

# NF101L



## Blast chiller freezer multifunctional-10 trays-NOW

Multifunction, 10 GN1/1-EN60x40 containers. Temperature range -40°C - +85°C. Main functions: blast chilling, freezing, slow cooking, holding, proving and retarder-proving, defrosting, drying, pasteurisation, storage and many more. 7" touch display PCB and USB. Adjustable humidity. Probe with 3 sensors, with heating. Preset for connectivity to APOLINK portal.



### General information

Supplier/producer 's name	SAGI
Series	NOW
Supplier's model identifier	NF101L
Category	blast chiller freezer multifunctional
Type	blast chiller-freezer
Line	catering - pastry&bakery - ice-cream

### Technical features

Temperature range, °C	-40°/+85°C chamber
Yield from +90°C to +3°C (kg)	at product core, 50 – in 90 minutes
Yield from +90°C to -18°C (kg)	at product core, 25 – in 240 minutes
Yield from +65°C to +10°C (kg)	at product core, 50 – EN 22042 test
Yield from +65°C to -18°C (kg)	at product core, 25 – EN 22042 test
Energy consumption, kWh/kg	0,09 (chilling) - 0,268 (freezing)
Method for energy consumption	EN 22042
Climate class	5 (+40°C, 40% R.H.)
Refrigerant/GWP	R452A/2141
Refrigerant charge, kg	1,5
LWA dB(A)	72
Valves	thermostatic, compensation, liquid line solenoid
Condensation	air – integral cooling unit
Defrosting	cycle reversal (hot gas)
Evaporation of condense drain	automatic with filament heating element
Fan system control	fan stops when door is opened (from 40% to 100%)

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Humidity setting range	from 0% to 100% with humidity probe
Safety thermostat	cut-off 120°C
Water connection	3/4"
Refrigeration power -23,3°C W	2526 cecomaf conditions
Heating power, W	2000 – on front of battery for easier maintenance
Frequency/voltage	400V 3N ~ 50 ±60 Hz
Electric power, kW	4,5

## 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, with drain outlet
Structure profiles	High temperature Noryl
Insulation thickness, mm	75 - HFO foam
Door	in AISI 304 stainless steel – door stop to keep it open and prevent odour formation
Joint de porte	with ten chambers, magnetic, easily replaceable
Standard hinging door	on the right / no-reversible on the site with self-closing device for openings inferior to 90°
Door handle	integrated full-height
Internal structure	frame in AISI 304 stainless steel
Positions (n.)/spaced, mm	10/71,5
Evaporator	four circuits – cataphoresis anti-corrosion treatment and powder painting
Easymaintenance	tool-free access to condenser – steam injection counter for nebuliser maintenance
Safety interlock switch	yes, to stop internal fan
Feet	stainless steel AISI 304, adjustable in height
Height of feet, mm	102 ÷ 164 (appliance height 1782 mm with feet adjusted to 150 mm; max height 1796 mm, min 1734 mm)

## Control and functions

Kinf of control	electronic circuit board mounted on door – USB – RS485 communication port
Software Update	with USB pen drive
Display	colour 7" touch screen
Connectivity	with APOLINK accessory for remote control – Industry 4.0
Alarms	optical and acoustical
Languages	IT – EN – ES – DE – FR – NL – DK - PT
Cold functions	Blast-chilling Soft/Hard; Blast-freezing Soft/Hard; Preservation; Precooling; Infinity
Hot functions	Slow cooking; Thawing Heater; Hot keeping; Preheating; Drying; Pasteurization; Proofing
Automatic cycles	Blast-chilling; Blast-freezing; Slow cooking; Vacuum cooking; Proofing

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Special cycles	I.F.R.; Anisakis; Yogurt; Chocolate cake; Pasteurization; Drying; Precooling; Preheating
Favourite programs	100: 30 blast-chilling; 30 blast-freezing; 20 slow cooking; 10 retarder prover; 10 thawing
HACCP	infinite events up to one year of recording
Alarms (no.)	saving of up to 40 events

## Standard

Core probe	heated, 3 sensors, smart core sensor recognition-mounted on rear of door
Water collection bowl	stainless steel located under the appliance

## Dimensions and weights

Packing (LxDxH), cm	87,4x92,1x205,4
Dimensions (LxDxH), cm	80,2x85,1x178,2
Net internal dimensions, cm	60x40x70 (LxDxH)
Gross Weight (kg)	225
Net Weight (kg)	200

## Notes

Notes	*Product Information (EN17032 – Commission Regulation EU 2015/1095)
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