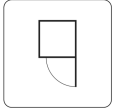


## ZO202PAX

BLAST CHILLER CELL FOR CATERING AND PASTRY. PLUG-IN, SELF-CONTAINED CONDENSING UNIT (AIR UNIT).  
 1 TROLLEY GN 2/1. 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 2/1 - EN2

**Dimensions**

Width	<i>mm</i>	1100	<i>inch</i>	43.3
Depth	<i>mm</i>	1625	<i>inch</i>	64.0
Height	<i>mm</i>	2400	<i>inch</i>	94.5
Packaging width	<i>mm</i>	1250	<i>inch</i>	49.2
Packaging depth	<i>mm</i>	1760	<i>inch</i>	69.3
Packaging height	<i>mm</i>	2590	<i>inch</i>	102.0
Weight	<i>kg</i>	650	<i>lbs</i>	1433.3
Gross weight	<i>kg</i>	770	<i>lbs</i>	1697.9
Volume	<i>m3</i>	4.31	<i>ft3</i>	152.2
Packaging volume	<i>m3</i>	5.7	<i>ft3</i>	201.3
Useful Inner Width	<i>mm</i>	895	<i>inch</i>	35.2
Larghezza interna utile	<i>mm</i>	895	<i>inch</i>	35.2
Max available height	<i>mm</i>	1900	<i>inch</i>	74.8
Inner depth	<i>mm</i>	1040	<i>inch</i>	40.9
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>	12,8
Frequency	<i>Hz</i>	60
Total electric power	<i>kW</i>	4,831

**Blast chilling**

Blast Chilling Capacity in 90'   +90 / +3°C [194 / -37°F]	<i>kg</i>	110	<i>lbs</i>	242.6
Freezing Capacity in 240'    +90 / -18°C [194 / -0°F]	<i>kg</i>	60	<i>lbs</i>	132.3

**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**

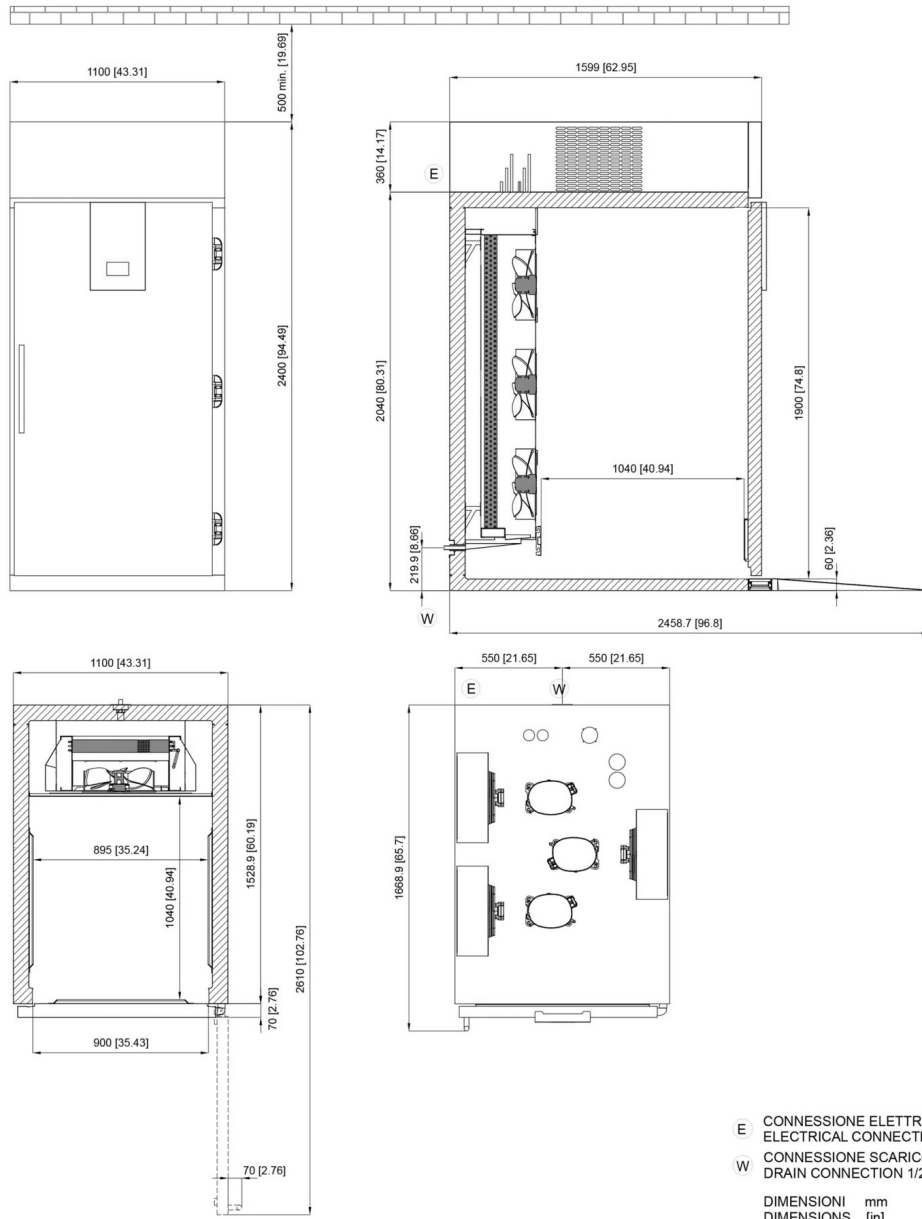
- External Scotch Brite satin finish stainless steel
- Insulation thickness: 80 mm [3.15]
- High density CFC and HCFC-free PU insulation (42 kg/m3) [2.7 Lbs/ft3]
- Ergonomic vertical handle with magnetic closure
- Door with a rubber sweeper seal, complete with closing hinges
- Rounded cell corners for 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