

HP171L

Blast freezer-35 kg-Ice Cream

One-piece structure in AISI 304 stainless steel. Rack bars in stainless steel AISI 304, 6 position step 180 mm pitch for 18 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. Air defrosting.



General information

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|-----------------------------|---|
| Supplier/producer 's name | SAGI |
| Series | Ice Cream |
| Supplier's model identifier | HP171L |
| Category | Blast freezer |
| Line | ice cream - n. 18 containers (36x16,5x12cm) |

Technical features

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|-------------------------------|---------------------------------|
| Yield from -9°C to -18°C (kg) | 35 al cuore in 70/90 minuti |
| Climate class | 4 (+30°C, 55% R.H.) |
| Refrigerant/GWP | R452A/2141 |
| Refrigerant charge, kg | 2,5 |
| LWA dB(A) | 72 |
| Cooling system | ventilated refrigeration system |
| Defrosting | automatic by air |
| Evaporation of condense drain | automatic |
| Refrigeration power -23,3°C W | 4369 |
| Frequency/voltage | 400V 3N ~ 50 ÷60 Hz |
| Electric power, kW | 4,5 |

Construction features

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|-------------------|--|
| 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 S.p.a. reserves the right to make product changes and cannot be held responsible for omissions and/or errors.

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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 180 mm apart for 18 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

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|--------------------|---|
| 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.) | 6 |
| Shelves (n.) | 6 |
| Shelf's dimensions, cm | 60x40 |
| Core probe | single-detector |
| Water collection bowl | plastic placed on the outer bottom |

Dimensions and weights

| | |
|------------------------|-------------|
| Packing (LxDxH), cm | 91x88x216,5 |
| Dimensions (LxDxH), cm | 80x83x199 |
| Gross Weight (kg) | 255 |
| Net Weight (kg) | 230 |

Notes

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