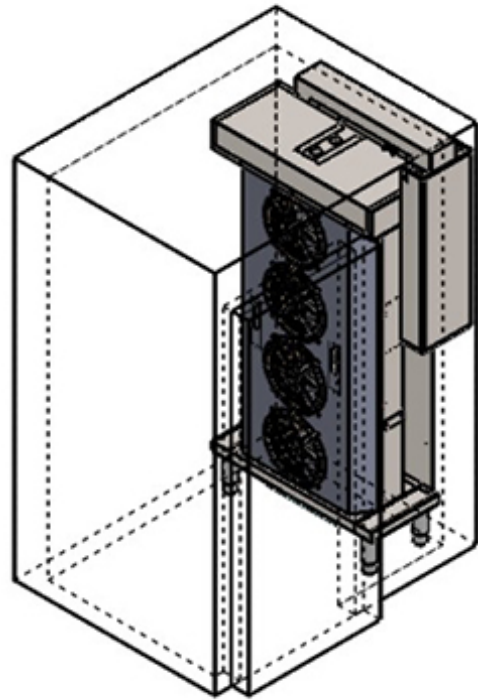


FM21

Modular stand-alone system for roll-in blast chiller.

The standard package includes a complete frame ready for final electrical connections.



External dimensions	965 x 408 x 1931 mm
Blast chilling (+90 °C, +3 °C)	200 kg
Shock freezing (+90 °C, -18 °C)	140 kg
Power supply	1 + N / 230 / 50

TECHNOLOGIES

-  NORTECH APP AND TOUCH-SCREEN 7"
-  COOKBOOK
-  COLD CYCLES
-  CORE PROBES
-  OZONE SANITIZING (optional with ozone generator)
-  SAVING HACCP DATA (Wi-Fi and USB connection for download and upload).
-  ADJUSTABLE FAN SPEED

APPLICATIONS

-  BLAST CHILLING AND SHOCK FREEZING
-  FISH SANITIZING
-  ICE CREAM
-  PASTRY

CONSTRUCTION FEATURES

- Modular stand-alone system for roll-in blast chiller.B105
- Adaptive 7" touch screen controller
- AISI 304 stainless steel construction.
- Openable fan door with stainless steel hinges for easy cleaning of the evaporator.
- Evaporator with cataphoresis rust protection.
- Stainless steel feet adjustable in height.
- Core probes.
- Electric defrost.
- Remote condensing unit. (optional)

FUNCTIONS

- Probe cycles: the core probe temperature controls the cycle ensuring control and precision.
- Time cycles: the set duration controls the cycle.
- Timer cycles: 6 different timers can be set that automatically warn when the set duration is reached.
- Cascade cycles with multiple probes installed: the cycle allows to set a different target temperature for each installed core probe.
- Cascade cycles with one probe installed: this is a single-phase cycle with infinite time that allows different foodstuffs to be treated continuously without the need to act on the controller.
- Quick start: it is possible to choose a preferred cycle for quick start.

NORTECH APP

- User friendly controller
- Possibility to choose between factory preset cycles or to modify all the parameters of each cycle.
- Customizable multiphase cycles.
- Possibility to modify the parameters also during the current cycle.

- Rename of the display probes, to better distinguish the temperatures of each food.
- Graph of the temperatures during the current cycles.
- Recipe book for saving your favorite cycles.
- HACCP data storage with the possibility of downloading via usb key.
- Any alarms described on the display.

PROGRAMS

- Blast chilling and Shock freezing.
- Automatic sanitizing of fish.
- Ice cream hardening.
- Thawing.
- Bottle cooling.
- Electric defrost.
- Cabinet drying.
- Pre-cooling.
- Pre-heating.
- Ozone cabinet sanitizing (optional with ozone generator)

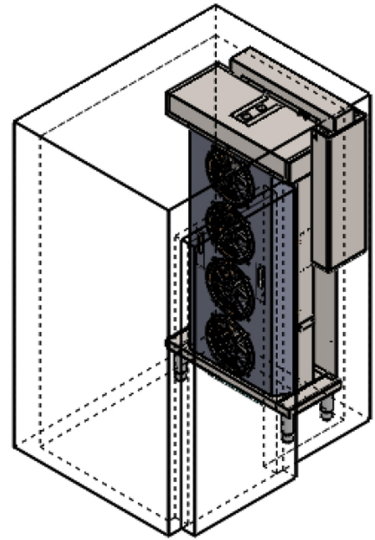
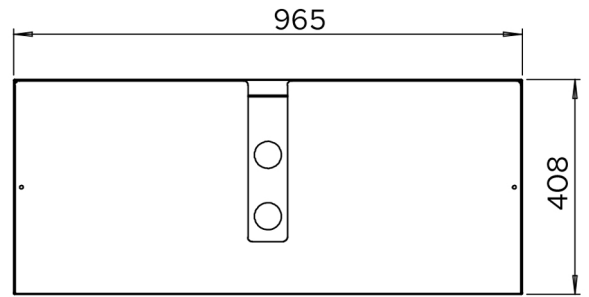
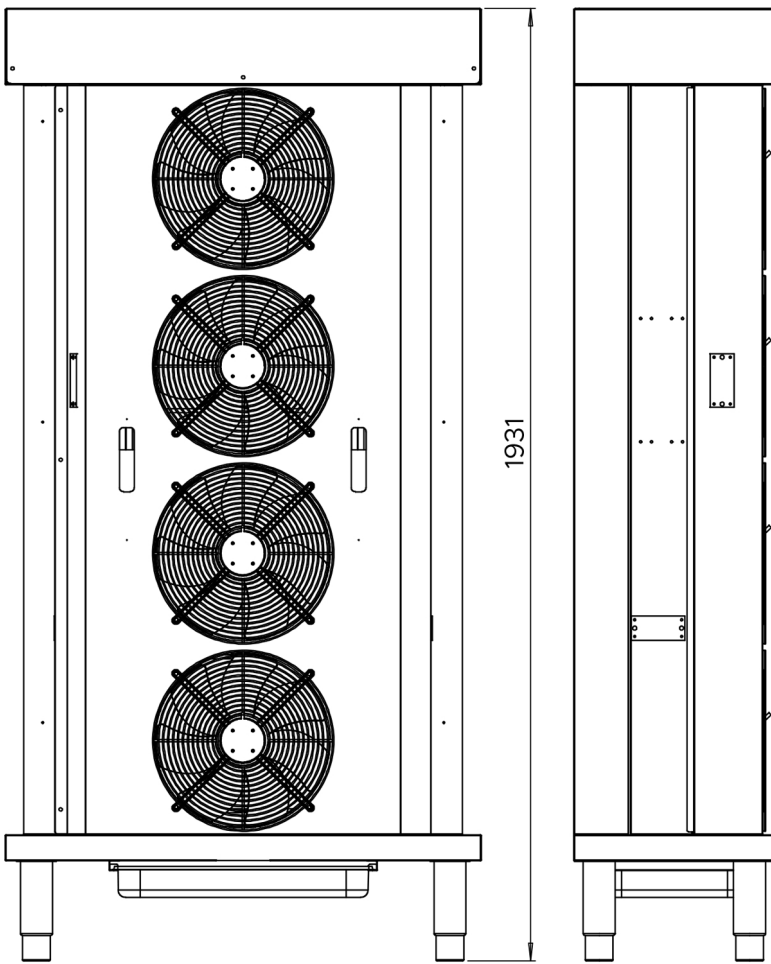
STANDARD EQUIPMENT

- n° 1 core probe.
- Adaptive 7" touch screen controller
- Stainless steel feet adjustable in height.
- External condensate drain.

OPTIONAL EQUIPMENT

- Ozone generator for cabinet sanitization cycles.
- Condensate collection tray, located at the bottom of the module
- Remote condensing unit.
- Complete cabinet.

Technical data	
Cooling capacity requested	18,5 Kw - (Evap. -10°C / Cond. 45°C)
Refrigerant gas	R452A
Ph / Volts / Hz	1 + N / 230 / 50
Max. power consumption cold cycles	2 Kw
Blast chilling (+90 °C, +3 °C)	200 kg
Shock freezing (+90 °C, -18 °C)	140 kg
Liquid line	ø 16 mm
Linea aspiraizone	ø 35 mm
External dimensions	965 x 408 x 1931 mm
Packaging dimensions	2300 x 1050 x 580 mm
Gross weight	190 kg
Net weight	140 kg



RECOMMENDED DIMENSIONS

