

Blast chiller for catering

LAINOX[®]
Cooking System

023

3 x 2/3 GN

GENERAL FEATURES

- External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish)
- AISI 304 18/10 stainless steel door th. 0.8mm (Scotch-Brite satin finish)
- Internal covering completely radiated in AISI 304 18/10 stainless steel
- Internal base for containment
- High-density expanded polyurethane insulation (about 42 kg/m³), without HCFC
- Copper - aluminum evaporator, protected with non - toxic epoxy resins through cataphoresis painting systems
- Copper condensing coil with high heat yield aluminium fins
- Anti-condensate resistance positioned on the box under the magnetic gasket
- Ergonomic handle for the complete length and magnetic gaskets on the 4 sides of the door

INTERNAL SET-UP

- Slides in 18/10 stainless steel encased on the sides of the room, easily removable for washing
- Core probe

REFRIGERANT UNIT

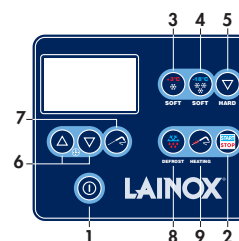
- Fans with indirect flow onto the product
- Hermetic compressor
- R404A refrigerant liquid
- Evaporators with large exchange surfaces, for high cooling efficiency
- Manual defrosting device and condensate evaporation system without use of electrical energy

COMMANDS, CONTROLS AND SAFETY DEVICES

- Control and command circuit board equipped with high-visibility custom display, which highlights the status of the appliance at all times
- Circuit breaker for compressor protection

OPTIONS / ACCESSORIES

- Version with remote unit
- Condensing unit with water cooling unit
- Revolving castors
- Printing kit
- Probe heated for easy extraction



S VERSION

- 1 - Main switch ON/OFF
- 2 - Start/Stop of a chilling phase
- 3 - Select chilling +3°C SOFT
- 4 - Select freeze -18°C SOFT
- 5 - Select HARD chilling (+3°C) or freeze (-18°C) cycle
- 6 - Time or chilling/freeze cycle setting
- 7 - Select for chilling/freeze cycle per probe
- 8 - Display of temperature of evaporator probe during operation. Start defrosting (with unit in STOP mode) with long press.
- 9 - Heating for shaft probe extraction (for freezing programmes)

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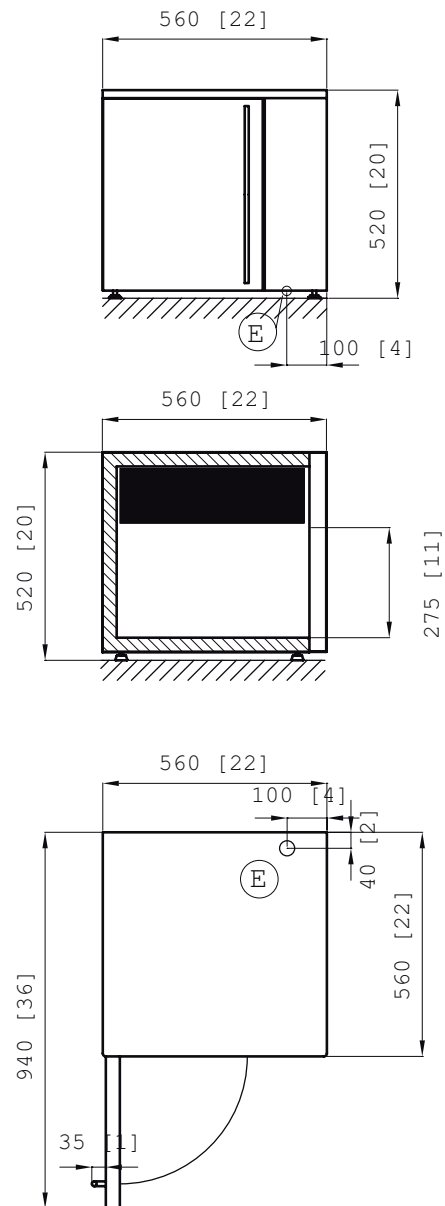
3 x 2/3 GN

Model		ABM 023
Control type		S
Dimensions (W x D x H)	mm	560 x 560 x 520
Door opening width	mm	330
Door opening height	mm	275
Internal depth	mm	475
Thickness	mm	35
Climatic class		ST
Chilling cycle	°C	+90 → +3
Freezing cycle	°C	+90 → -18
Chilling capacity	90' kg	8
Freezing capacity	240' kg	5
Hour yield in freezing	kg/h	-
Refrigerant	gas	R404A
Refrigeration capacity	(*) W	487
Electric power supply	V/~ / Hz	230 / 1 / 50
Input electric power	(°) W	587
Compressor	HP	1/2
Max. absorbed current	(°) A	3,4
Setting up	n°	3 x 2/3 GN
Distance between layers	mm	80
Net weigh	kg	47
Noise level	dB(A)	< 70

for Mod. ___ R ___ (*) temp. evap. -10°C temp. cond. +45°C / (°) temp. evap. 0°C temp. cond. +55°C
 for Mod. ___ M ___ (*) temp. evap. -25°C temp. cond. +45°C / (°) temp. evap. -10°C temp. cond. +55°C

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ⓔ CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION

DIMENSIONI mm

DIMENSIONS [in]

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