

CBX260T401F

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	42960 W
T° Evaporation -40°C	35980 W
T° Evaporation -45°C	29720 W

Refrigerating capacity / Coldroom volume

T° ext. +40°C

T° Evaporation -35°C	42300 W
T° Evaporation -40°C	35460 W
T° Evaporation -45°C	29320 W

Technical Data

Voltage	400 V / 3N~/ 50 Hz
Power nominal absorption	31.5 kW
Intensity nominal absorption	72.1 AMP
Mass	1660 KG
Air Volume Condenser	22300 m ³
Air volume evaporateur	26900 m ³
Air throw	45 m
Defrost Heather	25710 W

Monobloc fitted with body on feet with built-in electrical equipment box,
Compressor semi hermetic 40 cv equipped with integral protection,
Ventilators high-output helicoid condensers and low noise level cast solid industrial evaporator on feet/blowing by tube,
Relaxation of gas by thermostatic pressure reducer,
De-icing cyclic electric automatic completion,
Resistant of compressing pre-heating,
Control of the pressure of condensation with pressure controller,
Winnow solenoid of line, Indicator of liquid, tank of liquid, Groups charged in R404A,
Pressostat LP and HP of safety,
electronic variator speed of the ventilators condensers.

OPTIONS:

Electronic variator speed of the ventilators condensers,
Condensation with water,
Panel of control separate (for one or more machines assembled in same room),
Monitor of control of the supply voltage,
different voltage.