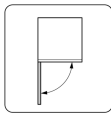


ZO051SA-R290

BLAST CHILLER FOR SMALL TO MEDIUM CATERING, AND BAKING SECTOR. STANDARD VERSION. TRAY
CAPACITY 5 x GN 1/1 - 5 x EN1 (600 x 400). AIR CONDENSING UNIT - GAS R290.



COMFORTABLE, EASY, PRACTICAL

The functions have all been designed to be activated using the digital touch keys, and the pre-set data values are shown on a 2.8 inch graphic colour display.

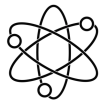
From the menu, it is possible to select either one of the 7 pre-set recipes or 20 personalised recipes, which can be saved according to need.

Features



BLAST CHILLING. +90°C UP to +3°C

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



POWERFUL

Up to 80% more blast chilling capacity (* Refers to model ZO121BA with respect to the previous model RCM121T)



Ecological refrigerant gas

R290 ecological refrigerant gas



SHOCK FREEZING. +90°C UP to -18°C

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



EFFICIENT

Minimum consumption thanks to the new cell insulation system



EASIER TO CLEAN

Cleaning and hygiene always guaranteed thanks to the new construction system

Capacity

| | | | |
|--------------------------------|-----------------------------------|------|----------|
| Capacity | 5 x GN 1/1 5 x EN1 (600 x 400) | | |
| Distance between layers | mm | 70 | inch 2.8 |
| No. of layers - h 20 | 10 | | |
| Distance between layers - h 20 | mm | 35 | inch 1.4 |
| No. of layers - h 40 | 6 | | |
| Distance between layers - h 40 | mm | 52.5 | inch 2.1 |
| No. of layers - h 65 | 5 | | |
| Distance between layers - h 65 | mm | 70 | inch 2.8 |
| Minimum layers distance | mm | 17.5 | inch 0.7 |

Dimensions

| | | | |
|---------------------------|----|------|-----------|
| Width | mm | 790 | inch 31.1 |
| Depth | mm | 820 | inch 32.3 |
| Height | mm | 900 | inch 35.4 |
| Packaging width | mm | 830 | inch 32.7 |
| Packing depth | mm | 920 | inch 36.2 |
| Packaging height | mm | 1050 | inch 41.3 |
| Net weight | kg | 110 | lbs 242.6 |
| Gross weight | kg | 150 | lbs 330.8 |
| Volume | m3 | 0.58 | ft3 20.5 |
| Packing volume | m3 | 0.8 | ft3 28.3 |
| Useful Inner Width | mm | 670 | inch 26.4 |
| Inner depth | mm | 435 | inch 17.1 |
| PU insulation - Thickness | mm | 60 | inch 2.4 |

Technical Data

| | | | |
|--------------------------------|----------|-----|----------|
| Motor | On board | | |
| Cooling mode | Air | | |
| PU insulation - Thickness | mm | 60 | inch 2.4 |
| GWP - Global Warming Potential | 3 | | |
| Refrigerant - Type | R290 | | |
| Refrigerant - Quantity | g | 150 | g |

Power supply

| | | | |
|-----------------------|-------------|-------|--|
| Power supply voltage | 1N-AC 230 V | | |
| Electrical absorption | A | 6,49 | |
| Frequency | Hz | 50 | |
| Total electric power | kW | 1,114 | |
| Cooling power * | kW | 0.825 | |

Blast chilling

| | | | |
|--|-----------|-------|----------|
| Blast Chilling Capacity in 90' +90 / +3°C | kg | 25 | lbs 55.1 |
| Freezing Capacity in 240' +90 / -18°C | kg | 15 | lbs 33.1 |
| Blast Chilling Capacity in 120' +65 / +10°C - BC standard ISO 22042 | kg | 20 | lbs 44.1 |
| Freezing Capacity in 270' +65 / -18°C - BF standard ISO 22042 | kg | 10 | lbs 22.1 |
| Blast Chilling cycle time - BC standard ISO 22042 | min | 91 | |
| Freezing cycle time - BF standard ISO 22042 | min | 240 | |
| Blast Chilling energy consumed - BC standard ISO 22042 | kW h / kg | 0.063 | |
| Freezing cycle energy consumed - BF standard ISO 22042 | kW h / kg | 0.292 | |

Water Connection

| | | | |
|---------------|----|------|----------|
| Discharge - ø | mm | 1/2" | inch NaN |
|---------------|----|------|----------|

Emissions

| | | | |
|-----------|----|------|--|
| Noisiness | db | < 70 | |
|-----------|----|------|--|

* TN - Evap. temp. -10°C / Cond. temp. +45°C || BT - Evap. temp. -25°C / Cond. temp. +45°C.

Special voltages and frequencies on request

TS-ZO051SA-A 1N-AC 208/230 V - 60 Hz

HOW TO USE

- +3°C STORAGE AT THE END OF THE CYCLE
- FAST SOFT AND HARD CORE FREEZING +90 / -18°C
- -18°C STORAGE AT THE END OF THE CYCLE
- AUTOMATIC FISH SANITIZING CYCLE
- AUTOMATIC ICE CREAM HARDENING CYCLE
- POSITIVE BLAST CHILLING +90 / +3°C AT THE SOFT AND HARD CORE

CONTROL MECHANISMS

- 2.8" captive color display with control interface.
- Connectivity available on request
- Processes identifiable by pictograms and text
- Bluetooth connection enabled via free app to monitor and download HACCP data (optional)
- Alarm viewing.
- Internal fan stop by micro switch when door is opened.
- Heated core probe with 1 measuring point
- Customizable programs for your own recipes

STRUCTURAL CHARACTERISTICS

- Insulation thickness: 60 mm.
- External Scotch Brite satin finish stainless steel
- High density CFC and HCFC-free PU insulation (42 kg/m3).
- Full-length flush ergonomic handle
- Magnetic seal on 4 sides of the door
- Stainless steel internal coating with fully rounded corners
- Die-moulded and leakproof internal base.
- Highly ventilated evaporator to ensure the cooling system's maximum efficiency
- Copper-aluminium evaporating coil, cataphoresis-painted
- Anti-condensation heating element situated on the body frame, under the stop
- Copper condensing coil with aluminum fins with high thermal efficiency.
- Indirect-flow electric fans - made of composite material - on the product
- Compressor-protecting automatic-reset thermal circuit breaker
- Slide for etagere insertion
- Side guide-supporting uprights with 18 mm-pitch holes
- Double-pitch (GN-EN) stainless steel slides, removable and equipped with anti-tip system
- 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

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

VERSIONS AVAILABLE

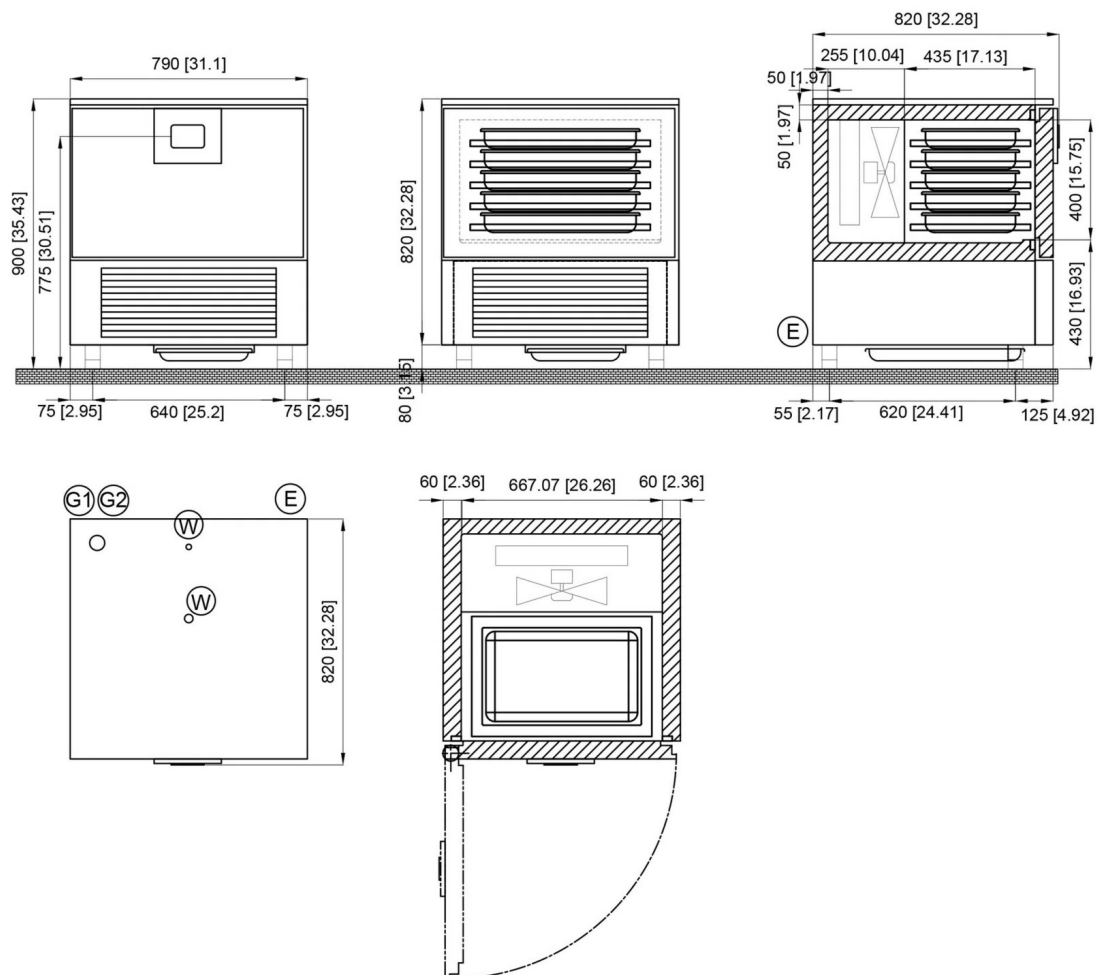
- Model with wheels
- Model with left hinged door

STANDARD EQUIPMENT

- Removable "Z" guides made of AISI 304 stainless steel, to accommodate GN 1/1 or 600 x 400 pans
- Removable guide supports in AISI 304 18/10 stainless steel
- Heated core probe, with 1 measuring point

OPTIONAL TO BE REQUESTED WHEN ORDERING

MKN051B: Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails



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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