 / -40 °C	°F	NaN
Motor	On board			
Cooling mode	Air			
Climate class	5			
GWP - Global Warming Potential	3			
Refrigerant - Type	R290			
Refrigerant - Quantity	g	2 x 150	oz	NaN
Power supply				
Power supply voltage	3N-AC 400 V			
Electrical absorption	A	6,4		
Frequency	Hz	50		
Total electric power	kW	2.505		
Cooling power *	kW	2,274		

Blast chilling			
Blast Chilling Capacity in 90' +90 / +3°C	kg	65	lbs 143.3
Freezing Capacity in 240' +90 / -18°C	kg	45	lbs 99.2
Blast Chilling Capacity in 120' +65 / +10°C - BC standard ISO 22042	kg	60	lbs 132.3
Freezing Capacity in 270' +65 / -18°C - BF standard ISO 22042	kg	35	lbs 77.2
Blast Chilling cycle time - BC standard ISO 22042	min	95	
Freezing cycle time - BF standard ISO 22042	min	265	
Blast Chilling energy consumed - BC standard ISO 22042	kW h / kg	0,073	
Freezing cycle energy consumed - BF standard ISO 22042	kW h / kg	0,232	
Water Connection			
Discharge - ø	mm	1/2"	inch NaN
Emissions			
Noisiness	db	< 70	

* BT - Evap. temp. -25°C / Cond. temp. +45°C



DIMENSIONI mm
DIMENSIONS [in]

- E** CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION
- W** CONNESSIONE SCARICO OPZIONALE
OPTIONAL DRAIN CONNECTION