

ZANOTTI FRANCE

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CBX360T001F

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	76320 W
T° Evaporation -40°C	63930 W
T° Evaporation -45°C	52800 W

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

T° Evaporation -35°C	75120 W
T° Evaporation -40°C	63000 W
T° Evaporation -45°C	52080 W

Technical Data

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Voltage	400 V /3N~/ 50 Hz
Power nominal absorption	39 kW
Intensity nominal absorption	91.6 AMP
Mass	2570 KG
Air Volume Condenser	33300 m³
Air volume evaporateur	39000 m³
Air throw	44 m
Defrost Heather	38280 W

Monobloc fitted with body on feet with built-in electrical equipment box,

Compressor semi hermetic 75 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.

The continuous improvement of our products can cause some variations in this document even without notice.

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