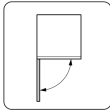


ZO052BA-R290-US

BLAST CHILLER FOR SMALL TO MEDIUM CATERING - CAPACITY 5 x (18" x 26") or GN 2/1 or 10 x GN 1/1 - AIR  
CONDENSING UNIT - GAS R290 - INTERFACE WITH DIGITAL CONTROLS AND 2.8" GRAPHIC COLOUR DISPLAY

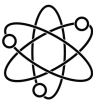


**COMFORTABLE, EASY, PRACTICAL**  
The functions have all been designed to be activated using the digital touch keys, and the pre-set data values are shown on a 2.8 inch graphic colour display. From the menu, it is possible to select either one of the 7 pre-set recipes or 20 personalised recipes, which can be saved according to need.

Features



**BLAST CHILLING. +90°C UP to +3°C [194°C / 37°F]**  
Blast chilling at the core of the food creates a thermal shock which prevents the proliferation of bacteria that causes food to age



**POWERFUL**  
Up to 80% more blast chilling capacity (\* Refers to model ZO121BA with respect to the previous model RCM121T)



**Environmentally friendly refrigerant**  
Environmentally friendly refrigerant R290



**SHOCK FREEZING. +90°C UP to -18°C [194°F to 0°F]**  
Cell temperature of -40°C [-40°F], 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



**EASIER TO CLEAN**  
Cleaning and hygiene always guaranteed thanks to the new construction system

Capacity

Capacity	5 x (18" x 26") or 5 x GN 2/1 or 10 x GN 1/1			
Distance between layers	mm	18	inch	0.7
Minimum distance between layers	mm	17.5	inch	0.7

Dimensions

Width	mm	850	inch	33.5
Depth	mm	950	inch	37.4
Height	mm	970	inch	38.2
Packaging width	mm	910	inch	35.8
Packing depth	mm	1020	inch	40.2
Packaging height	mm	1120	inch	44.1
Weight	kg	135	lbs	297.7
Gross weight	kg	180	lbs	396.9
Volume	m3	0.783275	ft3	27.7
Packing volume	m3	1.039584	ft3	36.7
Useful Inner Width	mm	730	inch	28.7
Inner depth	mm	565	inch	22.2
PU insulation - Thickness	mm	60	inch	2.4

Technical Data

Motor	Air-cooled condensing unit			
PU insulation - Thickness	mm	60	inch	2.4
GWP - Global Warming Potential	3			
Refrigerant - Type	R290			
Refrigerant - Quantity	g	150	g	

Power supply

Power supply voltage	1ph / 208-230 V			
Consumption	A	8.68		
Frequency	Hz	60		
Total electric power	kW	1.45		
Cooling power *	kW	1.1065		

Blast chilling

Blast Chilling Capacity in 90'   +90 / +3°C [194 / -37°F]	kg	35	lbs	77.2
Freezing Capacity in 240'    +90 / -18°C [194 / -0°F]	kg	25	lbs	55.1

Water Connection

Discharge - ø	mm	50	inch	2.0
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Emissions

Noisiness	db	< 70
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\* TN - Evap. temp. -10°C / Cond. temp. +45°C || BT - Evap. temp. -25°C / Cond. temp. +45°C.

HOW TO USE

- Positive blast chilling +90 / +3°C [194°C / 37°F] at the soft and hard core
- +3°C [37°F] Storage at the end of the cycle
- Fast soft and hard core freezing +90 / -18°C [194°F / 0°F]
- -18°C [-0.4°F] Storage at the end of the cycle
- Automatic fish sanitizing cycle
- Automatic ice cream hardening cycle

CONTROL MECHANISMS

- 2.8" captive color display with control interface.
- Connectivity available on request
- Processes identifiable by pictograms and text
- Bluetooth connection enabled via free app to monitor and download HACCP data (optional)
- Alarm viewing.
- Internal fan stop by micro switch when door is opened.
- Heated core probe with 1 measuring point
- Customizable programs for your own recipes

STRUCTURAL CHARACTERISTICS

- External Scotch Brite satin finish stainless steel
- High density CFC and HCFC-free PU insulation (42 kg/m3) [2.7 Lbs/ft3]
- Highly ventilated evaporator to ensure the cooling system's maximum efficiency
- Stainless steel internal coating with fully rounded corners
- Die-moulded and leakproof internal base
- Magnetic seal on 4 sides of the door
- Indirect-flow electric fans - made of composite material - on the product
- Side guide-supporting uprights with 18 mm-pitch holes [0.7]
- Compressor-protecting automatic-reset thermal circuit breaker
- Copper-aluminium evaporating coil, cataphoresis-painted
- Copper condensing coil with aluminium fins with high thermal efficiency.
- Full-length flush ergonomic handle
- Anti-condensation heating element situated on the body frame, under the stop
- Double-pitch (GN-EN) stainless steel slides, removable and equipped with anti-tip system
- Slide for etagere insertion
- Insulation thickness: 60 mm [2.36]
- Heating door frame

CLEANING AND MAINTENANCE

- Easy to wash and hygienic safety due to the suspended evaporator coil.
- Easy to clean in accordance with UNI EN 14159 hygiene regulations.

CONDENSING UNITS

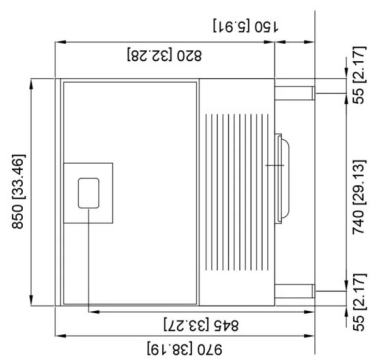
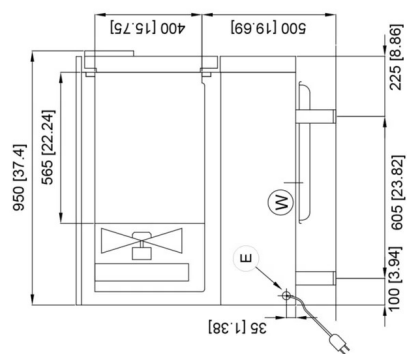
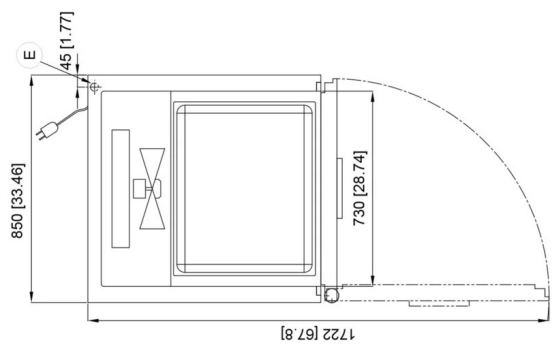
- Automatic defrost and defrost water self evaporating without the use of energy.
- Environmentally friendly refrigerant R290

VERSIONS AVAILABLE

- Model with wheels
- Model with left hinged door

STANDARD EQUIPMENT

- REMOVABLE "Z" GUIDES IN AISI 304 STAINLESS STEEL FOR 1/1 GN OR 600 X 400 TRAYS.
- REMOVABLE GUIDE SUPPORTS IN AISI 304 18/10 STAINLESS STEEL.
- HEATED CORE PROBE, WITH 1 MEASURING POINT.



E	Electric power supply cable inlet	W	Optional drain connection
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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