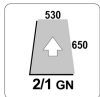
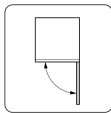


ZO122LBA-R290-US

BLAST CHILLER FOR SMALL TO MEDIUM CATERING - CAPACITY 12 x (18" x 26") or 12 x GN 2/1 or 24 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



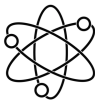
BLAST CHILLING. +90°C UP to +3°C [194°F / 37°F]
Blast chilling at the core of the food creates a thermal shock which prevents the proliferation of bacteria that causes food to age



Environmentally friendly refrigerant
Environmentally friendly refrigerant R290



EFFICIENT
Minimum consumption thanks to the new cell insulation system



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



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



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

Capacity

Capacity	12 x (18" x 26") or 12 x GN 2/1 or 24 x GN 1/1			
Distance between layers	mm	19	inch	0.7
Minimum distance between layers	mm	18.25	inch	0.7

Dimensions

Width	mm	850	inch	33.5
Depth	mm	1000	inch	39.4
Height	mm	1810	inch	71.3
Packaging width	mm	910	inch	35.8
Packing depth	mm	1060	inch	41.7
Packaging height	mm	1960	inch	77.2
Weight	kg	230	lbs	507.2
Gross weight	kg	275	lbs	606.4
Volume	m3	1.5385	ft3	54.3
Packing volume	m3	1.890616	ft3	66.8
Useful Inner Width	mm	670	inch	26.4
Inner depth	mm	930	inch	36.6
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	2 x 150	g	

Power supply

Power supply voltage	3ph / 208-230 V			
Consumption	A	12.6		
Frequency	Hz	60		
Total electric power	kW	3.629		
Cooling power *	kW	2.13		

Blast chilling

Blast Chilling Capacity in 90' +90 / +3°C [194 / -37°F]	kg	65	lbs	143.3
Freezing Capacity in 240' +90 / -18°C [194 / -0°F]	kg	45	lbs	99.2

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 aluminum 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

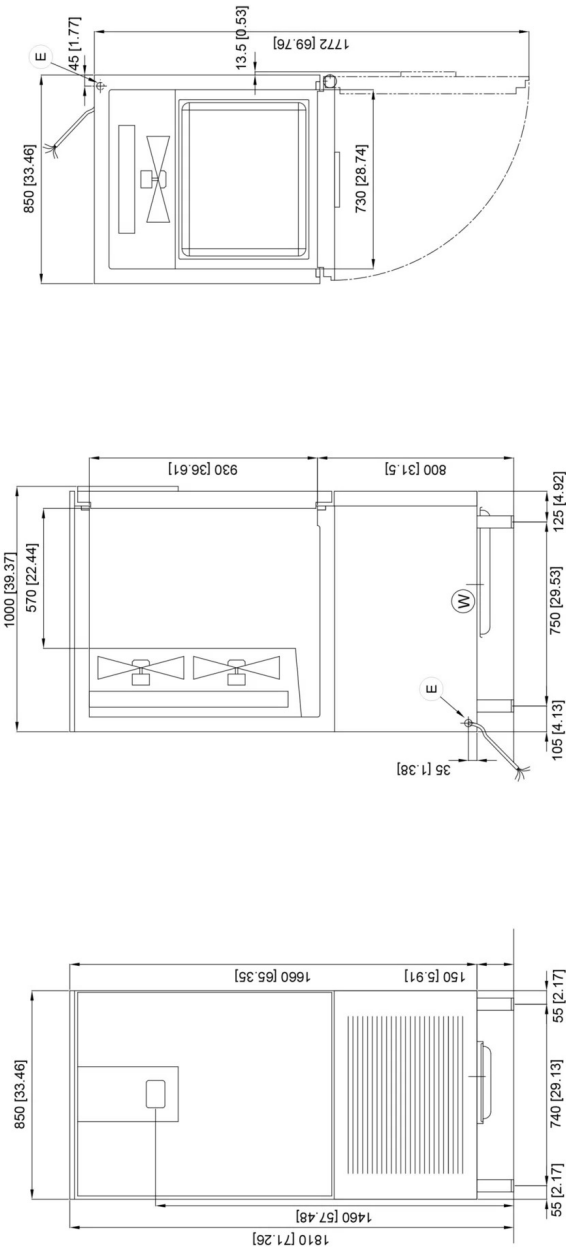
- Automatic defrost and defrost water self evaporating without the use of energy.

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