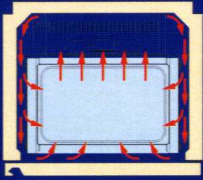


# ZERO - BLAST CHILLERS

## Standard Features



**Multifunctional rear mounted fan ventilated blast chiller accomodating steam table, bakery & gastronorm pan sizes.**

One piece structure with ecological polyurethane insulation (HCFC & CFC free), foamed with CO2 gas. Internal cavity in stainless steel 18 gauge AISI 304 with rounded corners. External base in stainless steel 18 gauge AISI 304 scotch finish. Door opens to 180° with automatic closure. Electronic control board with multifunctional LCD display and ZOOM for easier reading of the selected programs. Self contained refrigeration system. Automatic hot gas defrosting with removable drip tray. Adjustable telescopic feet in stainless steel. Inner heated probe operated by the control board. Equipped with adjustable tray supports in stainless steel 18 gauge AISI 304 with clip-on system and rounded corners.

### Energy Efficient

One piece molded body using 2.5" ecologic polyurethane insulation and foamed solid door

### Power

Bottom mount high performance compressor

### Control

Time or probe controlled. Soft chilling at 28 °F, hard chilling at -4 °F or shock freezing at -40 °F. Unit automatically reverts to a refrigerator after soft chilling & a freezer after hard chilling & shock freezing to hold product. 9 factory preset programs plus 10 customer programs, heated probe standard.

### Hygiene

Easy to clean: rounded internal corners formed from a single sheet. 100% front serviceable

### Flexibility

Gelato pan slide set optional

### Defrosting System

Hot gas defrosting system. Three customizable options: Manual, Clock, Automatic, with large evaporator coil to fast defrost cycle

### Quality

External and internal walls 100% stainless steel 18 gauge AISI 304  
Indirect airflow system, reduces product dehydration

### Easy to Move

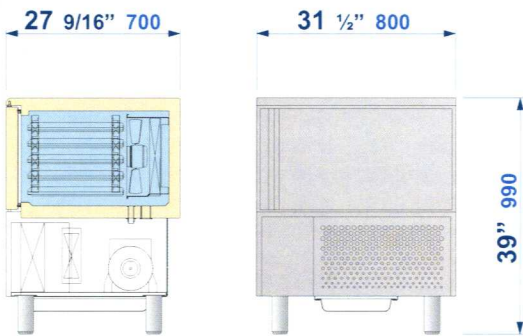
Adjustable stainless steel feet or castors with brake as an option

### Safety

Safety sensor stop fan motor in case of door opening during chilling/freezing



Co2 dispersed insulation inside

**CROSS SECTIONS**

**ZERO T5**
**KEY INFORMATION**
**TECHNICAL FEATURES**

External dimensions	Width (in / mm)	39" / 990
	Depth (in / mm)	27 9/16" / 700
	Height (in / mm)	36 1/4" / 920
Refrigeration system		Ventilated
Room Condition	°F / °C	86 / 30
	% RH	55
Operating temperature min.	°F / °C	-40 / -40
Blast chilling capacity	Lb / 194 °F → 37 °F	86
Shock freezing capacity	Lb / 194 °F → -0.4 °F	57
Condensing unit		Hermetic single phase
Power supply	V / ph / Hz	220 / 1 / 60
Compressor power	kW	0.8
Refrigerant type		R404A
Electrical input (standard)	W / A	1100 / 5.7
Loading capacity (trays)	N°	5
Trays pitch	in / mm	2 9/16" / 65
Vent	N°	1
Net weight	Lb	264
Crated weight	Lb	280

**T5**
**OPTIONS AVAILABLE**

- Stainless steel tray
- Stainless steel grids
- 4 castors 2 with break
- Gelato slides set
- Probe supporter for liquid

Electric Plug  
 Cable cord lenght: 9'

