

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

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| 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

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| Temperature range, °C | -40°/+85°C chamber |
| Yield from +90°C to +3°C (kg) | at product core, 60 – in 90 minutes |
| Yield from +90°C to -18°C (kg) | at product core, 30 – in 240 minutes |
| Yield from +65°C to +10°C (kg) | at product core, 60 – EN 22042 test |
| Yield from +65°C to -18°C (kg) | at product core, 30 – EN 22042 test |
| Energy consumption, kWh/kg | 0,08 (chilling) - 0,295 (freezing) |
| Method for energy consumption | EN 22042 |
| Climate class | 5 (+40°C, 40% R.H.) |
| Refrigerant/GWP | R290/3 |
| Refrigerant charge, kg | 0,15+0,15 |
| LWA dB(A) | 64 |
| 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 | 1317+1317 cecomaf conditions |
| Heating power, W | 2000 – on front of battery for easier maintenance |
| Frequency/voltage | 400V 3N ~ 50 ±60 Hz |
| Electric power, kW | 3 |

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, 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

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| Kinf of control | electronic circuit board mounted on door – USB – RS485 communication port |
| Display | colour 7" touch screen |
| Software Update | with USB pen drive |
| Alarms | optical and acoustical |
| Connectivity | with APOLINK accessory for remote control – Industry 4.0 |
| 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

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| 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

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| Packing (LxDxH), cm | 87,4x99,6x205,4 |
| Dimensions (LxDxH), cm | 80,2x95,1x178,2 |
| Net internal dimensions, cm | 60x40x70 (LxDxH) |
| Gross Weight (kg) | 225 |
| Net Weight (kg) | 200 |

Notes

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