



ASP05HGB

ASPEN BLAST CHILLER
5 TRAYS 600X400 - 650X450 - GN1/1
LCD CAPACITIVE DISPLAY



FUNCTIONAL CHARACTERISTICS

Display	LCD capacitive
Supply	ELECTRIC
Number of evaporator motors	1
Evaporator Motor speeds	1
Number of condenser motors	2
Condenser Motor speeds	1
Min chamber temperature (°C)	-35 °C
Core probe	PTC
Chamber material	AISI 304
Frame material	AISI 304
Opening door	Right handle
Door gasket	Magnetic removable
Door frame	Heated inspectable
Insulation	CFC-HFC free HD Poliurethane 70mm

STANDARDS

Certification	CE
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TRAYS

Trays rack	Wire PA-BIV 5/68 (600x400- GN1/1, 660x460)
Max tray load	4 kg

DIMENSIONS

Blast chiller size with handle WxDxH (mm)	840x830x900
Chamber gross volume (L)	131 L
Chamber usefull volume (L)	118 L
Unit weight (Kg)	110 kg

PACKAGING

Packaging	PALLET + CARTON BOX
Packaging size WxDxH (mm)	870 x 870 x 1080
Unit weight with packaging (Kg)	130 kg



ELECTRICAL DATA

Compressor 220-230V 1N~

Power	1300kW/1500W
Frequency	50/60Hz
Power supply	220-230V 1N~
Amperage	7A
Power cord req.	3G1,5

Compressor 200-208V 1N~

Power	1300kW/1500W
Frequency	50/60Hz
Power supply	200-208V 1N~
Amperage	7,8A
Power cord req.	3G1,5

REFRIGERATION CIRCUIT

Cooling capacity**	1870W (50Hz) 2350W (60Hz)
Cooling capacity per cycle (+90°C > +3°C)	20 kg
Freezing capacity per cycle (+90°C > -18°C)	13 kg
Refrigerant	R452a
Refrigerant load	0,65kg
Evaporator	Anti-corrosion coating
Climate class	5 (43°C)
Defrost	Hot gas
CO2 equivalent	2,55 Tons

FUNCTIONS

Blast chilling cycles	Soft / hard
Deep Freezing	Soft / hard
Temperature regulation	Core probe / Time
Storage	+3°C/-18° automatic
Fish sanification	Standard
Ice cream	Standard
Recipes	Standard
Thowing	Optional

**Evap-10°, Cond. 45



CONNECTIVITY

USB	-
Bluetooth	Optional
Wi-Fi	Optional
Cloud	Optional

ACCESSORIES

Stacking kit (SQUERO)	SK46
Stacking kit (SAN GIORGIO SAN MARCO)	SK16
Heated core probe	Optional
Pvoting wheel kit h80	R80
Pvoting wheel kit h100	R100
Ice cream kit	IX13

