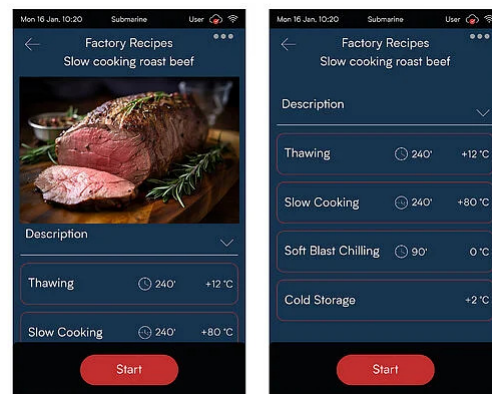


Freedom to create

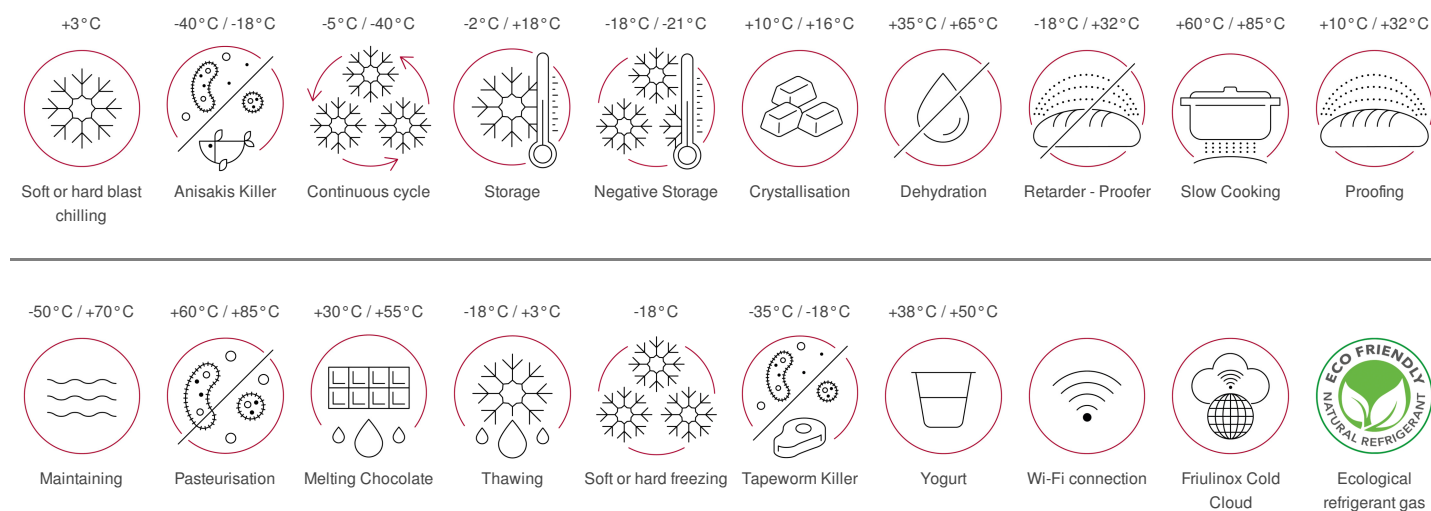
Positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying...are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow.



Model: **SBMR-120-HA-R290**

Submarine

MULTIFUNCTION, CABINET - 1/1 GN - 11 X EN1 (600 X 400). AIR CONDENSING UNIT - GAS R290 ● INTERFACE WITH TOUCH SCREEN CONTROLS AND 7" GRAPHIC COLOUR DISPLAY



CE CB

HOW TO USE

- Core positive blast chilling +90°C/+3°C.
- Freeze maintenance -10°C.
- Refrigerated maintenance +6°C.
- Temperature maintenance +65°C.
- Slow cooking at low temperatures up to +85°C.
- Rising with injection of humidity in the chamber.
- Thawing at controlled temperature and humidity.
- Core flash freezing +90°C/-18°C.

CONTROL MECHANISMS

- 7" touch screen color display with control interface
- Quick-release heated core probe with 4 measuring points
- Control-activated chamber sanitisation system with active ions (HI-GIENE)
- Photo-identifiable processes
- USB connection for uploading and downloading data/recipes
- IoT connectivity as standard
- Water inlet valve.
- Alarm viewing.
- Anti-odour door lock.
- Internal fan stop by micro switch when door is opened.

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.
- Anti-condensation heating element located on the box under the magnetic seal stop
- Strongbox ergonomic handle
- 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.
- Patented chamber humidity-injecting system

OPERATION

- Ethernet connection for HACCP Log download and remote service.
- Automatic storage at the end of the blast chilling cycle.
- Multilevel function.
- Drying.
- Cell pre-cooling.
- Automatic defrost cycles.
- Wi-Fi connection for HACCP Log download and remote service.

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.

INSTALLATION AND ENVIRONMENT

- Quality ISO 9001 / Safety ISO 45001 / Environmental ISO 14001 certification.
- 100% recyclable packaging.

CONDENSING UNITS

- Automatic defrost and defrost water self evaporating.
- R290 ecological refrigerant gas

STANDARD EQUIPMENT

- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points
- Wi-Fi connection. Compatible with IEEE 802.11g (2.4GHz) standard
- USB connection for uploads and downloads
- Hi-Gene active ion sanitization 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 removable rack insertion.

SKRT-02: Castor kit, 2 with brake

SSE11F_LNX: Extra charge to predispose removable rack insertion.

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

SUGGESTED CONDENSING UNIT

UMC525: Remote air-cooled condensing unit (R452A). 3N-AC 400 V - 50 Hz. -10°C / +36°C. Painted steel enclosure

Capacity

Capacity	11 x GN 1/1 11 x EN1 (600 x 400)		
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	0.6	ft3	21.2
Packing volume	m3	1.58	ft3	55.8
Useful Inner Width	mm	670	inch	26.4
Inner depth	mm	720	inch	28.3
PU insulation - Thickness	mm	60	inch	2.4

Technical Data

Working temperature	°C	+85 / -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	2x150	oz	NaN

Power supply

Power supply voltage	3N-AC 400 V			
Electrical absorption	A	8,8		
Frequency	Hz	50		
Total electric power	kW	3.635		
Cooling power *	kW	2.274		
Heating power	kW	1.6		

Blast chilling

Blast Chilling Capacity in 90' +90 / +3 °C	kg	70	lbs	154.3
Freezing Capacity in 240' +90 / -18 °C	kg	50	lbs	110.3
Blast Chilling Capacity in 120' +65 / +10 °C - BC standard ISO 22042	kg	65	lbs	143.3
Freezing Capacity in 270' +65 / -18 °C - BF standard ISO 22042	kg	40	lbs	88.2
Blast Chilling cycle time - BC standard ISO 22042	min	119		
Freezing cycle time - BF standard ISO 22042	min	270		
Blast Chilling energy consumed - BC standard ISO 22042	kW h / kg	0.07		
Freezing cycle energy consumed - BF standard ISO 22042	kW h / kg	0.206		

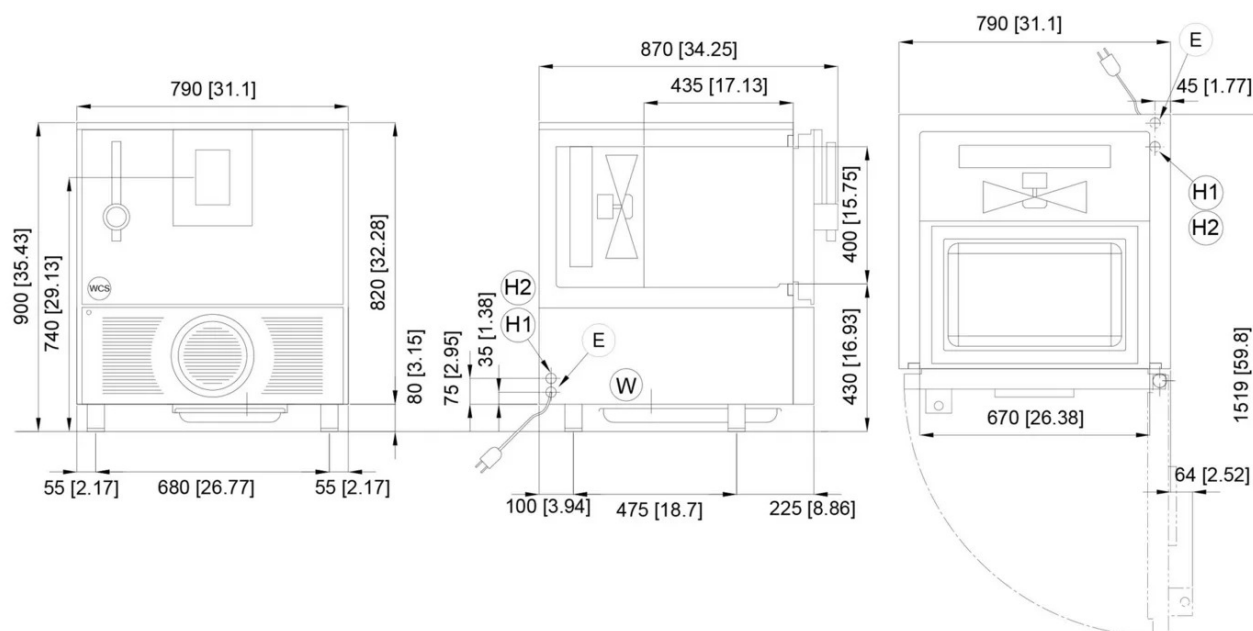
Water Connection

Discharge - ø	mm	50	inch	2.0
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Emissions

Noisiness	db	< 70		
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* 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
- H1** CONNESSIONE INGRESSO H2O 1/2"
INLET WATER CONNECTION 1/2"
- H2** CONNESSIONE USCITA H2O 1/2"
EXHAUST WATER CONNECTION 1/2"
- WCS** CONNESSIONE OPZIONALE PER DOCCETTA ESTERNA
CONNECTION OPTIONAL FOR HAND SHOWER