

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-121-SA-R290

Ready Pro

MULTIFUNCTION, CABINET FOR SMALL TO MEDIUM CATERING, AND BAKING SECTOR. PRO VERSION. TRAYS CAPACITY 12 x GN 1/1 - 12 x EN1 (600 x 400). AIR CONDENSING UNIT - REFRIGERANT R290.

+3°C

Soft or hard blast chilling

-5°C / -40°C

Continuous cycle

-2°C / +18°C

Storage

-18°C / -21°C

Negative Storage

-18°C

Soft or hard freezing

+35°C / +65°C

Dehydration

+10°C / +32°C

Proofing

-18°C / +32°C

Retarder - Proofer

-50°C / +70°C

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
- 12x 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

CA-121: Wooden crate packaging

PSX-121: Left hinged door

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

MK121F: 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-121-208-3-60Hz-HO: 3-AC 208/230 V - 60 Hz

TS-121-360-3N-60Hz-HO: 3N-AC 360/400 V - 60 Hz

Capacity

Capacity	12 x GN 1/1 12 x EN1 (600 x 400)		
Distance between layers	mm	73	inch 2.9
No. of layers - h 20	24		
Distance between layers - h 20	mm	36.5	inch 1.4
No. of layers - h 40	16		
Distance between layers - h 40	mm	54.75	inch 2.2
No. of layers - h 65	12		
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	1810	inch	71.3
Packaging width	mm	830	inch	32.7
Packing depth	mm	970	inch	38.2
Packaging height	mm	1960	inch	77.2
Net weight	kg	190	lbs	418.9
Gross weight	kg	230	lbs	507.2
Volume	m3	1.24	ft3	43.8
Packing volume	m3	1.58	ft3	55.8
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	2 x 150	oz	NaN

Power supply

Power supply voltage	380-420/3N~/50			
Electrical absorption	A	8.8		
Frequency	Hz	50		
Total electric power	kW	3,505		
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	115		
Freezing cycle time - BF standard ISO 22042	min	256		
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

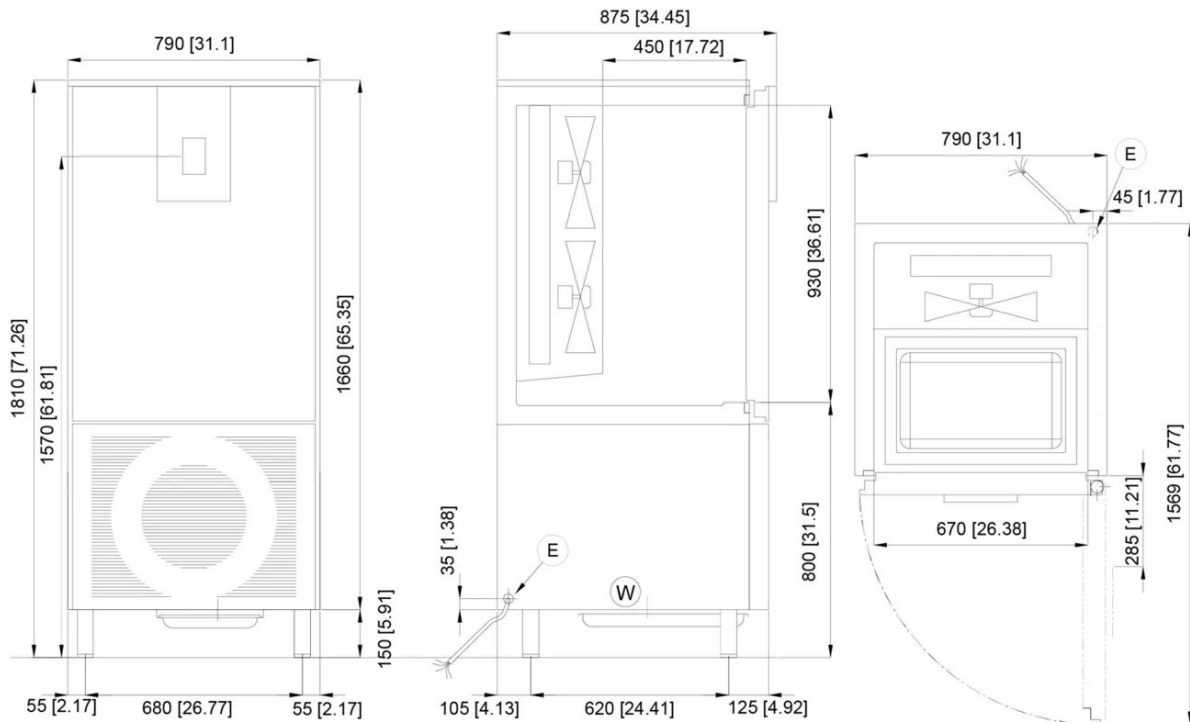
Discharge - ø	mm	1/2"	inch	NaN
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Emissions

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

121 12 GN 1/1 H65 P75 DX



DIMENSIONI mm
DIMENSIONS [in]

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