

Intuitive control, great freedom

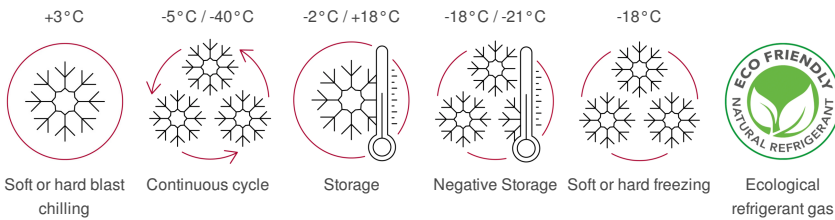
Smart and essential, the 5" touch screen, placed at your fingertips and at eye level on the door of the blast chiller, offers immediate visibility and interaction with the functions, represented by intuitive and easy-to-read symbols



Model: **RBS-081-SA-R290**

Ready

BLAST CHILLER FOR SMALL TO MEDIUM CATERING & THE BAKING SECTOR. BOOSTED VERSION. TRAY CAPACITY 9 X 1/1 GN - 9 X EN1. AIR CONDENSING UNIT - GAS R290.



HOW TO USE

- POSITIVE BLAST CHILLING +90 / +3°C AT THE SOFT AND HARD CORE
- +3°C STORAGE AT THE END OF THE CYCLE
- FAST SOFT AND HARD CORE FREEZING +90 / -18°C
- -18°C STORAGE AT THE END OF THE CYCLE
- AUTOMATIC FISH SANITIZING CYCLE
- AUTOMATIC ICE CREAM HARDENING CYCLE

CONTROL MECHANISMS

- 5" touch screen color display with control interface
- Connectivity available on request
- Quick-release heated core probe with 4 measuring points
- 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.
- 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).
- 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
- Compressor-protecting automatic-reset thermal circuit breaker
- Copper-aluminium evaporating coil, cataphoresis-painted
- Copper condensing coil with high thermal efficiency aluminium fins
- 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: 60mm.
- 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

- Provision for other types of refrigerant gas on request
- Automatic defrost and defrost water self evaporating without the use of energy.
- R290 ecological refrigerant gas

VERSIONS AVAILABLE

- Model with wheels
- Model with left hinged door

STANDARD EQUIPMENT

- UNEQUIPPED REMOVABLE GRILL-HOLDING PANELS IN AISI 304 18/10 STAINLESS STEEL, WITH DOUBLE L-SHAPED GUIDES
- USB CONNECTION FOR UPLOADS AND DOWNLOADS
- QUICK-RELEASE HEATED CORE PROBE WITH 4 MEASURING POINTS

OPTIONAL TO BE REQUESTED WHEN ORDERING

KRT-02: WHEEL KIT WITH BRAKE

PSX-091: LEFT HINGED DOOR

CA-081: WOODEN CRATE PACKAGING

ICEK-081: ICE CREAM KIT - 4 SLIDES COUPLES + 4 GN 1/1 GRIDS

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

TS-091-208-1N-60Hz-RR: 208-1N-60HZ-RR

Capacity

Capacity	8 x GN 1/1	
	8 x EN (600 x 400)	
Distance between layers	mm 73	inch 2.9
No. of layers - h 20	18	
Distance between layers - h 20	mm 36.5	inch 1.4
No. of layers - h 40	12	
Distance between layers - h 40	mm 54.75	inch 2.2
No. of layers - h 65	9	
Distance between layers - h 65	mm 73	inch 2.9

Dimensions

Width	mm 790	inch 31.1
Depth	mm 870	inch 34.3
Height	mm 1460	inch 57.5
Packaging width	mm 830	inch 32.7
Packing depth	mm 970	inch 38.2
Packaging height	mm 1610	inch 63.4
Net weight	kg 150	lbs 330.8
Gross weight	kg 190	lbs 418.9
Volume	m3 1	ft3 35.3
Packing volume	m3 1.3	ft3 45.9
Useful Inner Width	mm 670	inch 26.4
Inner depth	mm 450	inch 17.7
PU insulation - Thickness	mm 60	inch 2.4

Technical Data

Working temperature	°C +3 / -40 °C	°F NaN
PU insulation - Thickness	mm 60	inch 2.4
GWP - Global Warming Potential	3	
Refrigerant - Type	R290	
Refrigerant - Quantity	g 200	g

Power supply

Power supply voltage	1N-AC 230 V	
Electrical absorption	A 7.79	
Frequency	Hz 50	
Total electric power	kW 1.606	
Cooling power	kW 1,345	

Blast chilling

Blast Chilling Capacity in 90' +90 / +3°C	kg 40	lbs 88.2
Freezing Capacity in 240' +90 / -18°C	kg 25	lbs 55.1
Blast Chilling Capacity in 120' +65 / +10°C - BC standard EN17032	kg 35	lbs 77.2
Freezing Capacity in 270' +65 / -18°C	kg 20	lbs 44.1
Blast Chilling cycle time - BC standard EN17032	min 95	
Freezing cycle time - BF standard EN17032	min 266	
Blast Chilling energy consumed - BC standard EN17032	kW h / kg 0,069	
Freezing cycle energy consumed - BF standard EN17032	kW h / kg 0,219	

Water Connection

Discharge	mm 1/2"	inch NaN
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Emissions

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

