

Product Information

- Independent modular system to integrate easily into new or existing coldrooms
- Remote condensing unit (condensation unit not included)
- 7.0" touchscreen interface for simple operation
- Soft and hard blast chilling, plus soft and hard blast freezing for flexible product control
- Dedicated cycles for pre-cooling, fish sanitation, ice cream hardening, bottle cooling and pastry and air defrosting
- Special cycle library with built-in recipes to support consistent results
- Internal multi core probe for accurate temperature monitoring
- Adjustable fan speeds for improved product control
- WIFI and HACCP connection for data collection
- CFC free high density polyurethane insulation
- Cataphoresis treated evaporator for improved rust protection
- External drain tube for easy condensate removal
- **24-months parts and labour warranty**



Specifications

Model	FM1
W x D x H (mm)	1015 x 410 x 2094
Required cooling capacity (w)	18,500
Evaporator (°)	-10°C
Condenser (°)	45°C
Weight	91kg
Packed Dimensions (mm)	1050 x 583 x 2270
Packed Weight	129kg
Capacity in Trolley's	1 x Trolley
Recommended volume per module (m³)	3.8
Blast Chilling Capacity (+90°C/-2°C in 90 mins)	150kg
Blast Freezing Capacity (+90°C/-18°C in 240 mins)	100kg
Refrigerant	R404A / R452A
Climate Class	5
Total Connected Load	1.4kW / 7.6A
Recommended Volume per Module	3.8m³
Electrical Connection	1Ø+N+E 240VAC / 50Hz 10A plug & lead

Legend

- A** Electrical Connection
- B** Drain Connection
- C** Refrigerant Inlet - Ø16mm
- D** Refrigerant Outlet - Ø28mm

Accessories

- Remote controller at 3 meter
- Ozone sanitation
- CO2 Predisposition
- Bumper protection
- Pass through with two doors
- Cabinet without floor
- Pass through with two doors
- Non-slip internal floor
- Wood crate packaging - recommended for rural locations

