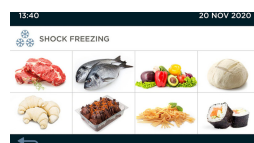
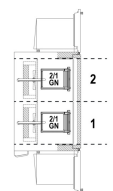
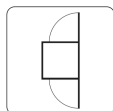


ZO402SP

CELLS FOR LARGE-SCALE CATERING, LARGE BUSINESSES AND PASTRY KITCHENS. STANDARD VERSION.
TROLLEY CAPACITY N° 2 - 2/1 GN - EN1. THROUGH-DOORS. REMOTE CONDENSATION UNIT OPTIONAL.



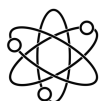
High-definition colour touch screen display. Easy to use thanks to its intuitive design, using the icons you can select the chilling mode, switch to any of the 16 pre-set sweet or savoury recipes or the hundreds of personalised recipes that can be set and saved

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

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Special voltages and frequencies on request

TS-ZO402SP-C	3N-AC 440/480 V - 60 HZ
TS-ZO402SP-B	3N-AC 360/400 V - 60 HZ
TS-ZO402SP-A	3-AC 208/230 V - 60 HZ

HOW TO USE

- POSITIVE ABATEMENT +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

- 7" 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.
- 80 MM-THICK INSULATION.
- 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 HIGH THERMAL EFFICIENCY ALUMINIUM FINS
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CONDENSING UNITS

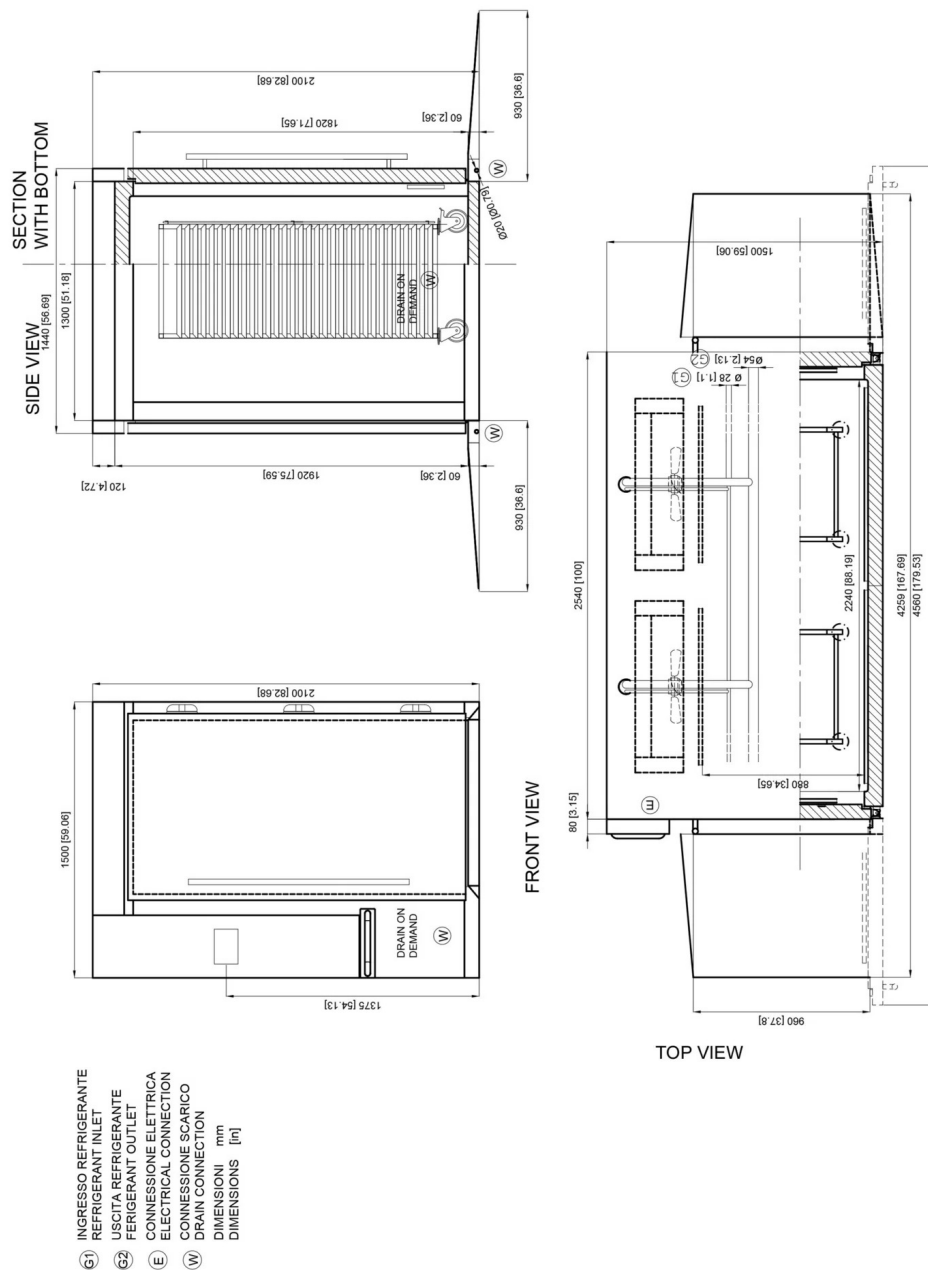
- PROVISION FOR OTHER TYPES OF REFRIGERANT GAS ON REQUEST
- TROPICALIZED GROUP (CLASS "T" 43°C).
- R452A ECOLOGICAL REFRIGERANT GAS
- REMOTE CONDENSING UNIT

STANDARD EQUIPMENT

- USB CONNECTION FOR RECIPE UPLOADS AND DOWNLOADS, PARAMETERS, HACCP AND SOFTWARE UPDATES
- MULTI-POINT HEATED CORE PROBE, 4 DETECTION POINTS.
- WINTER KIT FOR REMOTE CONDENSING UNIT - UNTIL -10°C

OPTIONAL TO BE REQUESTED WHEN ORDERING

WK30404: WINTER KIT FOR REMOTE CONDENSING UNIT - UNTIL -30°C



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

