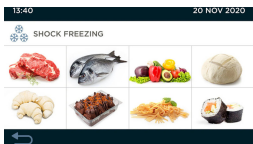
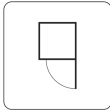


ZO202PRL

CELLS FOR LARGE-SCALE CATERING, LARGE BUSINESSES AND PASTRY KITCHENS. TROLLEY CAPACITY N° 1 - 2/1 GN - EN1. PLUG-IN CELLS. REMOTE CONDENSING UNIT OPTIONAL.



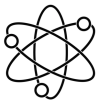
High-definition colour touch screen display. Easy to use thanks to its intuitive design, using the icons you can select the chilling mode, switch to any of the 16 pre-set sweet or savoury recipes or the hundreds of personalised recipes that can be set and saved

Features



BLAST CHILLING. +90°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



EASIER TO CLEAN

Cleaning and hygiene always guaranteed thanks to the new construction system



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



STURDY

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

Capacity

Capacity	1 trolley GN 2/1 - EN2			
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Dimensions

Width	mm	1100	inch	43.3
Depth	mm	1632	inch	64.3
Height	mm	2100	inch	82.7
Packaging width	mm	1250	inch	49.2
Packing depth	mm	1760	inch	69.3
Packaging height	mm	2330	inch	91.7
Net weight	kg	480	lbs	1058.4
Gross weight	kg	600	lbs	1323.0
Volume	m3	3.77	ft3	133.1
Packing volume	m3	5.13	ft3	181.2
Useful Inner Width	mm	895	inch	35.2
Inner depth	mm	1040	inch	40.9
PU insulation - Thickness	mm	80	inch	3.1
Doors numbers	1			

Technical Data

Working temperature	°C	+3 °C / -32 °C		°F	NaN
Motor	Without condensing unit				
PU insulation - Thickness	mm	80	inch	3.1	
Refrigerant - Type	R452A/R448A/R449A				

Power supply

Power supply voltage	3N-AC 400 V				
Electrical absorption	A	2,3			
Frequency	Hz	50			
Total electric power	kW	0,531			
Cooling power *	kW	2,970			

Blast chilling

Blast Chilling Capacity in 90' +90 / +3°C	kg	110	lbs	242.6
Freezing Capacity in 240' +90 / -18°C	kg	60	lbs	132.3

Water Connection

Discharge - ø	mm	3/4"	inch	NaN
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Emissions

Noisiness	db	< 70
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* 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-ZO202PR-A	3-AC 208/230 V - 60 HZ
TS-ZO202PR-B	3N-AC 360/400 V - 60 HZ
TS-ZO202PR-C	3N-AC 440/480 V - 60 HZ

HOW TO USE

- POSITIVE BLAST CHILLING +90 / +3°C AT THE SOFT AND HARD CORE
- +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

CONTROL MECHANISMS

- 5" touch screen color display with control interface
- Connectivity available on request
- 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.

STRUCTURAL CHARACTERISTICS

- External Scotch Brite satin finish stainless steel
- Insulation thickness: 80 mm.
- High density CFC and HCFC-free PU insulation (42 kg/m³).
- 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; all PED and UL-tested at a pressure of 30 bar
- Highly ventilated evaporator to ensure the cooling system's maximum efficiency
- Anti-condensation heating element fitted under the door seal
- Door with a rubber sweeper seal, complete with closing hinges
- Ergonomic vertical handle with magnetic closure
- 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
- Interlocking flooring, reinforced with a 30/10 steel sheet and non-slip 5WL finish
- 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
- Suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards
- Electrical connections at the front of the padlocked panel
- Copper condensing coil with aluminum fins with high thermal efficiency.
- Heating door frame

CONDENSING UNITS

- Provision for other types of refrigerant gas on request
- Tropicalized group (class "T" 43°C).
- R452A ecological refrigerant gas
- Remote condensing unit

STANDARD EQUIPMENT

- Heated core probe with 4 measuring points
- Winter kit for remote condensing unit - until -10°C
- External door protection bumper
- USB connection for uploads and downloads

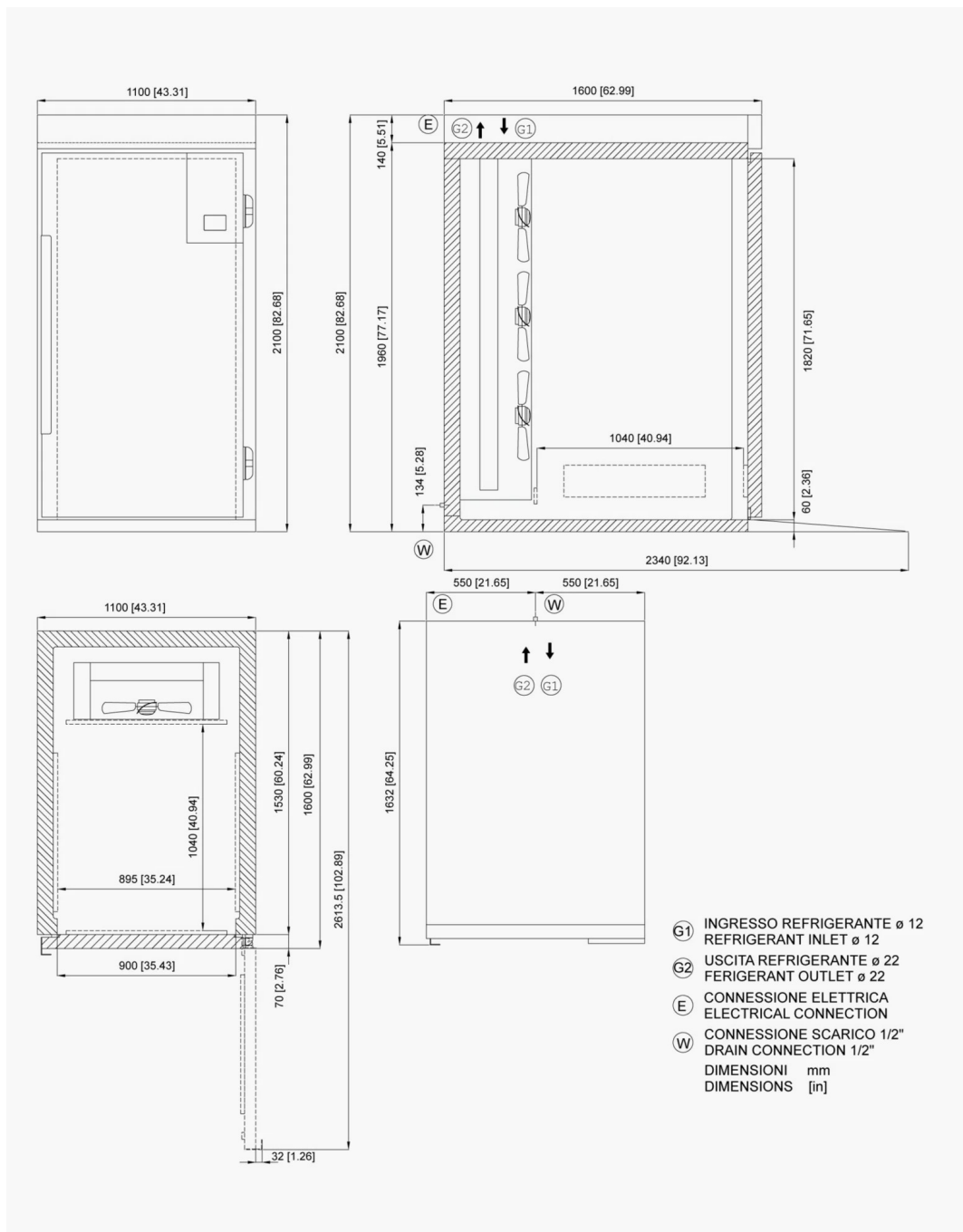
SUGGESTED CONDENSING UNITS

UMC015: Remote condensing unit - air - gas R452A - 3N-AC 400 V - 50 Hz

UMC015B: Remote condensing unit - air - gas R452A - 3-AC 208/230 V - 60 Hz

UMC015C: Remote condensing unit - air - gas R452A - 3N-AC 360/400 V - 60 Hz

UMC015D: Remote condensing unit - 3N-AC 440/480 V - 60 Hz



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