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

CDB260T501F

Fast unit of congelation

especially conceived for the deep freezing of the foodstuffs

Split 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	50880 W
T° Evaporation -40°C	42620 W
T° Evaporation -45°C	35200 W

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

T° Evaporation -35°C	50080 W
T° Evaporation -40°C	42000 W
T° Evaporation -45°C	34720 W

Technical Data

Voltage	400 V /3N~/ 50 Hz
Power nominal absorption	31.5 kW
Intensity nominal absorption	72.1 AMP
Mass	1140 KG + 490 KG
Air Volume Condenser	22300 m³
Air volume evaporateur	25900 m³
Air throw	45 m
Defrost Heather	25710 W

Group fitted with body envisaged for installation with external with electrical equipment box incorporated, cast solid Compressor on feet, blowing by tubes, semi hermetic 2 X 25 cv equipped with integral protection, bi industrial R404A Evaporateur stage 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, Voyant of liquid, tank of liquid, Group charged in R404A, Remote pannel control.

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.