

CODICE

BN2ABM04PS35L

MODELLO

PTS6I-700L

PRODUCT

BLAST CHILLERS



SERIE TARGET SMART

TECHNICAL SPECIFICATIONS

ease of use and energy saving

Efficiency in performance, reliability, ease of use and energy saving are just some of the advantages of the new TARGET SMART blast chillers.

The quality of your fresh or just cooked products is ensured with TARGET SMART monocoque blast chillers. All versions are made of AISI 304 Scotch-Brite stainless steel and feature CE construction conformity certification.

Furthermore, the ergonomic structure, characterized by rounded corners and the absence of joints, facilitates and makes cleaning easier, ensuring maximum hygiene.

Monocoque - ECO R290

MAIN FEATURES

GAS R290A

Touch screen control

One-piece construction in AISI304 stainless steel with Scotch-Brite satin finish

Internal rounded structure in AISI 304 stainless steel

Manual defrosting device

Ergonomic full-height handle and magnetic seal on 4 sides of the door

heated single point probe

Manual defrosting device

Electronic fans

Water condensation (optional)

AISI304 stainless steel wire shelf support GN1/1

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Technical Information

SPECIFICATION	DATA
MATERIAL	BN2ABM04PS35L
DIM. WIDTH	790 mm
DIM. DEPTH	740 mm
DIM. HEIGHT	850 mm
CELL SIZE	670X340X370
PACKAGE LENGTH	810 mm
PACKAGE WIDTH	820 mm
PACKAGING HEIGHT	1910 mm
PACKAGE VOLUME	0,001 m ³
GROSS PACKING WEIGHT	98 Kg
STANDARD POWER SUPPLY	220-240 V ~ 50 Hz
ELECTRICAL POWER	1559 Kw
TOTAL ABSORPTION	7.50
TENSION	220-240 V ~ 50 Hz
REFRIGERANT POWER	1935 W
GAS/REFRIGERANT TYPE	R290
GAS QUANTITY	131 g.
CLIMA CLASS	5
RATED CURRENT	8 (A)
CAPACITIES	6 GN 1/1 l.
Chilling yield (+90°=> +3°) Kg	21
Freezing yield (+90°=> -18°) Kg	15

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Product's PLUS



7" touchscreen display with intuitive, easy-to-use software that allows you to quickly start work cycles, recall preset settings, and easily customize operating parameters with just a few touches.



Thanks to the R290 gas supplied as standard for all available versions, Olis guarantees care and sustainability in all aspects of its product development.



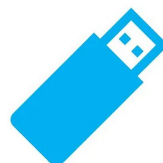
Tray rack designed to accommodate both GN 1/1 and Euronorm trays, offering uncompromising operational versatility. With different levels of positioning, the user can optimize the internal space according to the load and type of food, improving efficiency in blast chilling and freezing cycles. A practical and intelligent solution designed to fit the real needs of the professional kitchen.



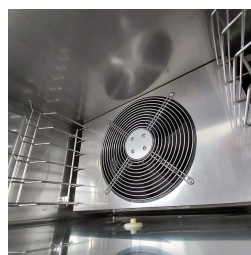
1-point core probe for precise control of internal temperature, ensuring maximum food safety in blast chilling and freezing cycles. Heated for easy extraction without damaging the product, it is integrated into the door for convenient and immediate use.

HACCP

Target Easy's control integrates a system for automatic HACCP data recording, ensuring continuous cycle monitoring and temperature tracking. All data can be easily downloaded via USB port.



The multifunctional USB port, supplied as standard, enables fast and secure management of operations, supporting firmware updates, import and export of parameters, recipes and languages. It also provides efficient downloading of HACCP data (including temperatures, alarms and events), ensuring traceability and full regulatory compliance.



The cooling system of Polaris blast chillers is designed and sized to ensure maximum efficiency even under the most intense conditions of use. The careful selection of components and the internal configuration ensure homogeneous temperature distribution throughout the chamber, promoting rapid and uniform blast chilling while fully respecting the organoleptic characteristics of the food.

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
BN219900	050-051-062-081-121-161RT	ACCESSORY KIT 4 wheels - model 5/8/12/16 GN1/1, 6 GN2/1 - ø 8cm - H=15cm