



Image depicts optional work top

BLAST CHILLER SHOCK FREEZER 5 TRAY REACH-IN, AIR-COOLED
INTEGRAL CONDENSING UNIT INCLUDED
Chill Capacity. 18kg
Freezer Capacity. 13kg

Main Features

Extended Warranty – 5/2yrs Parts and Labour

High-Performance – 70mm high-density (45kg/m³) rigid foam polyurethane insulation, Zero Ozone Depleting – (100% CFC & HCFC Free)

HACCP Certified with Acoustic & Visual Alarm – acoustic and visual HACCP alarm activated when temperatures exceed HACCP defined critical temperature and time limits. All events are recorded and stored within the controller software downloadable via USB interface

AISI304 Construction – entirely constructed of high-grade-food-safe stainless steel externally and internally featuring a mirror polished interior and coved ceiling and floor base with radius corners (R=12) both top and bottom, insulated floor base, heavy-duty ramp included

Quick Chill – product temperature of +90°C lowered to +3°C in less than <90°C measured at the core of the product. Inbuilt software continually monitors critical temperature and time limits at the core of the food throughout the entire cycle. When +3°C core temperature is achieved the blast chiller will automatically cycle into an 'infinite' preservation mode with a set temperature of +2°C until such time as it is removed

Quick Freeze – product temperature of +90°C lowered to -18°C in less than <240°C, measured at the core of the product. Inbuilt software continually monitors critical temperature and time limits at the core of the food throughout the entire cycle. When a -18°C core temperature is achieved the blast chiller will automatically switch into an infinite preservation mode with a set temperature of -20°C until such time as it is removed

Multi-function Electronic Controller – Self-adapting controller with fully programmable platform. Large synoptic display for clear text monitoring of temperatures, cycles and functions at all times. Chill and Freezer cycles include; time based cycles, HACCP defined time or temperature controlled blast chilling and freeze cycles with auto-preservation mode on cycle completion, continuous blast chilling, time or temperature controller 'Hard' or 'Soft' chilling and freezing with auto-preservation mode, continuous infinite chill and deep freeze mode

Heated Door Frame – door frame heater eliminates the build-up of condensation on and around the door frame

Over-current Fuse Protection – inbuilt thermal protection in the event of a thermal compromise to prevent or limit damage to equipment's electrical components and reduce the risk of harm to the operator caused by overloads, or electrical safety breaches in unusual circumstances

Automatic Fan Cut-off & Door Open Alarm – door/s are fitted with micro switch/s to turn off the cooling fans reducing ambient air in-flow ensuring the circulated cold air remains within the cabinet whilst the door/s are opened. Audible & visual 'Door Open' alarm activates when a door is left open or ajar

+43°C Ambient (T Class) – all cooling, mechanical components are engineered to perform reliably in a tropicalized climate of +43°C ambient

Solid Panel Door – reversible AISI304 insulated solid stainless steel panel door with radius door handle, self-closing with 180° opening and 'stop' (remains open unassisted) at 95° fitted with integrated micro-switch to facilitate cooling fan 'Cut-off' and 'Door Open' alarm

Refrigerant – R404a refrigerant ready

Manufacturer Warranty. 5 Years Parts & 2 Years Labour
Minimum Temperature. -30°C
Rated Ambient Class. +43°C (T Class)
Chill / Freeze Capacity. 18kg / 13kg
Origin. Italy
Model AG.5TAV

Electrical Specification (Cell)

Supply voltage / Frequency. 240V / 50HZ
Connection rating. 3.2Amps
Connected load. 768Watts - 0,76kW
Connection type. (supplied & fitted) 10Amp - 3 pin plug

Key Information: Integral Versions (R404a)

Number door/s. 1
Tray Capacity. 5
Shelf pitch. 70mm
Tray type. 1/1GN / 600x400
Type of door. (stainless steel) Insulated panel
Door hinged. Right-hand side
Insulated floor base and ramp. Yes
Drainage. Required
Minimum temperature set point. -30°C
Chill capacity. 18kg
Freeze capacity 13kg
Ambient class. +43°C (T Class)
External dimensions, Width. 1230mm
External dimensions, Depth. 690mm
External dimensions, Height. 860mm
Overall depth with Door/s open. 1446mm
Insulation thickness. 70mm
Insulation density. 45kg/m³
Type of external material. AISI304 Cr Ni 18/10
Type of internal material. AISI304 Cr Ni 18/10

Refrigeration Data (R404a)

Controller type. Electronic
Refrigerant type. R404a
Refrigerant gas quantity. 900grams
Compressor power. 1hp
Cooling capacity @ +43°C. 528W
Cooling capacity @ +32°C. ***W
Evaporator temperature -30°C
Condensing temperature. +50°C
Cooling system type. Ventilated Forced Air
Defrost type. Electrical (IDS)
Defrost waste disposal. Drain / Tundish
Net / Shipped weight. 115kg / 135kg

Marks of Conformity

HACCP, 2006/42/CE, NF, EN 60335-1, EN 60335-2-89, EN 55014-1, EN55014-2, EN 61000-3-2, EN 61000-3-3, 2004/108/CE, RoHS, RAE, WEEE, REACH

Included Accessories

Multipoint core probe. Included
USB port for HACCP data download. Included

Versions Available

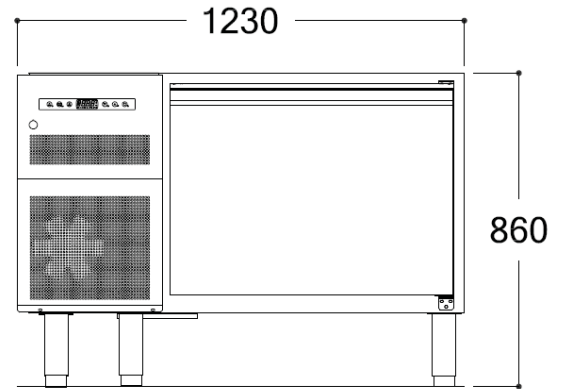
Remote. (without refrigeration unit) AGR.5 TAV
Water-cooled Version. (with refrigeration unit) AGA.5 TAV
Pastry Version. (with air-cooled with refrigeration unit) AG.5 TAV800
Remote Pastry Version. (without refrigeration unit) AGR.5 TAV800
Pastry Version. (with water-cooled refrigeration unit) AGA.5 TAV800



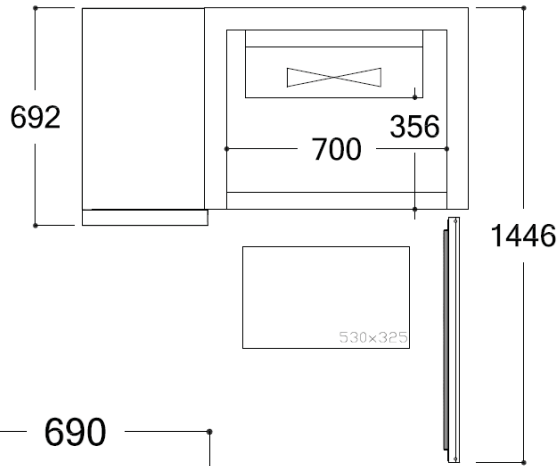
Optional Accessories

HOTSPILL	Heated Probe
STERIL.A	UV Steriliser
OZONE	Ozone Steriliser
RSPBR.LOW	Castor Kit Low-profile Ø80mm / H107mm
PRINT.A	HACCP Printer Inbuilt
PRINT.P	HACCP Printer Portable
1/1GN	AISI304 1/1GN Stainless Steel Food Pan 40mm
EN6/4	Aluminium EN600x400 Food Pan (Pastry Version only)

FRONT VIEW



TOP VIEW



SIDE VIEW / SECTION

