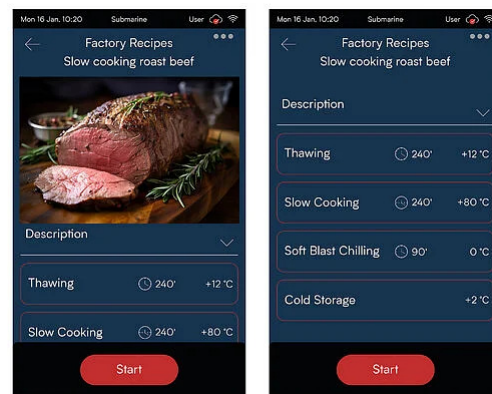




### Freedom to create

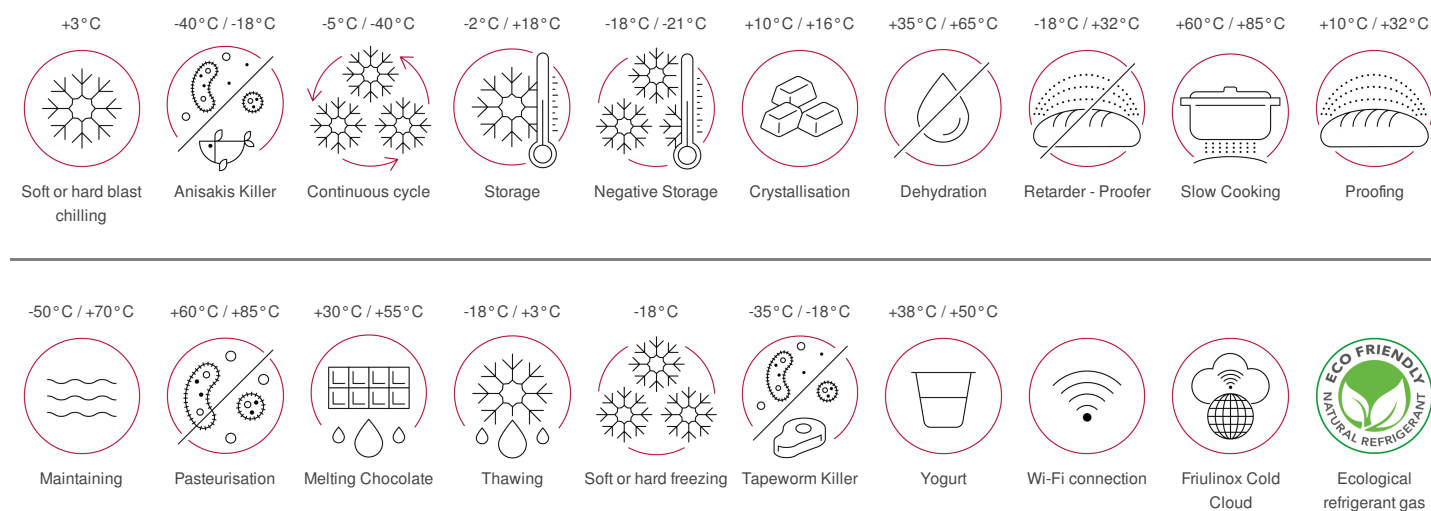
Positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying...are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow.



Model: **SBM-161-HA-R290**

**Submarine**

MULTIFUNCTION, CABINET - 16 x GN 1/1 - 16 x EN1 (600 x 400) - AIR CONDENSING UNIT - GAS R290 ● INTERFACE WITH TOUCH SCREEN CONTROLS AND 7" GRAPHIC COLOUR DISPLAY



CE CB

## HOW TO USE

- Core positive blast chilling +90°C/+3°C.
- Freeze maintenance -10°C.
- Refrigerated maintenance +6°C.
- Temperature maintenance +65°C.
- Slow cooking at low temperatures up to +85°C.
- Rising with injection of humidity in the chamber.
- Thawing at controlled temperature and humidity.
- Core flash freezing +90°C/-18°C.

## CONTROL MECHANISMS

- 7" touch screen color display with control interface
- Quick-release heated core probe with 4 measuring points
- Control-activated chamber sanitisation system with active ions (HI-GIENE)
- Photo-identifiable processes
- USB connection for uploading and downloading data/recipes
- IoT connectivity as standard
- Water inlet valve.
- Alarm viewing.
- Anti-odour door lock.
- Internal fan stop by micro switch when door is opened.

## STRUCTURAL CHARACTERISTICS

- External Scotch Brite satin finish stainless steel
- High density CFC and HCFC-free PU insulation (42 kg/m3).
- Highly ventilated evaporator to ensure the cooling system's maximum efficiency
- Stainless steel internal coating with fully rounded corners
- Die-moulded and leakproof internal base.
- Anti-condensation heating element located on the box under the magnetic seal stop
- Strongbox ergonomic handle
- Magnetic seal on 4 sides of the door
- Indirect-flow electric fans - made of composite material - on the product
- Side guide-supporting uprights with 18 mm-pitch holes
- Compressor-protecting automatic-reset thermal circuit breaker
- Copper-aluminium evaporating coil, cataphoresis-painted
- Copper condensing coil with aluminum fins with high thermal efficiency.
- Patented chamber humidity-injecting system

## OPERATION

- Ethernet connection for HACCP Log download and remote service.
- Automatic storage at the end of the blast chilling cycle.
- Multilevel function.
- Drying.
- Cell pre-cooling.
- Automatic defrost cycles.
- Wi-Fi connection for HACCP Log download and remote service.

## CLEANING AND MAINTENANCE

- Easy to wash and hygienic safety due to the suspended evaporator coil.
- Easy to clean in accordance with UNI EN 14159 hygiene regulations.

## INSTALLATION AND ENVIRONMENT

- Quality ISO 9001 / Safety ISO 45001 / Environmental ISO 14001 certification.
- 100% recyclable packaging.

**CONDENSING UNITS**

- Automatic defrost and defrost water self evaporating.
- R290 ecological refrigerant gas

**STANDARD EQUIPMENT**

- Unequipped removable grill-holding panels in AISI 304 18/10 stainless steel, with double "L"-shaped guides
- Quick-release heated core probe with 4 measuring points
- Wi-Fi connection. Compatible with IEEE 802.11g (2.4GHz) standard
- USB connection for uploads and downloads
- Hi-Gene active ion sanitization system

**OPTIONAL TO BE REQUESTED WHEN ORDERING**

**CA-161:** Wooden crate packaging

**PSX-161:** Left hinged door

**MK161F:** Marine version kit - Food zone full AISI 304, flanged feet, anti-tip rack rails

**SKRT-02:** Castor kit, 2 with brake

**EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE**

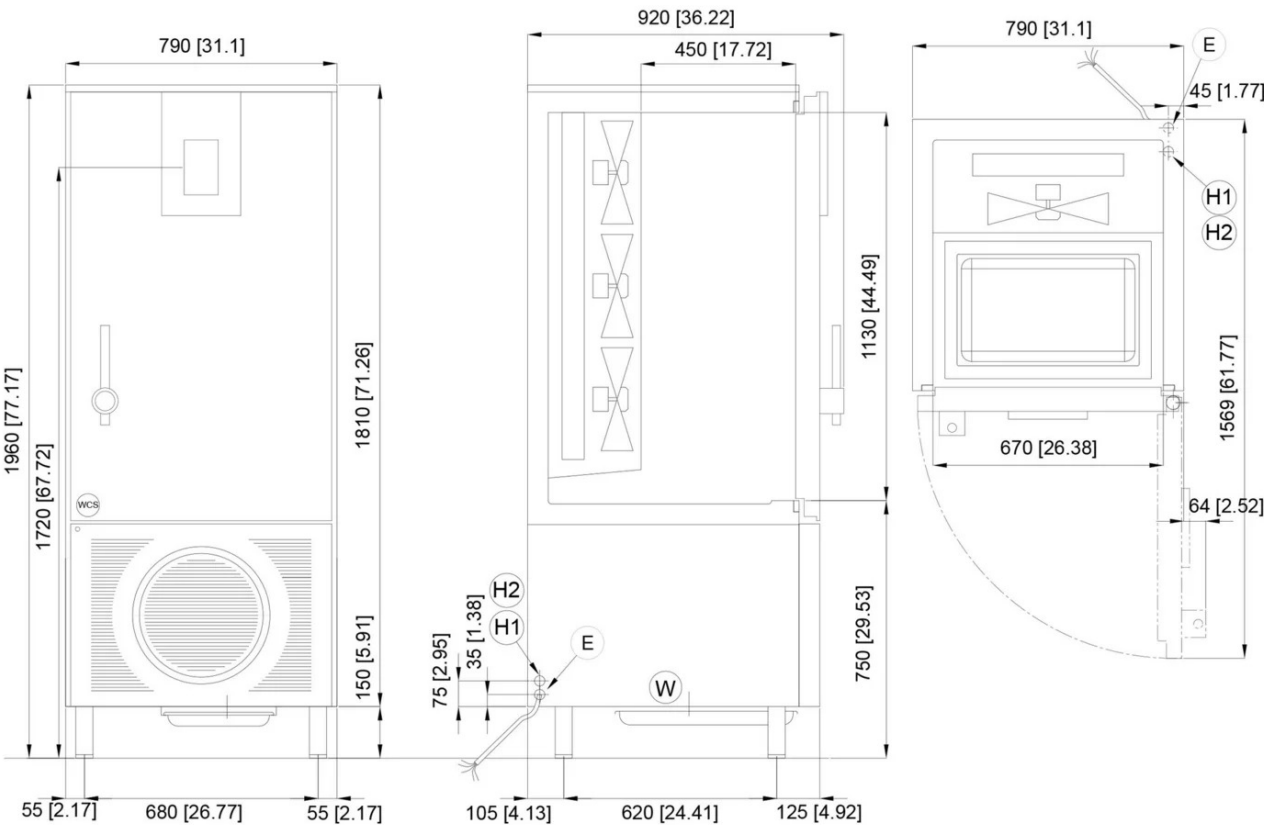
**TS-161-208-3-60Hz-HO:** 3-AC 208/230 V - 60 Hz

**TS-161-360-3N-60Hz-HO:** 3N-AC 360/400 V - 60 Hz

| Capacity                       |                                     |              |      |        |
|--------------------------------|-------------------------------------|--------------|------|--------|
| Capacity                       | 16 x GN 1/1<br>16 x EN1 (600 x 400) |              |      |        |
| No. of layers - h 20           | 28                                  |              |      |        |
| Distance between layers - h 20 | mm                                  | 36.5         | inch | 1.4    |
| No. of layers - h 40           | 18                                  |              |      |        |
| Distance between layers - h 40 | mm                                  | 54.75        | inch | 2.2    |
| No. of layers - h 65           | 14                                  |              |      |        |
| Distance between layers - h 65 | mm                                  | 73           | inch | 2.9    |
| Minimum layers distance        | mm                                  | 18.25        | inch | 0.7    |
|                                |                                     |              |      |        |
| Dimensions                     |                                     |              |      |        |
| Width                          | mm                                  | 790          | inch | 31.1   |
| Depth                          | mm                                  | 870          | inch | 34.3   |
| Height                         | mm                                  | 1960         | inch | 77.2   |
| Packaging width                | mm                                  | 830          | inch | 32.7   |
| Packing depth                  | mm                                  | 970          | inch | 38.2   |
| Packaging height               | mm                                  | 2110         | inch | 83.1   |
| Net weight                     | kg                                  | 210          | lbs  | 463.1  |
| Gross weight                   | kg                                  | 250          | lbs  | 551.3  |
| Volume                         | m3                                  | 1.3          | ft3  | 45.9   |
| Packing volume                 | m3                                  | 1.7          | ft3  | 60.0   |
| Useful Inner Width             | mm                                  | 670          | inch | 26.4   |
| Inner depth                    | mm                                  | 450          | inch | 17.7   |
| PU insulation - Thickness      | mm                                  | 60           | inch | 2.4    |
|                                |                                     |              |      |        |
| Technical Data                 |                                     |              |      |        |
| Working temperature            | °C                                  | +85 / -40 °C |      | °F NaN |
| Motor                          | On board                            |              |      |        |
| Cooling mode                   | Air                                 |              |      |        |
| PU insulation - Thickness      | mm                                  | 60           | inch | 2.4    |
| Climate class                  | 5                                   |              |      |        |
| GWP - Global Warming Potential | 3                                   |              |      |        |
| Refrigerant - Type             | R290                                |              |      |        |
| Refrigerant - Quantity         | g                                   | 2x150        | oz   | NaN    |
|                                |                                     |              |      |        |
| Power supply                   |                                     |              |      |        |
| Power supply voltage           | 3N-AC 400 V                         |              |      |        |
| Electrical absorption          | A                                   | 10,5         |      |        |
| Frequency                      | Hz                                  | 50           |      |        |
| Total electric power           | kW                                  | 4.981        |      |        |
| Cooling power *                | kW                                  | 2,690        |      |        |
| Heating power                  | kW                                  | 1.5          |      |        |

| Blast chilling                                                         |           |       |           |
|------------------------------------------------------------------------|-----------|-------|-----------|
| Blast Chilling Capacity in 90'   +90 / +3°C                            | kg        | 90    | lbs 198.5 |
| Freezing Capacity in 240'    +90 / -18°C                               | kg        | 60    | lbs 132.3 |
| Blast Chilling Capacity in 120'    +65 / +10°C - BC standard ISO 22042 | kg        | 80    | lbs 176.4 |
| Freezing Capacity in 270'    +65 / -18°C - BF standard ISO 22042       | kg        | 50    | lbs 110.3 |
| Blast Chilling cycle time - BC standard ISO 22042                      | min       | 108   |           |
| Freezing cycle time - BF standard ISO 22042                            | min       | 270   |           |
| Blast Chilling energy consumed - BC standard ISO 22042                 | kW h / kg | 0.075 |           |
| Freezing cycle energy consumed - BF standard ISO 22042                 | kW h / kg | 0.25  |           |
|                                                                        |           |       |           |
|                                                                        |           |       |           |
| Water Connection                                                       |           |       |           |
| Discharge - ø                                                          | mm        | 50    | inch 2.0  |
|                                                                        |           |       |           |
|                                                                        |           |       |           |
| Emissions                                                              |           |       |           |
| Noisiness                                                              | db < 70   |       |           |

\* BT - Evap. temp. -25°C / Cond. temp. +45°C



DIMENSIONI mm  
DIMENSIONS [in]

- E CONNESSIONE ELETTRICA  
ELECTRICAL CONNECTION
- W CONNESSIONE SCARICO OPZIONALE  
OPTIONAL DRAIN CONNECTION
- H1 CONNESSIONE INGRESSO H2O 1/2"  
INLET WATER CONNECTION 1/2"
- H2 CONNESSIONE USCITA H2O 1/2"  
EXHAUST WATER CONNECTION 1/2"
- WCS CONNESSIONE OPZIONALE PER DOCCETTA ESTERNA  
CONNECTION OPTIONAL FOR HAND SHOWER