ZANOTTI FRANCE



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CDB150N001F

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	5215 W
T° Evaporation -40°C	4152 W
T° Evaporation -45°C	3280 W

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

T° Evaporation -35°C	5030 W
T° Evaporation -40°C	4015 W
T° Evaporation -45°C	3175 W

Technical Data	
400 V /3N~/ 50 Hz	
6.9 kW	
15.5 AMP	
377 KG + 90 KG	
6800 m³	
7300 m³	
26 m	
8800 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,

Cubic Evaporator,

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.