

# Nat 15



## CAPACITY

15 TRAYS GN 1/1 H40 - H65

30 TRAYS GN 1/1 H20

30 EN 60x40 TRAYS - GN 1/1 GRIDS

+90  
▼+3 | 68 kg    +90  
▼-18 | 52 kg

## PROGRAMS

Blast chilling                      Shock freezing

Fish sanitizing                      Thawing

Pre-cooling                          Ice cream hardening

Bottle cooling.                      Hot gas defrosting.

Cabinet drying.                      Cabinet sanitizing

## VERSIONI

 **S** Plug-in air condensing unit

 **R** Without condensing unit

 **W** Plug-in water condensing unit

## CONSTRUCTION FEATURES

Adaptive 7" touch screen controller

Monocoque construction.

Internal and external construction in AISI 304 stainless steel.

Stainless steel feet adjustable in height.

Door gasket resistant to minimum reaching temperatures.

Cabinet profiles and door profiles resistant to minimum temperatures.

Technical compartment placed under the cabinet.

Condensing unit placed in the technical compartment, removable and easily inspectable.

Electrical panel with connectors, removable and easy to inspect.

Multi-level adjustable stainless steel AISI 304 tray holder, suitable to hold GN 1/1 and EN 60x40 trays. Easily removable structure for cleaning operations.

Internal cell with rounded corners to facilitate cleaning operations.

CFC-free high density polyurethane insulation.

Evaporator with cataphoresis rust protection.

Left side door hinge.

Heated door perimeter to avoid frost formation.

## 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.

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.

## STANDARD EQUIPMENT

-  n° 1 multi-point core probe.
-  AISI 304 stainless steel tray holder for GN 1/1 and EN 60x40.
-  Stainless steel feet adjustable in height.
-  Condensing tray, placed on the bottom of the machine.

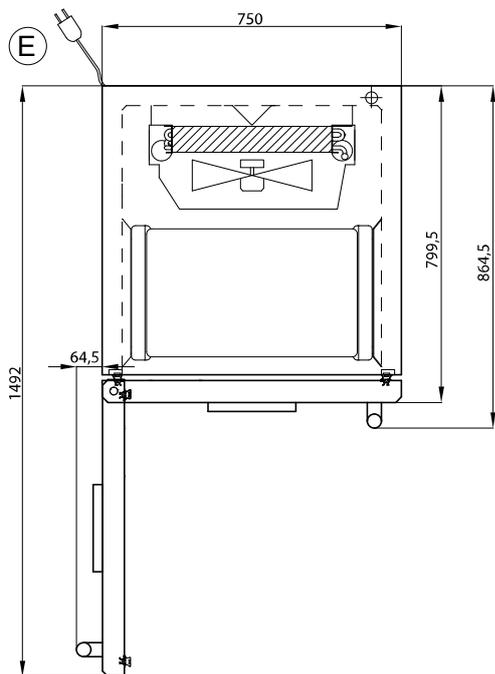
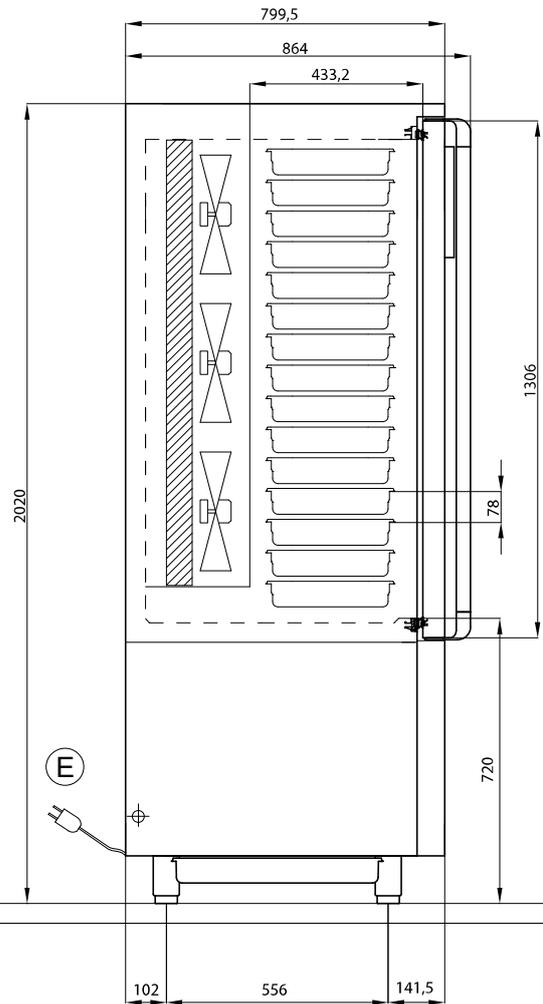
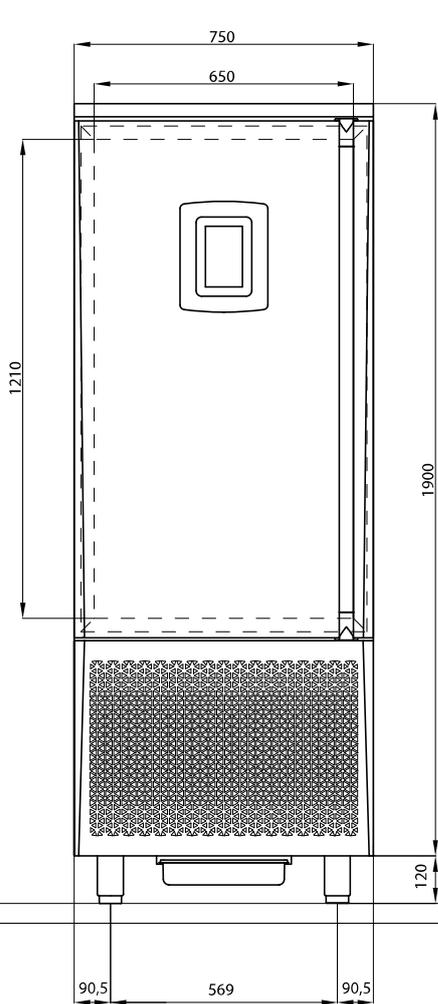
## OPTIONAL EQUIPMENT

-  Ozone generator for cabinet sanitization cycles.
-  Predisposition for 4 core probes (1 probe included).
-  Additional core probe.
-  Kit of casters.

Technical data	S	R	W
Cooling capacity (Evap. -10°C / Cond. 45°C)	7626 W	-	7626 W
Cooling capacity requested	-	7626 W	-
Liquid line	-	3/8" [10] mm	-
Suction line	-	1/2" [12] mm	-
Condensation	autonomo aria	remoto	autonomo acqua
Refrigerant gas	R452A	R452A	R452A
GWP	2141	2141	2141
Climate class	4	4	4
Power supply (Ph / Volts / Hz)	380-420/3N/50	220-240/1N/50	380-420/3N/50
Max. power consumption cold cycles	4881 W - 10.28 A	548 W - 2.96 A	4701 W - 9.46 A
Blast chilling (+90 °C, +3 °C)	68 kg	68 kg	68 kg
Shock freezing (+90°C, -18°C)	52 kg	52 kg	52 kg
Internal dimensions (wxpxh)	650 x 433 x 1210 mm	650 x 433 x 1210 mm	650 x 433 x 1210 mm
External dimensions (wxpxh)	750 x 864 x 2020 mm	750 x 864 x 2020 mm	750 x 864 x 2020 mm
Capacity (liter)	341 L	341 L	341 L
Packaging dimensions	800 x 890 x 2174 mm	800 x 890 x 2174 mm	800 x 890 x 2174 mm
Packing volume	1.5 m <sup>3</sup>	1.5 m <sup>3</sup>	1.5 m <sup>3</sup>
Gross weight	233 kg	215 kg	233 kg

EN22042			
+65°C +10°C	kWh/Kg	0,088	+65°C -18°C
	Min.	88	
	Kg	63	
+65°C +10°C	kWh/Kg	0,261	+65°C -18°C
	Min.	248	
	Kg	42	

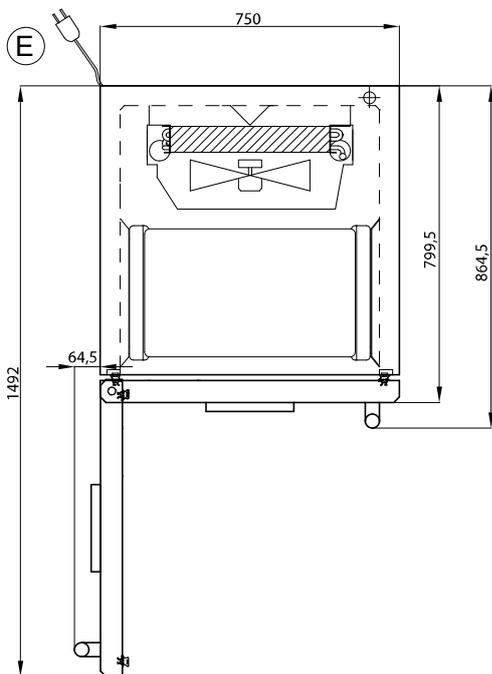
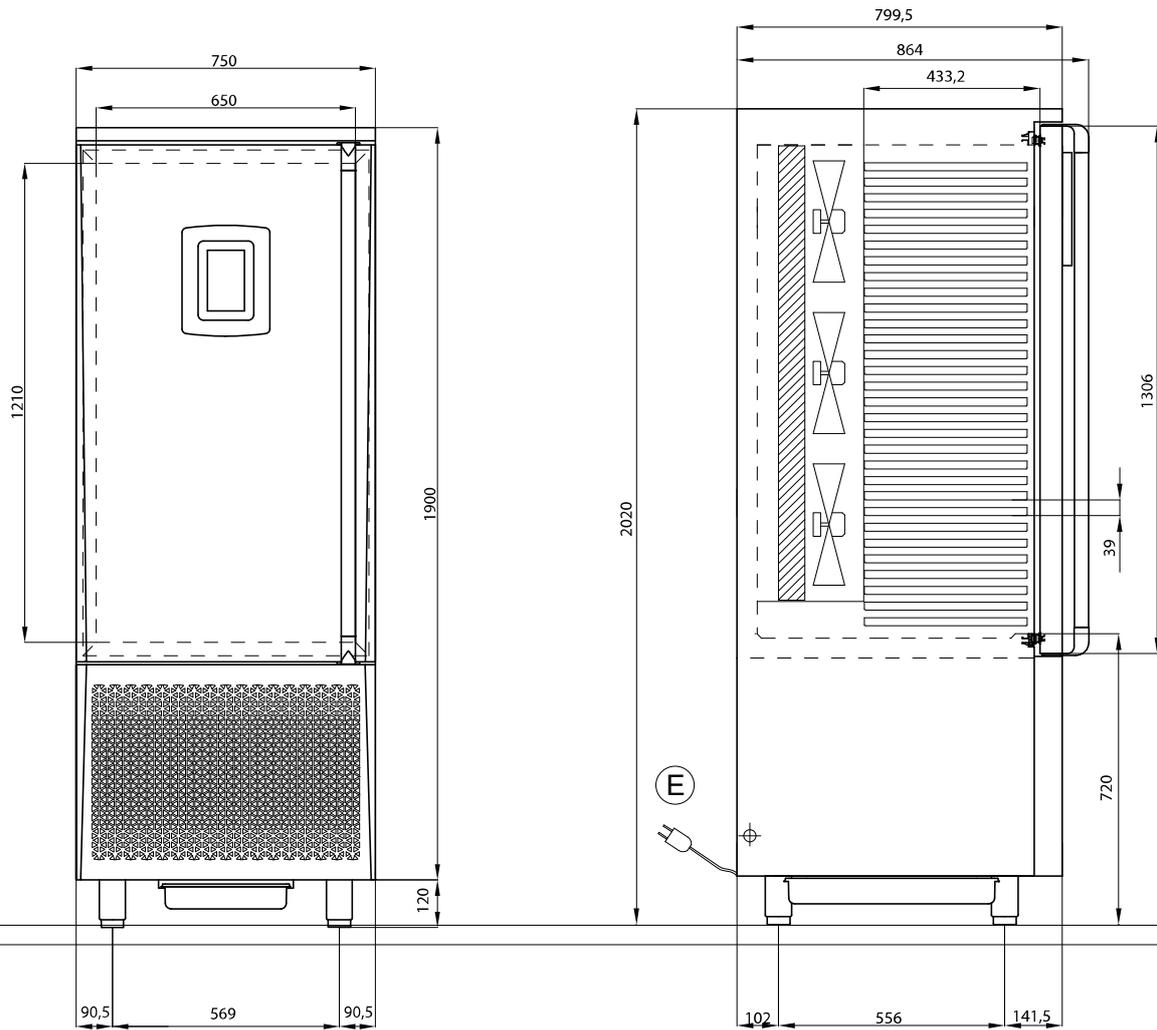
GASTRONOMIA / GASTRONOMY



 H MIN 120  
H MAX 165

 CONNESSIONE ELETTRICA  
ELECTRICAL CONNECTION

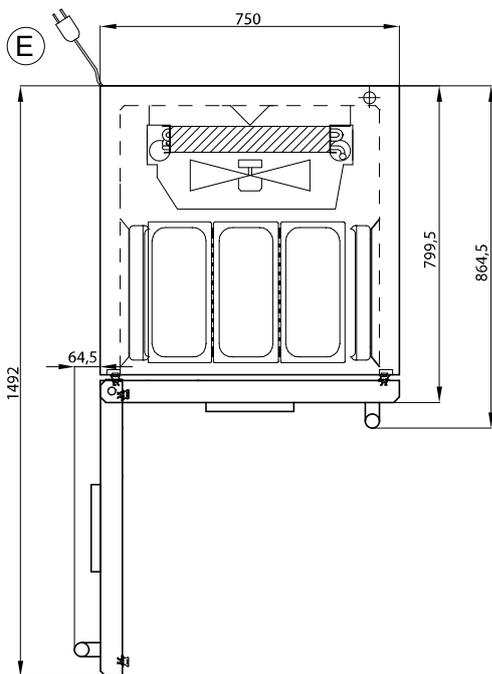
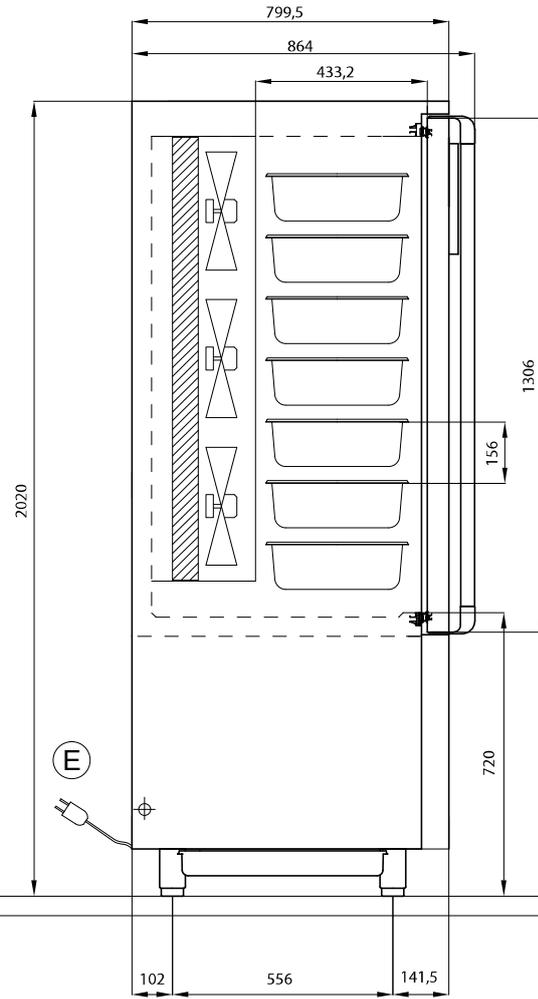
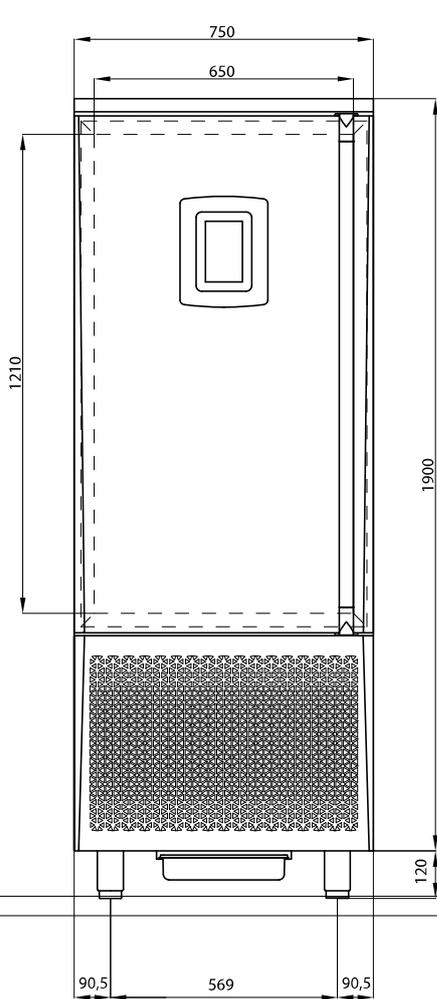
PASTICCERIA / PASTRY



 H MIN 120  
H MAX 165

**(E)** CONNESSIONE ELETTRICA  
ELECTRICAL CONNECTION

GELATO / ICE CREAM



**(E)** CONNESSIONE ELETTRICA  
ELECTRICAL CONNECTION