

Plus 15



CAPACITY

- 15 TRAYS GN 1/1 H40 - H65

- 30 TRAYS GN 1/1 H20

- 30 EN 60x40 TRAYS - GN 1/1 GRIDS

+90 | 68 kg +90 | 52 kg
▼+3 ▼-18

PROGRAMS

- | | |
|-------------------------|---------------------|
| Blast chilling | Shock freezing |
| Low temperature cooking | Proofing |
| Retherm. | Fish sanitizing |
| Thawing | Ice cream hardening |
| Pre-cooling | Pre-heating. |
| 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

- Internal and external construction in AISI 304 stainless steel.

- Stainless steel feet adjustable in height.

- Door gasket resistant to maximum and 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.

- Recipe book for saving your favorite cycles.

- HACCP data storage with the possibility of downloading via usb key.

STANDARD EQUIPMENT



n° 1 heated multi-point core probe.



AISI 304 stainless steel tray holder for GN 1/1 and EN 60x40.



Condensing tray, placed on the bottom of the machine.



Ozone generator for cabinet sanitization cycles.

OPTIONAL EQUIPMENT



Humidity generator.



Predisposition for 4 core probes (1 probe included).



Additional core probe.



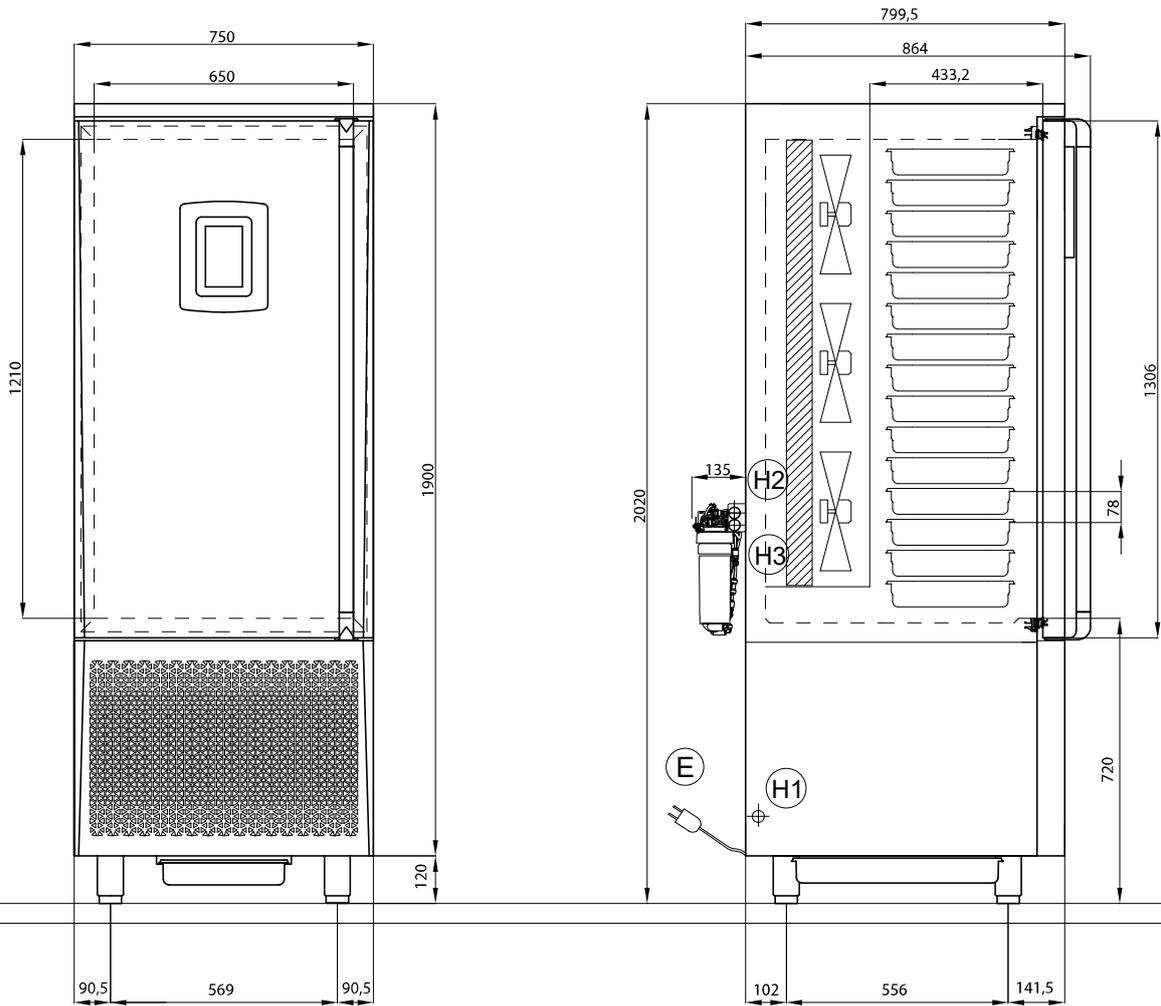
Kit of casters.

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
Max assorbimento elettrico cicli caldo (optional umidità)	3310 W (3310 W)	3310 W (3310 W)	3310 W (3310 W)
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 ³	1.5 m ³	1.5 m ³
Gross weight	243 kg	225 kg	243 kg

EN22042

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

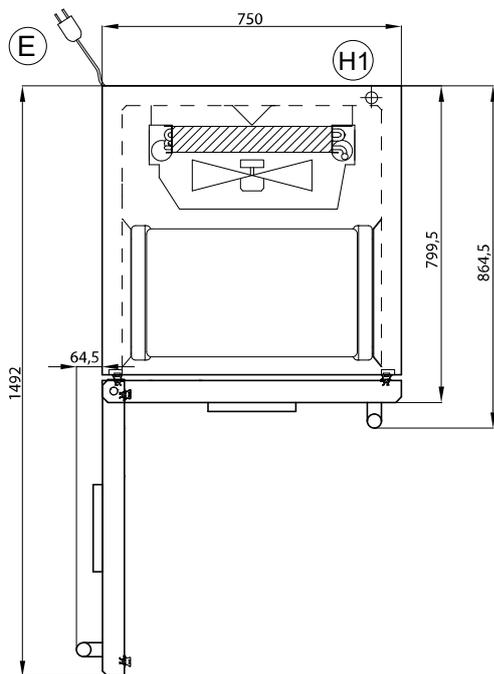
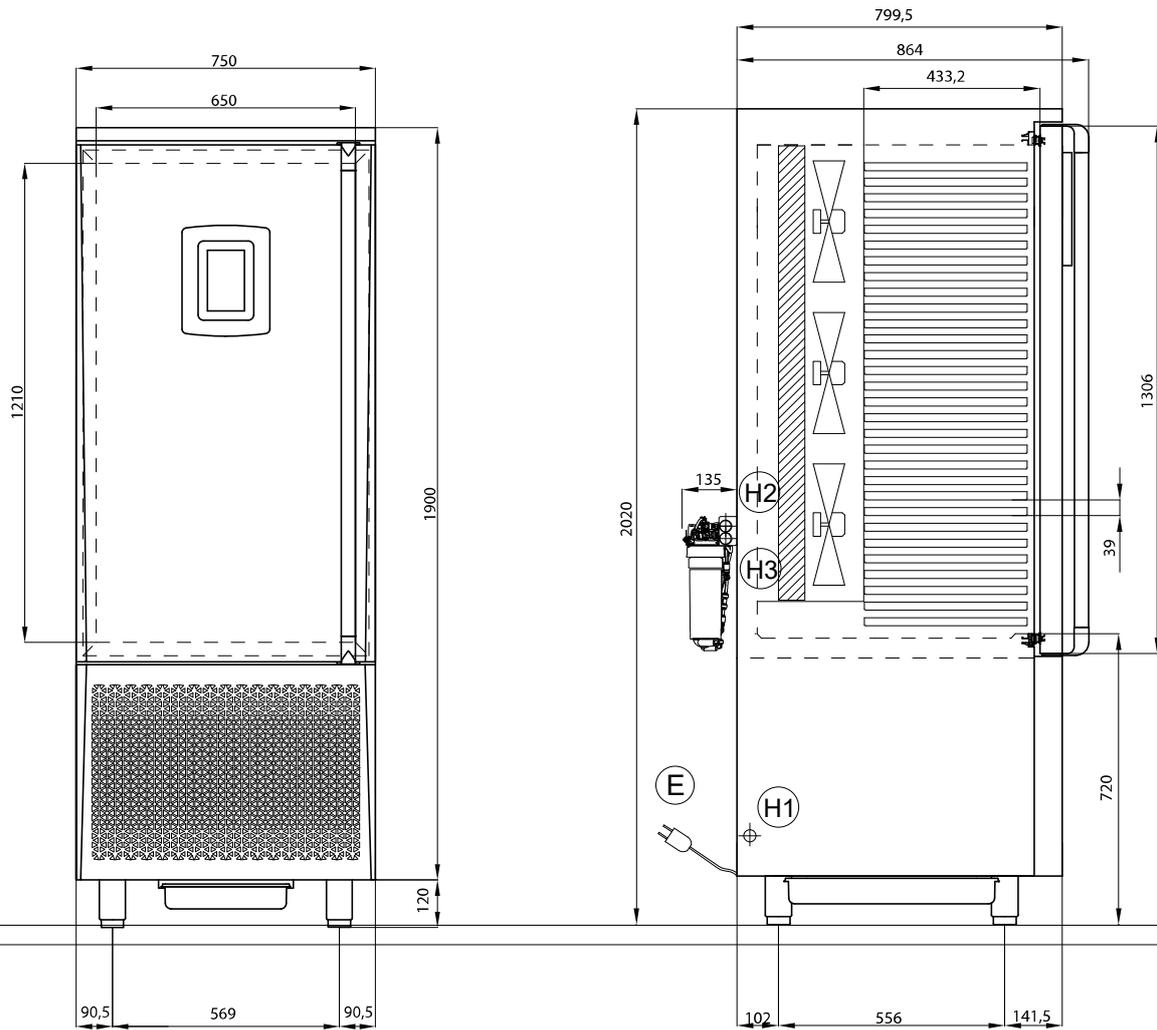
GASTRONOMIA / GASTRONOMY



 H MIN 120
H MAX 165

- (E)** CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION
- (H1)** CONNESSIONE INGRESSO H2O BOILER
WATER INLET CONNECTION BOILER
- (H2)** CONNESSIONE INGRESSO H2O BOILER + FILTRO
WATER INLET CONNECTION BOILER + FILTER
- (H3)** CONNESSIONE USCITA H2O BOILER + FILTRO
WATER OUTLET CONNECTION BOILER + FILTER

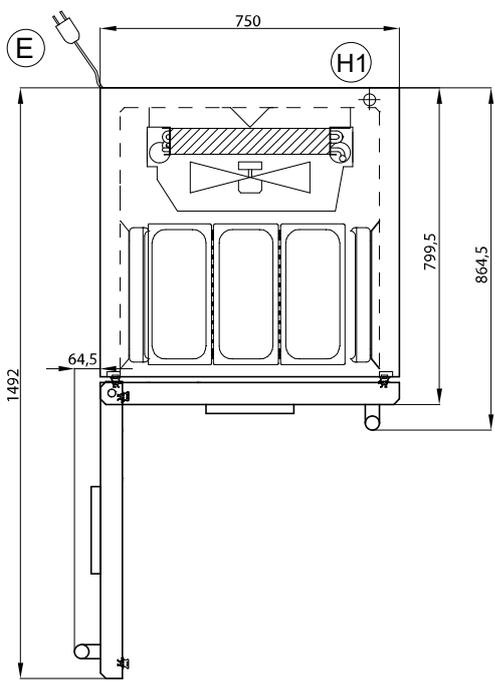
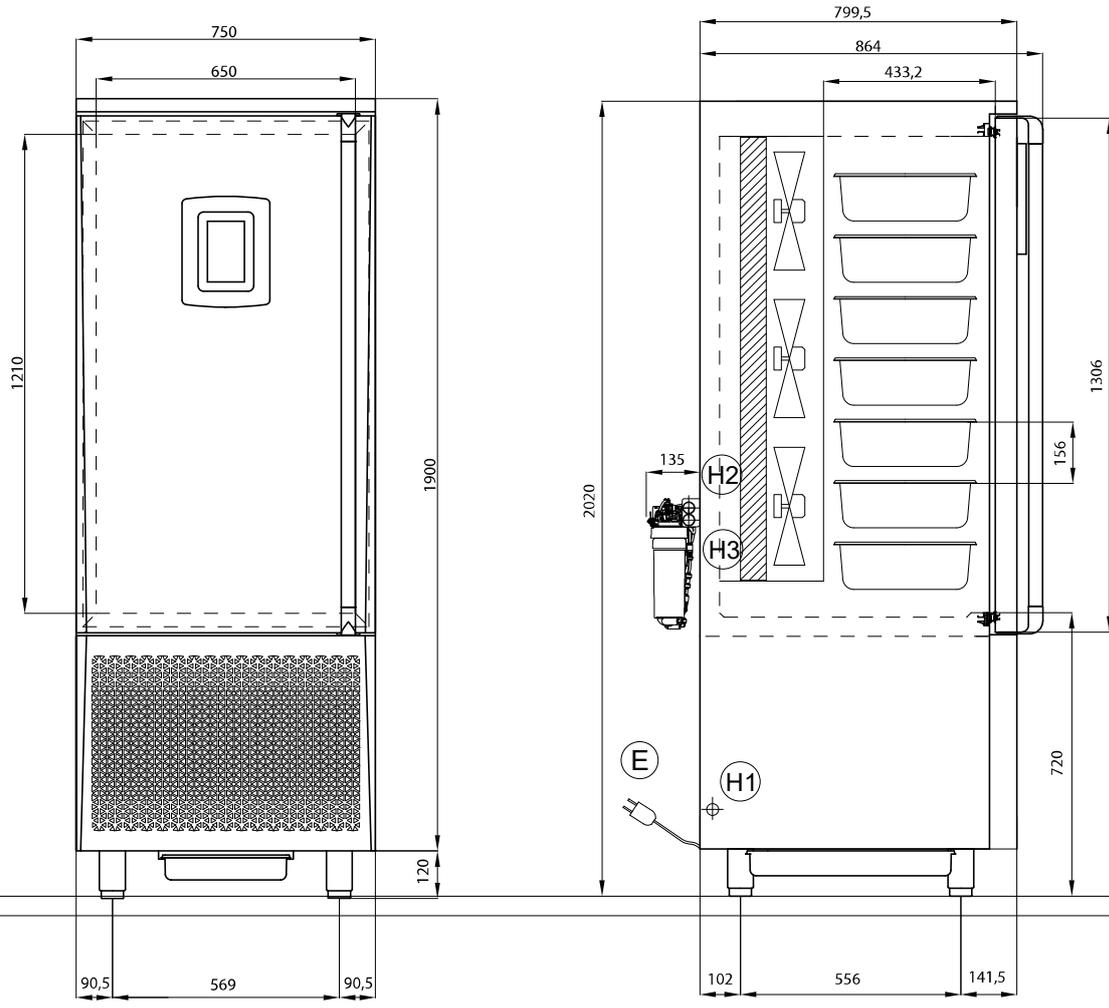
PASTICCERIA / PASTRY



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GELATO / ICE CREAM



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