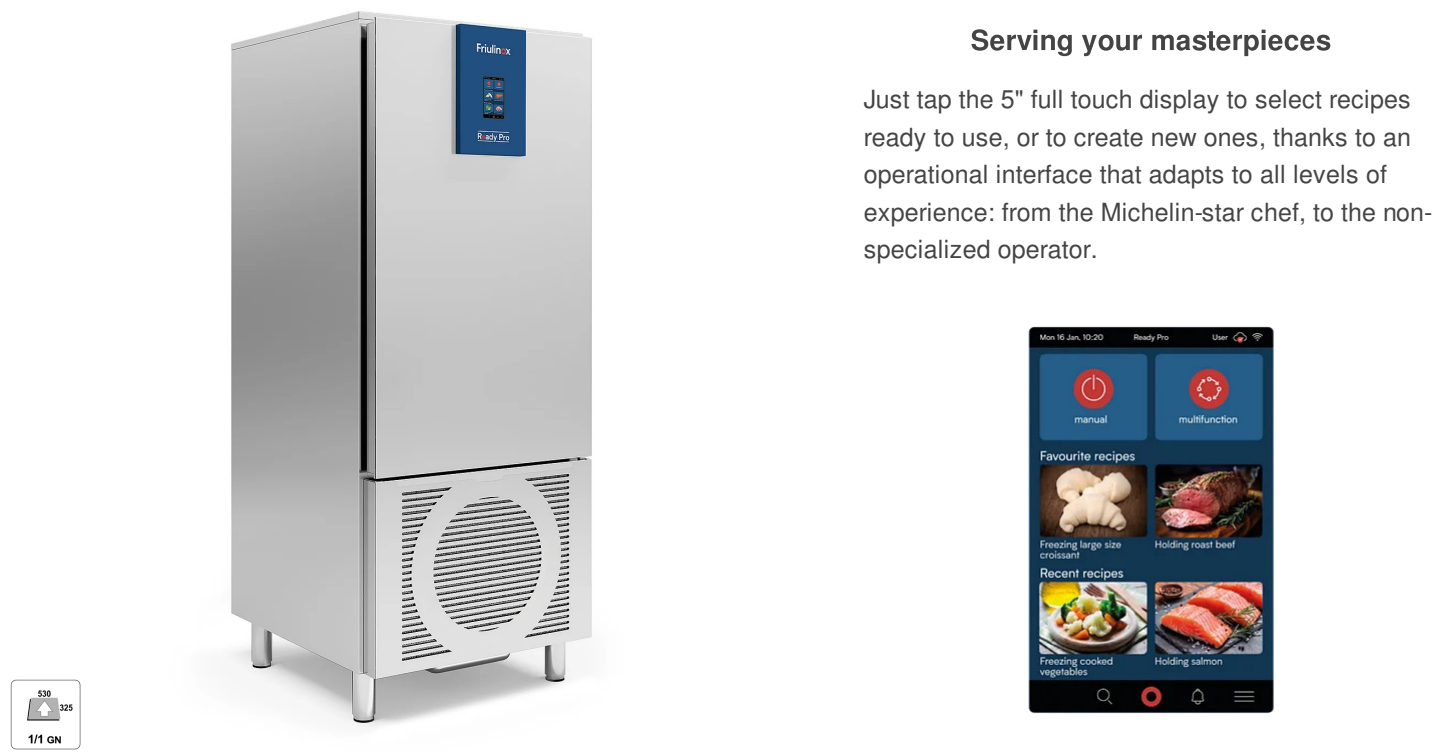




Model: **SBB-161-SA-R290**

Ready Pro

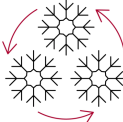
MULTIFUNCTION, CABINET FOR SMALL TO MEDIUM CATERING, AND BAKING SECTOR. PRO VERSION. TRAYS CAPACITY 16 x GN 1/1 - 16 x EN1 (600 x 400). AIR CONDENSING UNIT - REFRIGERANT R290.

+3°C



Soft or hard blast chilling

-5°C / -40°C



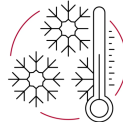
Continuous cycle

-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



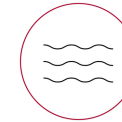
Proofing

-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
- 16x 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-161: Wooden crate packaging

PSX-161: Left hinged door

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

MK161F: 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-161-208-3-60Hz-HO: 3-AC 208/230 V - 60 Hz

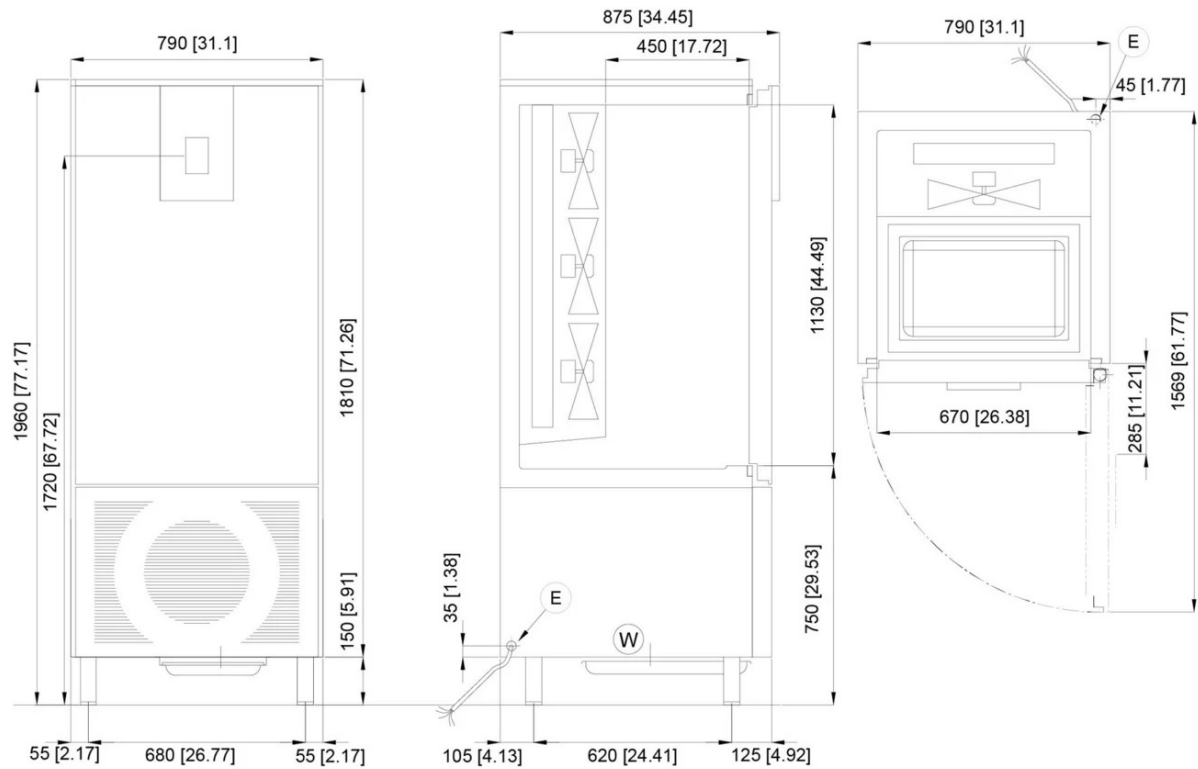
TS-161-360-3N-60Hz-HO: 3N-AC 360/400 V - 60 Hz

Capacity				
Capacity	16 x GN 1/1 16 x EN1 (600 x 400)			
Distance between layers	mm	73	inch	2.9
No. of layers - h 20	28			
Distance between layers - h 20	mm	36.5	inch	1.4
No. of layers - h 40	18			
Distance between layers - h 40	mm	54.75	inch	2.2
No. of layers - h 65	14			
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	1960	inch	77.2
Packaging width	mm	830	inch	32.7
Packing depth	mm	970	inch	38.2
Packaging height	mm	2110	inch	83.1
Net weight	kg	210	lbs	463.1
Gross weight	kg	250	lbs	551.3
Volume	m3	1.35	ft3	47.7
Packing volume	m3	1.7	ft3	60.0
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	10.5		
Frequency	Hz	50		
Total electric power	kW	4,696		
Cooling power *	kW	2.69		

Blast chilling			
Blast Chilling Capacity in 90' +90 / +3°C	kg	80	lbs 176.4
Freezing Capacity in 240' +90 / -18°C	kg	55	lbs 121.3
Blast Chilling Capacity in 120' +65 / +10°C - BC standard ISO 22042	kg	75	lbs 165.4
Freezing Capacity in 270' +65 / -18°C - BF standard ISO 22042	kg	45	lbs 99.2
Blast Chilling cycle time - BC standard ISO 22042	min	118	
Freezing cycle time - BF standard ISO 22042	min	269	
Blast Chilling energy consumed - BC standard ISO 22042	kW h / kg	0.077	
Freezing cycle energy consumed - BF standard ISO 22042	kW h / kg	0.246	
Water Connection			
Discharge - ø	mm	1/2"	inch NaN
Emissions			
Noisiness	db	< 70	

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

161 14 GN 1/1 H65 P75 DX



DIMENSIONI mm
DIMENSIONS [in]

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