

Serving your masterpieces

Just tap the 5" full touch display to select recipes ready to use, or to create new ones, thanks to an operational interface that adapts to all levels of experience: from the Michelin-star chef, to the non-specialized operator.



Model: **SBB-051-SA-R290**

Ready Pro

MULTIFUNCTION, CABINET FOR SMALL TO MEDIUM CATERING, AND BAKING SECTOR. PRO VERSION. TRAYS CAPACITY 5 x GN 1/1 - 5 x EN1 (600 x 400). AIR CONDENSING UNIT - REFRIGERANT R290.

+3 °C	-5 °C / -40 °C	-2 °C / +18 °C	-18 °C / -21 °C	-18 °C	+35 °C / +65 °C	+10 °C / +32 °C	-18 °C / +32 °C	-50 °C / +70 °C	
Soft or hard blast chilling	Continuous cycle	Storage	Negative Storage	Soft or hard freezing	Dehydration	Proofing	Retarder - Proofer	Maintaining	Ecological refrigerant gas

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
- Automatic fish sanitization cycle
- Automatic ice cream hardening cycle
- Freeze maintenance -10 °C.
- Refrigerated maintenance +6 °C.
- Temperature maintenance +65 °C.
- Proofing and retarder-proofer functions

CONNECTIVITY

- Wi-Fi connection. Compatible with IEEE 802.11g (2.4 GHz) standard.
- USB connection for uploading firmware updates and downloading HACCP data

CONTROL MECHANISMS

- 5" touch screen color display with control interface
- Quick-release heated core probe with 4 measuring points
- Processes identifiable by pictograms and text
- Alarm viewing.
- Internal fan stop by micro switch when door is opened.
- Customizable programs for your own recipes

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.
- Heating door frame

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
- 5x pair of double-pitch (GN-EN) stainless steel slides, removable and equipped with anti-tip system
- Wi-Fi connection. Compatible with IEEE 802.11g (2.4GHz) standard

OPTIONAL TO BE REQUESTED WHEN ORDERING

PSX-061: Left hinged door

CA-051: Wooden crate packaging

SKRT-01: Castor kit, 2 with brake - Ø 60 mm.

MK051F: Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails

SSIG: Sanitation system with active ions

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

TS-061-208-1N-60Hz-HO: 1N-AC 208/230 V - 60 Hz

Capacity

Capacity	5 x GN 1/1 5 x EN1 (600 x 400)		
Distance between layers	mm	70	inch 2.8
No. of layers - h 20	10		
Distance between layers - h 20	mm	35	inch 1.4
No. of layers - h 40	6		
Distance between layers - h 40	mm	52.5	inch 2.1
No. of layers - h 65	5		
Distance between layers - h 65	mm	70	inch 2.8
Minimum layers distance	mm	17.5	inch 0.7

Dimensions

Width	mm	790	inch 31.1
Depth	mm	820	inch 32.3
Height	mm	900	inch 35.4
Packaging width	mm	830	inch 32.7
Packing depth	mm	920	inch 36.2
Packaging height	mm	1050	inch 41.3
Net weight	kg	110	lbs 242.6
Gross weight	kg	150	lbs 330.8
Volume	m3	0.58	ft3 20.5
Packing volume	m3	0.8	ft3 28.3
Useful Inner Width	mm	670	inch 26.4
Inner depth	mm	435	inch 17.1
PU insulation - Thickness	mm	60	inch 2.4
Doors numbers	1		

Technical Data

Working temperature	°C	+65 / -40 °C	°F	NaN
Motor	On board			
Cooling mode	Air			
PU insulation - Thickness	mm	60	inch	2.4
Climate class	5			
GWP - Global Warming Potential	3			
Refrigerant - Type	R290			
Refrigerant - Quantity	g	150	oz	5.29

Power supply

Power supply voltage	220-240/1N~/50			
Electrical absorption	A	10.69		
Frequency	Hz	50		
Total electric power	kW	1,905		
Cooling power *	kW	1.017		

Blast chilling

Blast Chilling Capacity in 90' +90 / +3 °C	kg	30	lbs	66.2
Freezing Capacity in 240' +90 / -18 °C	kg	20	lbs	44.1
Blast Chilling Capacity in 120' +65 / +10 °C - BC standard ISO 22042	kg	25	lbs	55.1
Freezing Capacity in 270' +65 / -18 °C - BF standard ISO 22042	kg	15	lbs	33.1
Blast Chilling cycle time - BC standard ISO 22042	min	95		
Freezing cycle time - BF standard ISO 22042	min	253		
Blast Chilling energy consumed - BC standard ISO 22042	kW h / kg	0.069		
Freezing cycle energy consumed - BF standard ISO 22042	kW h / kg	0.219		

Water Connection

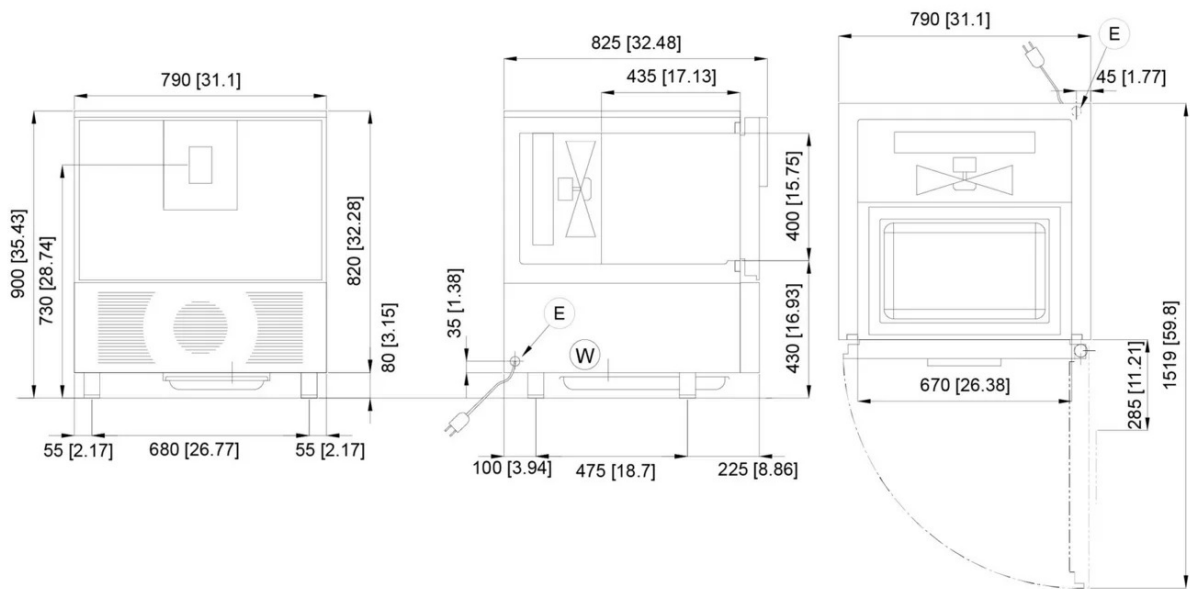
Discharge - ø	mm	1/2"	inch	NaN
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Emissions

Noisiness	db	< 70		
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* BT - Evap. temp. -25 °C / Cond. temp. +45 °C

051 5 GN 1/1 800 H40 P53 DX



DIMENSIONI mm
DIMENSIONS [in]

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