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General-purpose unit Bi-temperatures

especially conceived for use in positive and negative storage

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 -20°C/-25°C.

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

T°Room +5°C	10429 W
T°Room +0°C	9240 W
T°Room -20°C	7232 W
T°Chambre -25°C	6074 W

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

T° Room +5°C	9619 W
T° Room +0°C	8485 W
T° Room -20°C	6568 W
T° Room -25°C	5438 W

Technical Data

Voltage	400 V /3N~/ 50 Hz
Power nominal absorption	8.3 kW
Intensity nominal absorption	18.2 AMP
Mass	404 KG
Air Volume Condenser	4850 m ³
Air volume evaporateur	5000 m ³
Air throw	20 m
Defrost Heather	7200 W

Fitted with body monobloc planned for installation with external with built-in electrical equipment box, Semi hermetic Compressor 7.5 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.