

HP102

Blast freezer-35 kg-Ice Cream

One-piece structure in AISI 304 stainless steel. Rack bars in stainless steel AISI 304, 8 position step 150 mm pitch for 40 containers 36x16,5x12 cm. Production per cycle:35 kg/cycle from -9 to -18°C. Control panel with electronic circuit board equipped with quick access controls for main functions and product core probe management. Control of automatic hot gas defrosting during storagen.



General information

Supplier/producer 's name	SAGI
Series	Ice Cream
Supplier's model identifier	HP102
Category	Blast freezer
Line	ice cream - n. 40 containers (36x16,5x12cm)

Technical features

Yield from -9°C to -18°C (kg)	35 in 70/90 minutes
Climate class	5 (+40°C, 40% R.H.)
Refrigerant/GWP	R452A/2141
Refrigerant charge, kg	2,6
LWA dB(A)	72
Cooling system	ventilated refrigeration system
Defrosting	automatic defrosting by hot gas
Evaporation of condense drain	automatic
Refrigeration power -23,3°C W	4369
Frequency/voltage	400V 3N~ / 50Hz
Electric power, kW	5,1

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	diamond treated bottom with drain hole

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Insulation thickness, mm	75
Door	2x1/2 doors 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 8 positions spaced 150 mm apart for 40 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.)	8
Shelves (n.)	8
Shelf's dimensions, cm	60x64
Core probe	single-detector

Dimensions and weights

Packing (LxDxH), cm	90x108x235
Dimensions (LxDxH), cm	82x103,6x224,5
Gross Weight (kg)	243
Net Weight (kg)	223

Notes

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