

NF51H



Blast chiller/freezer-underoven-20/10 kg/cycle-NOW

Multifunction, 5 GN1/1 containers. Suitable for positioning ovens 6 or 10 levels GN 1/1. 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	NF51H
Category	blast chiller freezer multifunctional
Type	blast chiller-freezer
Line	catering

Technical features

Temperature range, °C	-40°/+85°C chamber
Yield from +90°C to +3°C (kg)	at product core, 20 – in 90 minutes
Yield from +90°C to -18°C (kg)	at product core, 10 – in 240 minutes
Yield from +65°C to +10°C (kg)	at product core, 20 – EN 22042 test
Yield from +65°C to -18°C (kg)	at product core, 10 – EN 22042 test
Energy consumption, kWh/kg	0,09 (chilling) - 0,299 (freezing)
Method for energy consumption	EN 22042
Climate class	5 (+40°C, 40% R.H.)
Refrigerant/GWP	R452A/2141
Refrigerant charge, kg	0,8
LWA dB(A)	72
Valves	thermostatic, 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	825 ashrae conditions
Heating power, W	1000 – on front of battery for easier maintenance
Frequency/voltage	230V 1N~ / 50Hz
Electric power, kW	1,5

Construction features

Structure	one-piece structure, with automatic heating of door contact perimeter
External material	AISI 304 stainless steel
Internal material	AISI 304 stainless steel
Internal bottom	diamond, with drain outlet
Structure profiles	High temperature Noryl
Insulation thickness, mm	60 - HFO foam
Worktop	25 mm thick – flame retardant and water repellent
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
Internal structure	frame in AISI 304 stainless steel
Positions (n.)/spaced, mm	5/65
Evaporator	four-circuit – cataphoresis anti-corrosion treatment and powder painting
Easymaintenance	accessible from front of appliance – 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	73 ÷ 103 (maximum appliance height 780 mm, minimum 750 mm)

Control and functions

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
Special cycles	I.F.R.; Anisakis; Yogurt; Chocolate cake; Pasteurization; Drying; Precooling; Preheating

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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
Water collection bowl	stainless steel located under the appliance

Dimensions and weights

Packing (LxDxH), cm	106x92x97,5
Dimensions (LxDxH), cm	92,9x79,5x75
Net internal dimensions, cm	32,5x60x53,5 (LxPxH)
Gross Weight (kg)	135
Net Weight (kg)	120

Notes

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