

IA51M

BLAST CHILLER 18 kgs/PERFORMANCE, AIR-COOLED UNIT



RANGE FEATURES

- Exterior: AISI 304 18-10 stainless steel front, side and top panels.
Interior: AISI 304 18-10 stainless steel.
- Satin scotchbrite finish on door, side panels, control panel and top.
- CE Mark.



FUNCTIONAL FEATURES

- Worktop in 18-10 stainless steel with rounded satin front edge.
- One-piece construction with rounded internal corners.
CFC-free expanded polyurethane insulation, 55 mm thickness, density 38kg/ m³.
- Hinged fan cover panel for easy access to the evaporator and fan during cleaning.
- Diamond-polished inner floor for improved hygiene. Drain outlet for easy cleaning of interior.
- Useful for 1/1 GN and 40 x 60 cm. containers.
- Removable wire rack in AISI 304 stainless steel wire, 5 positions, 60 mm. vertical spacing intervals.
- Control panel with electronic CHILLSTAR circuit board: developed using a programming language compatible with the other Angelo Po appliances; it allows the data of the blast chilling cycles in the memory to be printed or downloaded onto a PC.
LCD display with 16 lines on 2 columns, allowing the visualisation of the alphanumeric information, available in multilanguage version.



Library of 20 blast chilling cycles: I.F.R. cycle and cycles to customise by selecting time or core probe blast chilling mode and adjusting the various parameters such as internal temperature, fan speed and blast chilling time.

Multipoint probe: constant control of internal temperature and monitoring of operating anomalies, with signalling and saving of any variation beyond the temperature threshold or power blackouts, these HACCP ALARMS are signalled by both visual and audio warnings.

Automatic activation of storage phase at end of blast chilling/blast chillig-freezing cycle.

- Self-closing door. Full height outer stainless steel handle.
- Depth with door open 1375 mm. Easily-removable magnetic gasket.
Door frame heating element.
- Inner dimensions mm 620(L)x595(P)x375(H). Interior capacity 100 litres (as per EN 28187).
- Plastic defrost drip tray on outer base.
- Stainless steel feet with plastic heat-resistant pads, height-adjustable from 103 to 135 mm.

TECHNICAL FEATURES

- Cooling unit at evaporation temperature -10°C and condensation temperature 53,5°C rated at 692 Watt with hermetic compressor. Refrigerant gas: R404A. Air cooling.
- Production per cycle: 18 kg from +90° C to +3°C in 90 minutes. Tropicalized at 32°C (climate class N or 4 ISO441).
- Evaporation temperature control with thermostat valve. Internal operation: ventilated cell, ventilation not directly on foods.
Copper/aluminium rustproofed evaporator.
Manual defrosting.
- All controls and parts accessible from front of appliance.

Width	Cm	74,5
Depth	Cm	70
Height	Cm	90
Net weight	Kg	110

Electric Power	kW	0,9
Standard connection	V-Hz	230V 1N~ / 50Hz