

RACK BLAST FREEZERS SCH RANGE



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SCH rack blast freezers are designed for cooling and rapid freezing of products before conservation.

SCH models come in a standard or tunnel version and can accommodate 1 to 4 400x600 mm or 600x800 mm racks.

They fulfil three functions:

- fast positive cooling
- fast negative cooling
- blast freezing cycle



SUPERIOT QUALITY CONSTRUCTION



The cladding of the blast freezer

The unit consists of 80 mm thick insulating polyurethane foam panels with a density of 45kg/m³.

AC galvanised sheets are cladded on the outer surface with extremely resistant PVC, and on the inner surface with 304 stainless steel liner.

A 304 stainless steel liner fitted as standard covers the 15 mm PVC floor insulator.



The door

2 50 Newton hydraulic door closer at handle height to ensure airtight closure of the door.

New robust stainless steel handle for a better grip.

Inside the unit

3 2 mm thick inner stainless steel protection layer against possible rack shocks.

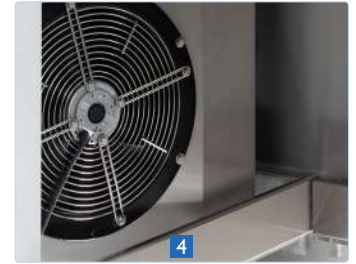


Simplified attachment system for quick assembly of the protective features.

Standard automatic interior lighting with LEDs.

The regulation system

The electromechanical control manages 3 cycles (quick positive cooling, quick negative cooling and blast freezing mode).



These three cycles can be timed and controlled by a temperature sensor or measured by an insertion sensor.

The freezer will automatically revert to conservation mode at the end of each cycle.

4 The overdimensioned fans ensure a powerful and regular air flow

Performances	SCH 46x1	SCH 46x2	SCH 46x3	SCH 46x4	SCH 68x1	SCH 68x2	SCH 68x3	SCH 68x4
Size of supports (mm)	400x600				600x800			
Trolleys entry size	small dimension				large dimension			
N° of trolleys	1	2	3	4	1	2	3	4
N° of levels	1x20	2x20	3x20	4x20	1x20	2x20	3x20	4x20
Refrigerating power at -30°C (kW)	3,1	4,01	5,9	8,2	5,9	8,2	11,8	16,4
Freezing for baking products: 320g of raw dough +20°C to -18°C in 1 h/kg	70	94	135	190	135	190	275	385
Freezing for delicatessen products: +3°C to -18°C at core in 2 hours (kg)	65	85	120	170	120	170	245	340
Fast cooling: pastry cream +65°C to +10°C at core in 110 min (kg)	38	50	72	100	72	100	145	200
N° of refrigeration unit / CV	1 / 4.5	1 / 5	1 / 6	1 / 7	1 / 6	1 / 7	2 / 2x6	2 / 2x7
Voltage	400-440V / 50 Hz							
Dimension Front (mm)	1065	1065	1065	1065	1215	1460	1460	1460
Dimension Depth (mm)	1140	1820	2600	3380	1360	1760	2460	3240
Dimension Height (mm)	2255	2255	2255	2255	2255	2255	2255	2255
Connecting electrical power (kW)	8	10	12	16	12	16	18	20



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