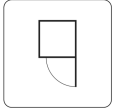


ZO201PAX

BLAST CHILLER CELL FOR CATERING AND PASTRY. PLUG-IN, SELF-CONTAINED CONDENSING UNIT (AIR UNIT).
 1 TROLLEY GN 1/1. BLAST CHILLING +90 / +3°C [194°C / 37°F] / SHOCK FREEZING +90 / -18°C [194°F to 0°F]. REFRIGERANT R290.
 (ACCESS RAMP NOT INCLUDED).



R290



ONE TOUCH, USER FRIENDLY TECHNOLOGY

High-definition colour touch screen display. Easy to use thanks to its intuitive design, using the icons you can select the chilling mode, switch to any of the 16 pre-set sweet or savoury recipes or the hundreds of personalised recipes that can be set and saved

Features



BLAST CHILLING. +90 / +3°C [194°C / 37°F]

Blast chilling at the core of the food creates a thermal shock which prevents the proliferation of bacteria that causes food to age



EFFICIENT

Minimum consumption thanks to the new cell insulation system



STURDY

New cells designed to work in extreme conditions and environments: really Heavy Duty



SHOCK FREEZING. +90 / -18°C [194°F to 0°F]

Cell temperature of -40°C [-40°F], with the formation of micro crystals that do not damage the structure of the product



EASIER TO CLEAN

Cleaning and hygiene always guaranteed thanks to the new construction system



Environmentally friendly refrigerant

Environmentally friendly refrigerant R290

Capacity

Capacity	1 trolley GN 1/1 - EN1		
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Dimensions

Width	<i>mm</i>	890	<i>inch</i>	35.0
Depth	<i>mm</i>	1345	<i>inch</i>	53.0
Height	<i>mm</i>	2400	<i>inch</i>	94.5
Packaging width	<i>mm</i>	1150	<i>inch</i>	45.3
Packaging depth	<i>mm</i>	1550	<i>inch</i>	61.0
Packaging height	<i>mm</i>	2590	<i>inch</i>	102.0
Weight	<i>kg</i>	570	<i>lbs</i>	1256.9
Gross weight	<i>kg</i>	690	<i>lbs</i>	1521.5
Volume	<i>m3</i>	2.89	<i>ft3</i>	102.1
Packaging volume	<i>m3</i>	4.62	<i>ft3</i>	163.2
Useful Inner Width	<i>mm</i>	680	<i>inch</i>	26.8
Larghezza interna utile	<i>mm</i>	680	<i>inch</i>	26.8
Max available height	<i>mm</i>	1900	<i>inch</i>	74.8
Inner depth	<i>mm</i>	835	<i>inch</i>	32.9
PU insulation - Thickness	<i>mm</i>	80	<i>inch</i>	3.1
Doors numbers	1			

Technical Data

Working temperature	<i>°C</i>	+3 / -40 <i>°C</i>	<i>°F</i>	NaN
Motor	On board			
Tipo Raffreddamento	Air			
Climate class	5			
GWP - Global Warming Potential	3			
Refrigerant - Type	R290			

Power supply

Power supply voltage	3 ph / 208-230 V		
Consumption	<i>A</i>	9,23	
Frequency	<i>Hz</i>	60	
Total electric power	<i>kW</i>	3,941	

Blast chilling

Blast Chilling Capacity in 90' +90 / +3°C [194 / -37°F]	<i>kg</i>	90	<i>lbs</i>	198.5
Freezing Capacity in 240' +90 / -18°C [194 / -0°F]	<i>kg</i>	50	<i>lbs</i>	110.3

Water Connection

Discharge - ø	<i>mm</i>	1/2"	<i>inch</i>	NaN
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Emissions

Noisiness	<i>db</i>	< 70
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HOW TO USE

- Positive blast chilling +90 / +3°C [194°C / 37°F] at the soft and hard core
- +3°C [37°F] Storage at the end of the cycle
- Fast soft and hard core freezing +90 / -18°C [194°F / 0°F]
- -18°C [-0.4°F] Storage at the end of the cycle
- Automatic fish sanitizing cycle
- Automatic ice cream hardening cycle

CONTROL MECHANISMS

- Quick-release heated core probe with 4 measuring points
- USB connection for uploading and downloading data/recipes
- Internal fan stop by micro switch when door is opened.
- Thermal protection to safeguard the compressor.
- Door frame heating
- 5" touch screen color display with control interface
- Connectivity available on request

STRUCTURAL CHARACTERISTICS

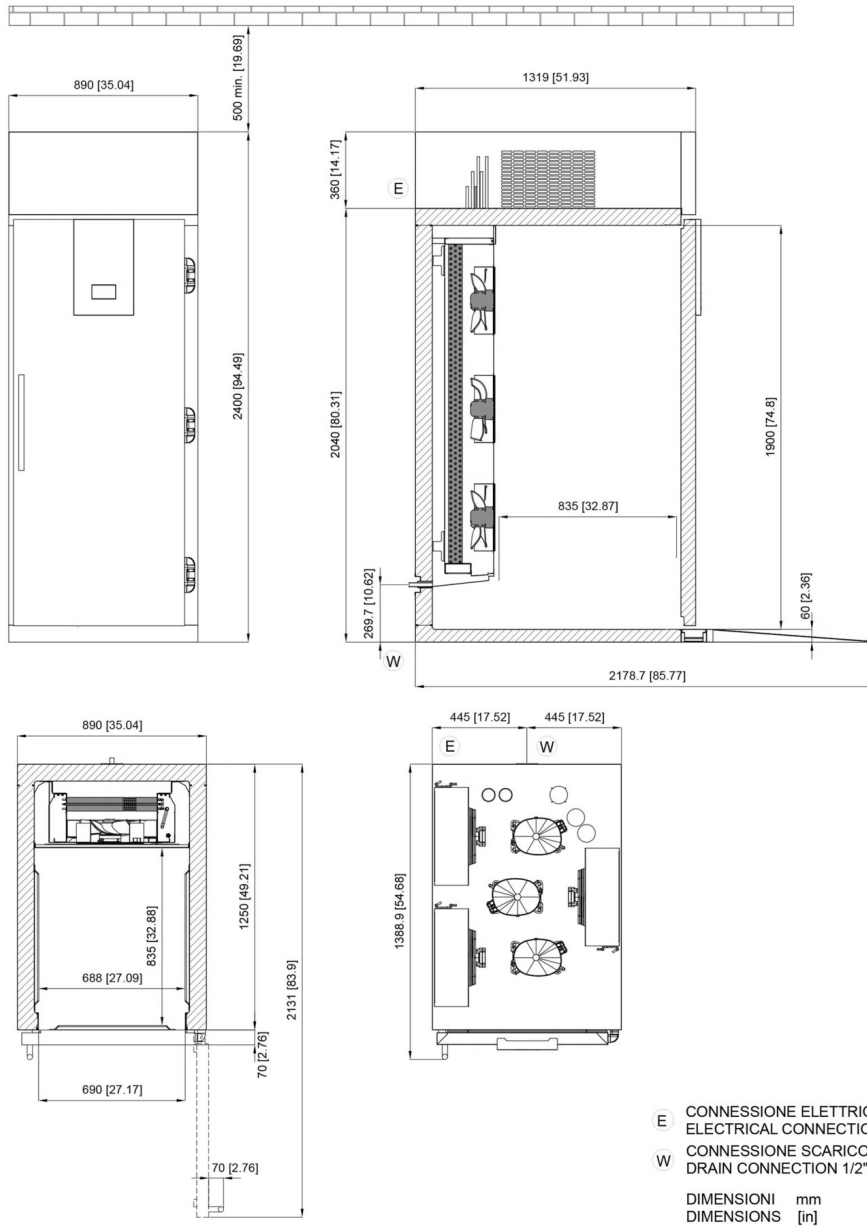
- External Scotch Brite satin finish stainless steel
- Insulation thickness: 80 mm [3.15]
- High density CFC and HCFC-free PU insulation (42 kg/m3) [2.7 Lbs/ft3]
- Ergonomic vertical handle with magnetic closure
- Door with a rubber sweeper seal, complete with closing hinges
- Rounded cell corners for easy cleaning
- Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, installed on the side, together with fairing that can be opened via a special safety key for easy and proper maintenance.
- Suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards
- Highly ventilated evaporator to ensure the cooling system's maximum efficiency
- Copper condensing coil with aluminum fins with high thermal efficiency.
- Access ramp equipped with a liquid-collecting grille and filtering system (optional)
- External bumper to protect the control panel
- Thick AISI 304 30/10 stainless steel internal bumper to prevent any trolley-related damage
- Surfaces, metal components and internal reinforcements are made of AISI 304 or AISI 316 stainless steel and have been tested to withstand a saline environment for at least 800 hours
- Interlocking flooring, reinforced with a 30/10 steel sheet and non-slip 5WL finish
- Electrical connections at the front of the padlocked panel
- Anti-condensation heating element fitted under the door seal

CONDENSING UNITS

- Provision for other types of refrigerant gas on request
- Environmentally friendly refrigerant R290

STANDARD EQUIPMENT

- Quick-release heated core probe with 4 measuring points
- USB connection for uploads and downloads
- External door protection bumper
- Power cable: 4 x 12 AWG, L = 3m [9,8 ft] - Plug: NEMA 15-20P 250V 20A



The data reported in this document is to be considered non-binding. The company reserves the right to make changes at any time, without prior notice



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