ZANOTTI FRANCE



306 boulevard Charles de Gaulle, 92390 Villeneuve la Garenne, FRANCE tel: +33 (0)1 41 21 83 00 fax: +33 (0)1 41 21 83 09 www.zanottifrance.com

CRS150T001F

Fast unit of congelation

especially conceived for the deep freezing of the foodstuffs

Unit of refrigeration especially conceived for the congelation of foodstuffs. The units are to be integrated in tunnels of congelation for a final interior temperature about -35°C/-40°C.

Refrigerating capacity / Coldroom volume T° ext. +35°C

T° Evaporation -35°C	8115 W
T° Evaporation -40°C	6390 W
T° Evaporation -45°C	4965 W

Refrigerating capacity / Coldroom volume T° ext. +40°C

T° Evaporation -35°C	7900 W
T° Evaporation -40°C	6240 W
T° Evaporation -45°C	4870 W

Technical Data

Voltage	400 V /3N~/ 50 Hz
Power nominal absorption	10.2 kW
Intensity nominal absorption	22 AMP
Mass	481 KG
Air Volume Condenser	6800 m³
Air volume evaporateur	7300 m³
Air throw	26 m
Defrost Heather	8800 W

Fitted with body monobloc planned for installation with external with built-in electrical equipment box,

Semi hermetic Compressor 10 cv equipped with integral protection,

Industrial cubic Evaporator with great removable spaces,

Relaxation of gas by thermostatic pressure reducers,

Ventilators high-output helicoid condensers and low noise level,

De-icing cyclic electric automatic completion,

Control of the pressure of condensation,

Winnow solenoid of line,

Indicator of liquid, tank of liquid, Group charged in R404A,

Electromechanical thermostat of regulation integrated in the electrical equipment box.

OPTIONS:

Electronic Variator speed of the rotors condenser,

Condensation with water,

Panel of control separate (for one or more machines assembled in the same room), Relay of control of the supply voltage.

17.05.2024