



**Intuitive control, great freedom**

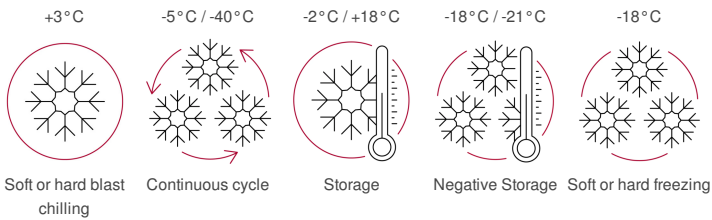
Smart and essential, the 5" touch screen, placed at your fingertips and at eye level on the door of the blast chiller, offers immediate visibility and interaction with the functions, represented by intuitive and easy-to-read symbols



**Model: RBS-122-SA**

**Ready**

BLAST CHILLER FOR SMALL TO MEDIUM CATERING & THE BAKING SECTOR. BOOSTED VERSION. TRAY CAPACITY 11 X 2/1 GN - 22 X 1/1 GN - 22 X EN1. AIR CONDENSING UNIT.



## 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/m<sup>3</sup>).
- 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.

## 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**

CA-122: WOODEN CRATE PACKAGING

KRT-03: WHEEL KIT WITH BRAKE

PSX-122: LEFT HINGED DOOR

ICEK-122: ICE CREAM KIT - 5 SLIDES COUPLES + 5 GN 2/1 GRIDS

**EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE**

TS-122-440-3N-60Hz-RR: 440-3N-60HZ-RR

TS-122-360-3N-60Hz-RR: 360-3N-60HZ-RR

TS-122-208-3-60Hz-RR: 208-3-60HZ-RR

### Capacity

Capacity	24 x GN 1/1	
	24 x EN (600 x 400)	
Distance between layers	mm 75	inch 3.0
No. of layers - h 20	44	
Distance between layers - h 20	mm 37.5	inch 1.5
No. of layers - h 40	28	
Distance between layers - h 40	mm 56.25	inch 2.2
No. of layers - h 65	22	
Distance between layers - h 65	mm 75	inch 3.0

### Dimensions

Width	mm 1100	inch 43.3
Depth	mm 1080	inch 42.5
Height	mm 1860	inch 73.2
Packaging width	mm 1140	inch 44.9
Packing depth	mm 1180	inch 46.5
Packaging height	mm 2010	inch 79.1
Net weight	kg 255	lbs 562.3
Gross weight	kg 295	lbs 650.5
Volume	m <sup>3</sup> 2.21	ft <sup>3</sup> 78.0
Packing volume	m <sup>3</sup> 2.7	ft <sup>3</sup> 95.4
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

Working temperature	°C +3 / -40 °C	°F NaN
PU insulation - Thickness	mm 60	inch 2.4
GWP - Global Warming Potential	2141	
Refrigerant - Type	R452A	
Refrigerant - Quantity	g 2300	g

### Power supply

Power supply voltage	3N-AC 400 V	
Electrical absorption	A 8,18	
Frequency	Hz 50	
Total electric power	kW 3,963	
Cooling power	kW 3,619	

### Blast chilling

Blast Chilling Capacity in 90'   +90 / +3 °C	kg 80	lbs 176.4
Freezing Capacity in 240'    +90 / -18 °C	kg 60	lbs 132.3
Blast Chilling Capacity in 120'    +65 / +10 °C - BC standard EN17032	kg 80	lbs 176.4
Freezing Capacity in 270'    +65 / -18 °C	kg 55	lbs 121.3
Blast Chilling cycle time - BC standard EN17032	min 109	
Freezing cycle time - BF standard EN17032	min 255	
Blast Chilling energy consumed - BC standard EN17032	kW h / kg 0,064	
Freezing cycle energy consumed - BF standard EN17032	kW h / kg 0,228	

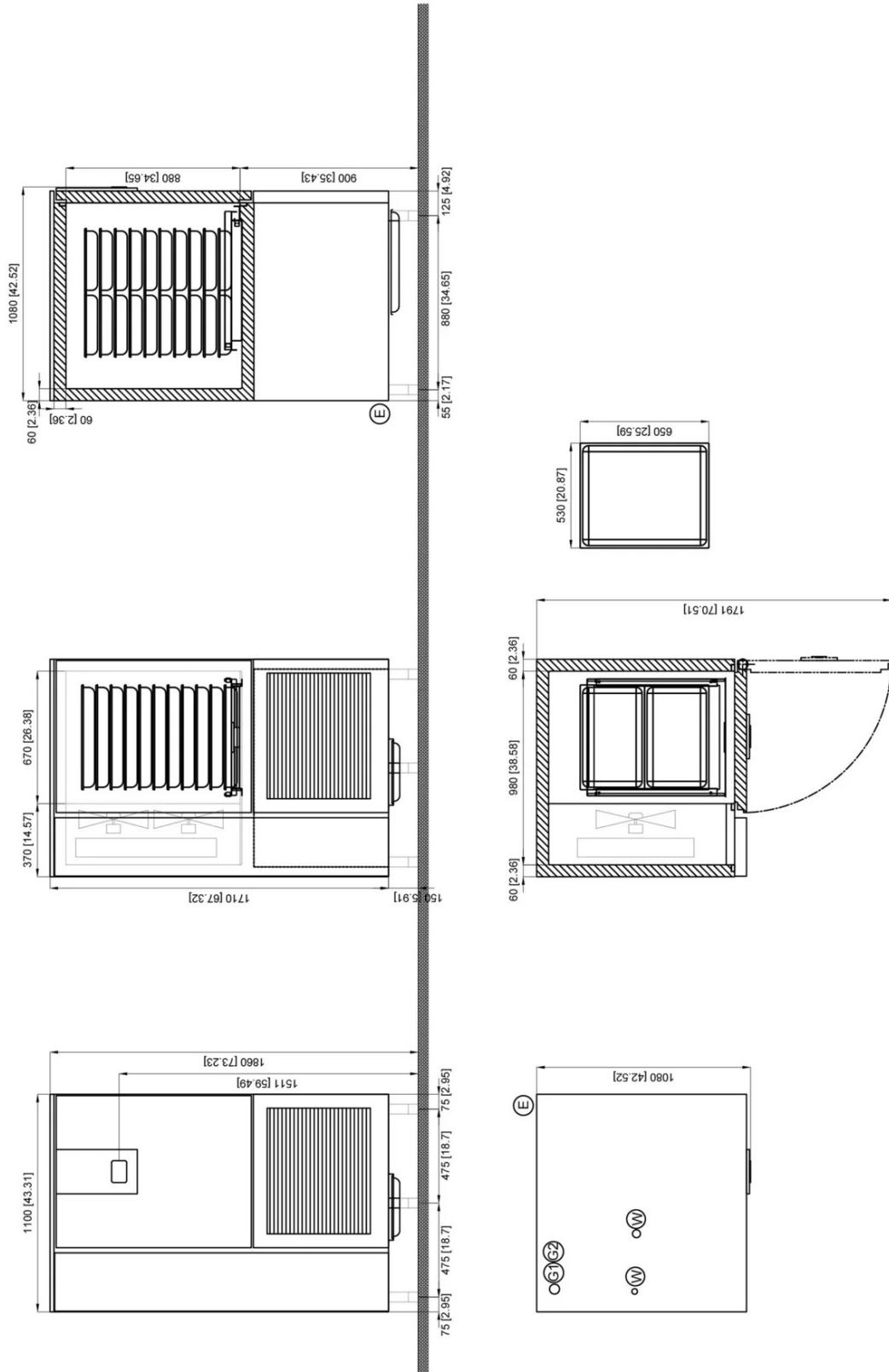
### Water Connection

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.



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