

HP101LW

Blast freezer-27 kg-Ice Cream

One-piece structure in AISI 304 stainless steel. Rack bars in stainless steel AISI 304, 4 position step 150 mm pitch for 12 containers 36x16,5x12 cm. Production per cycle:27 kg/cycle from -9 to -18°C. Water-cooled version. Control panel with electronic circuit board equipped with quick access controls for main functions and product core probe management. Air defrosting.



CE

General information

Supplier/producer 's name	SAGI
Series	Ice Cream
Supplier's model identifier	HP101LW
Category	Blast freezer
Type	water condensation
Line	ice cream - n. 12 containers (36x16,5x12cm)

Technical features

Yield from -9°C to -18°C (kg)	27 al cuore in 70/90 minuti
Climate class	5 (+40°C, 40% R.H.)
Refrigerant/GWP	R452A/2141
Refrigerant charge, kg	2
LWA dB(A)	72
Cooling system	ventilated refrigeration system
Defrosting	automatic by air
Evaporation of condense drain	automatic
Refrigeration power -23,3°C W	3136
Frequency/voltage	400V 3N ~ 50 ±60 Hz
Electric power, kW	4

Construction features

Structure	one-piece structure with rounded corners, with automatic heating of door contact perimeter
External material	AISI 304 stainless steel
Internal material	AISI 304 stainless steel
Internal bottom	press-formed bottom with drain hole

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ANGELO PO GRANDI CUCINE S.p.a. con socio unico
Zona Industriale Campolungo, 79/81 - 63100 Ascoli Piceno - Italy
www.sagispa.it | info@sagispa.it

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Insulation thickness, mm	75
Door	1 door in AISI 304 stainless steel
Standard hinging door	on the right / reversible on the site with self-closing device for openings inferior to 90°
Door handle	integrated full-height
Internal structure	AISI 304 stainless steel racks with 4 positions spaced 150 mm apart for 12 containers 36x16,5x12 cm
Evaporator	cataphoresis anti-corrosion treatment and powder painting
Safety interlock switch	yes, to stop internal fan
Feet	stainless steel AISI 304, adjustable in height
Height of feet, mm	105 ÷ 155

Control and functions

Kind of control	electronic pannel control board
Display	digital
Alarms	optical and acoustical
Functions/programs	automatically switches to the preservation stage after the blast freezing cycle
Cold functions	Blast-freezing Soft/Hard via time and/or probe detection mode; Precooling (-25°C)

Standard

Couple of guides (n.)	4
Shelves (n.)	4
Shelf's dimensions, cm	60x40
Core probe	single-detector
Water collection bowl	plastic placed on the outer bottom

Dimensions and weights

Packing (LxDxH), cm	91x88x202
Dimensions (LxDxH), cm	80x83x185
Gross Weight (kg)	225
Net Weight (kg)	200

Notes

Notes	*in the absence of insertion of probe into core, it will automatically carry out a time cycle
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