

# HP51MK

## Blast freezer-15 kg-Ice Cream

One-piece structure in AISI 304 stainless steel. Rack bars in stainless steel AISI 304, 2 position step 185 mm pitch for 6 containers 36x16,5x12 cm. 80 mm high work surface, made of AISI 304 stainless steel. Production per cycle: 15 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

Supplier/producer 's name	SAGI
Series	Ice Cream
Supplier's model identifier	HP51MK
Category	Blast freezer
Line	ice cream - n. 6 containers (36x16,5x12cm)

### Technical features

Yield from -9°C to -18°C (kg)	15 al cuore in 70/90 minuti
Climate class	5 (+40°C, 40% R.H.)
Refrigerant/GWP	R452A/2141
Refrigerant charge, kg	1,5
LWA dB(A)	65
Cooling system	ventilated refrigeration system
Defrosting	automatic by air
Evaporation of condense drain	automatic
Refrigeration power -23,3°C W	1373
Frequency/voltage	230V 1N~ / 50Hz
Electric power, kW	1,6

### 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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Insulation thickness, mm	55
Worktop	80 mm high, in stainless steel AISI 304, with frontal control panel
Door	1 door in AISI 304 stainless steel
Standard hinging door	on the right / reversible on the site
Door handle	integrated full-height
Internal structure	crémaillères en acier inox AISI 304 à 2 positions espacement 185 mm pour 6 bacs de 36x16,5x12 cm
Evaporator	cataphoresis anti-corrosion treatment and powder painting
Safety interlock switch	yes, to stop internal fan
Feet	nr.4 turning wheels with brake
Height of feet, mm	110

## Control and functions

Kinf 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.)	2
Shelves (n.)	2
Shelf's dimensions, cm	60x40
Core probe	single-detector
Water collection bowl	plastic placed on the outer bottom

## Dimensions and weights

Packing (LxDxH), cm	81x77x114
Dimensions (LxDxH), cm	74,5x72x94
Gross Weight (kg)	130
Net Weight (kg)	120

## Notes

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