

Serving your masterpieces

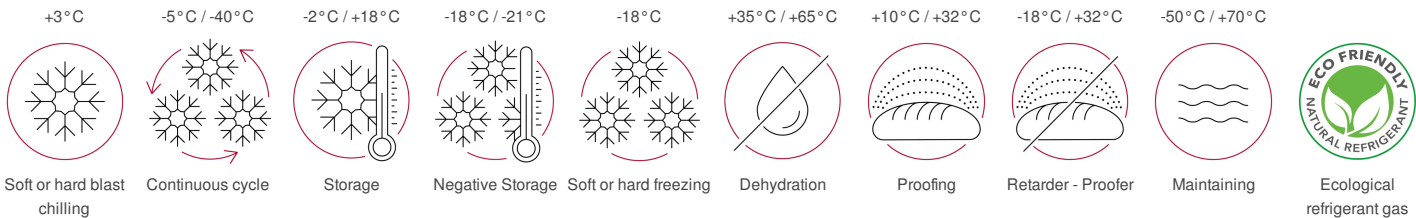
Just tap the 5" full touch display to select recipes ready to use, or to create new ones, thanks to an operational interface that adapts to all levels of experience: from the Michelin-star chef, to the non-specialized operator.



Model: SBB-081-SA-R290

Ready Pro

MULTIFUNCTION, CABINET FOR SMALL TO MEDIUM CATERING, AND BAKING SECTOR. PRO VERSION. TRAYS CAPACITY 8 x GN 1/1 - 8 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
- 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
- 8x 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-091: Left hinged door

CA-081: Wooden crate packaging

SKRT-02: Castor kit, 2 with brake - Ø 125 mm.

MK081F: 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

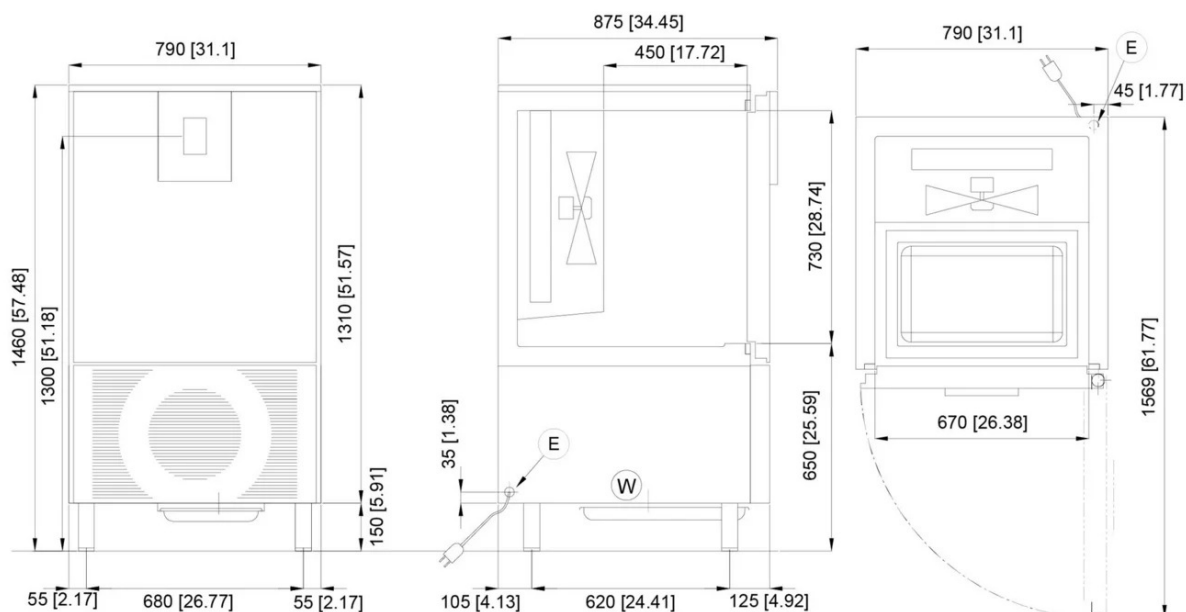
TS-091-208-1N-60Hz-HO: 1N-AC 208/230 V - 60 Hz

Capacity				
Capacity	8 x GN 1/1 8 x EN1 (600 x 400)			
Distance between layers	mm	73	inch	2.9
No. of layers - h 20	18			
Distance between layers - h 20	mm	36.5	inch	1.4
No. of layers - h 40	12			
Distance between layers - h 40	mm	54.75	inch	2.2
No. of layers - h 65	9			
Distance between layers - h 65	mm	73	inch	2.9
Minimum layers distance	mm	18.25	inch	0.7
Dimensions				
Width	mm	790	inch	31.1
Depth	mm	870	inch	34.3
Height	mm	1460	inch	57.5
Packaging width	mm	830	inch	32.7
Packing depth	mm	970	inch	38.2
Packaging height	mm	1610	inch	63.4
Net weight	kg	150	lbs	330.8
Gross weight	kg	190	lbs	418.9
Volume	m3	1	ft3	35.3
Packing volume	m3	1.3	ft3	45.9
Useful Inner Width	mm	670	inch	26.4
Inner depth	mm	450	inch	17.7
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	200	oz	7.05
Power supply				
Power supply voltage	220-240/1N~/50			
Electrical absorption	A	12.83		
Frequency	Hz	50		
Total electric power	kW	2,226		
Cooling power *	kW	1.345		

Blast chilling			
Blast Chilling Capacity in 90' +90 / +3°C	kg	40	lbs 88.2
Freezing Capacity in 240' +90 / -18°C	kg	25	lbs 55.1
Blast Chilling Capacity in 120' +65 / +10°C - BC standard ISO 22042	kg	35	lbs 77.2
Freezing Capacity in 270' +65 / -18°C - BF standard ISO 22042	kg	20	lbs 44.1
Blast Chilling cycle time - BC standard ISO 22042	min	110	
Freezing cycle time - BF standard ISO 22042	min	262	
Blast Chilling energy consumed - BC standard ISO 22042	kW h / kg	0.074	
Freezing cycle energy consumed - BF standard ISO 22042	kW h / kg	0.274	
Water Connection			
Discharge - ø	mm	1/2"	inch NaN
Emissions			
Noisiness	db < 70		

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

081 8 GN 1/1 H65 P75 DX



DIMENSIONI mm
DIMENSIONS [in]

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