

# E5-20

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## E5-20

### For 5 trays 600x400

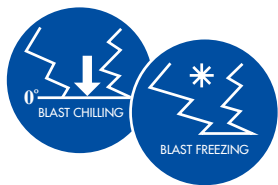
Blast chiller / Shock freezer with high production for professional and community kitchens

### GENERAL FEATURES

- Structure in stainless steel AISI 304 outside and inside
- Semi-hermetic condensing unit
- Chilling and freezing cycles controlled by core probe and by time
- Automatic preservation at the end of cycle
- Indirect air flow
- HARD chilling function
- Insulation in high density injected polyurethane without CFC
- Right hinged door (kit left hinged door included)
- Painted evaporator with easy access for cleaning and service
- Rounded internal corners
- Conic core probe for easy extraction
- Automatic and manual hot gas defrosting
- Electronic control panel with two displays indicating time and temperature
- Pre-cooling function
- Door with removable magnetic gasket

### OPTIONAL

- UV sterilizing lamp (optional)
- Incorporated printer (optional)



## FUNCTIONS

### BLAST CHILLING



Fast chilling of products from +70°C down to +3°C in less

than 90 minutes.

Air temperature 0°C. Process for delicate products or with maximum 2-3 cm of thickness.

Blast chilling process enables to reduce at minimum bacteria proliferation increasing food safety.

### HARD CHILLING



Very fast chilling of products from +70°C down to +3°C in less than 90 minutes.

Air temperature: below zero in the first phase, 0°C in the second phase.

Process for not delicate products or for products with more than 2-3 cm of thickness.

### SHOCK FREEZING



Very fast freezing down to -18°C at the product core in less than 240 minutes.

Air temperature:

-35°C/ -40°C.

Shock freezing avoids macrocrystallization of product's water preserving the organoleptic characteristic of food.

### PRESERVATION

At the end of every cycle, the appliance will automatically switch to the required storage temperature (+3°C for the blast chilling and -25°C for the shock freezing).

Automatic defrosting during preservation.

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## INSTALLATION

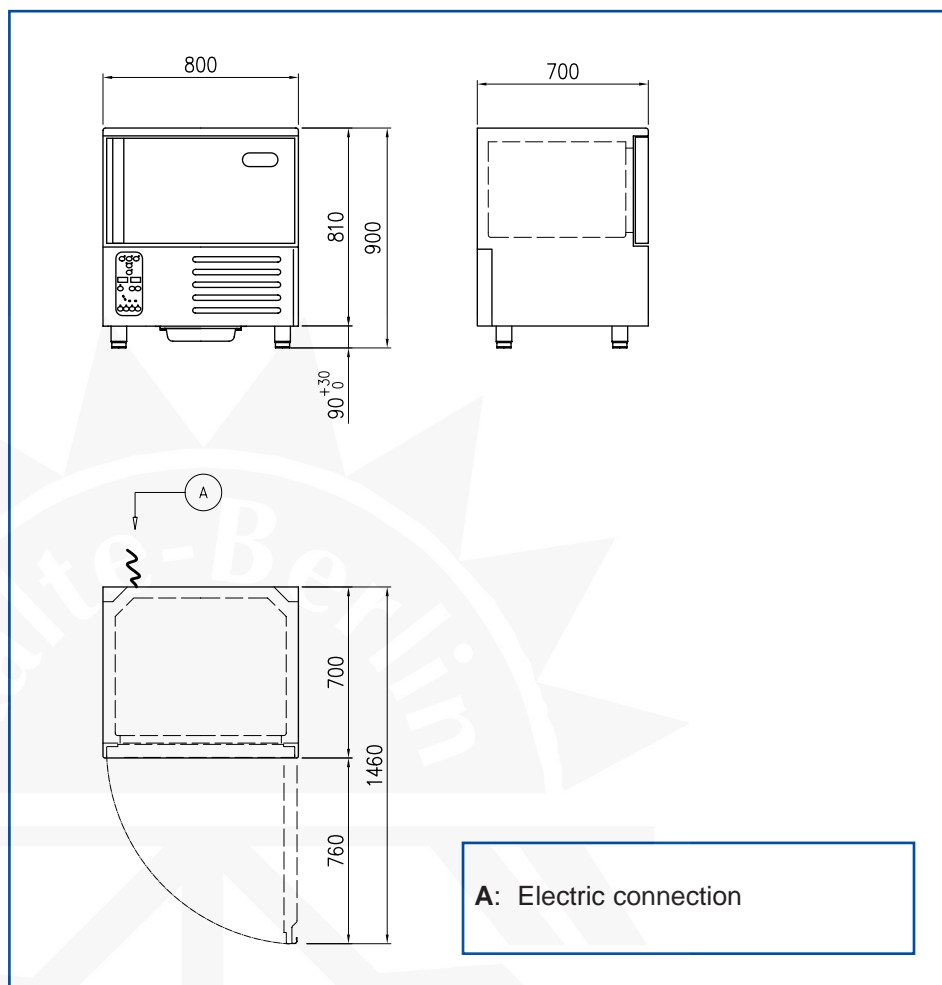
The machine is supplied assembled.  
To be made on site:

- Single-phase current connection
- All-pole circuit breaker in compliance with local rules and regulations (adequate amperage of the switch, etc.)
- Ground compensator

## BLASTING CAPACITY

Rendimento (with ambient temperature 32°C):

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+95°C / +3°C	20 Kg
+35°C / -18°C	12 Kg



## COMPRESSOR TECHNICAL DATA

### E5-20

COMPRESSOR MODEL	ASPERA J2192 GK
COMPRESSOR RATING	1 HP
N° FAN MOTOR (CONDENSATOR)	1
AMPERAGE FAN MOTOR	0,5
<b>REMOTE UNIT CONNECTION (ON REQUEST)</b>	
DISCHARGE CONNECTION	10 mm
SUCTION CONNECTION	12 mm
HOT GAS CONNECTION	10 mm
GAS TYPE	R404A

## REMOTE UNIT DIMENSION

WIDTH	760 mm
DEPTH	580 mm
HEIGHT	300 mm

## T5 TECHNICAL DATA

### E5-20

VOLTAGE	220-240V/50HZ/1
ABSORBED POWER	1200 W
MAX AMPERAGE	10 A
DEFROSTING	HOT GAS
GAS CHARGE	1300 gr.