



ASP10HGB

ASPEN BLAST CHILLER
10 TRAYS 600X400 - 650X450 - GN1/1
LCD CAPACITIVE DISPLAY



FUNCTIONAL CHARACTERISTICS

Display	LCD capacitive
Supply	ELECTRIC
Number of evaporator motors	2
Evaporator Motor speeds	1
Number of condenser motors	1
Condenser Motor speeds	1
Min chamber temperature (°C)	-35 °C
Core probe	PTC
Chamber material	AISI 304
Frame material	AISI 304
Opening door	Right handle
Door gasket	Magnetic removable
Door frame	Heated inspectable
Insulation	CFC-HFC free HD Poliurethane 70mm

STANDARDS

Certification	CE
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TRAYS

Trays rack	Wire PA-BIV 10/74 (600x400- GN1/1, 660x460)
Max tray load	4 kg

DIMENSIONS

Blast chiller size with handle WxDxH (mm)	870 x 870 x 1555
Chamber gross volume (L)	300 L
Chamber usefull volume (L)	277 L
Unit weight (Kg)	190 kg

PACKAGING

Packaging	PALLET + CARTON BOX
Packaging size WxDxH (mm)	910 x 910 x 1730
Unit weight with packaging (Kg)	210 kg



ELECTRICAL DATA

Compressor 400V 3N~ 50Hz	
Power	3500W
Frequency	50Hz
Power supply	400V 3N~
Amperage	6,74A

REFRIGERATION CIRCUIT

Cooling capacity**	4767W
Cooling capacity per cycle (+90°C > +3°C)	40 kg
Freezing capacity per cycle (+90°C > -18°C)	25 kg
Regfrigerant	R452a
Regfrigerant load	1,4 kg
Evaporator	Anti-corrosion coating
Climate class	5 (43°C)
Defrost	Hot gas
CO2 equivalent	3,92 Tons

FUNCTIONS

Blast chilling cycles	Soft / hard
Deep Freezing	Soft / hard
Temperature regulation	Core probe / Time
Storage	+3°C/-18° automatic
Fish sanification	Standard
Ice cream	Standard
Recipes	Standard
Thowing	Optional

CONNECTIVITY

USB	-
Bluetooth	Optional
Wi-Fi	Optional
Cloud	Optional

**Evap-10°, Cond. 45



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VENIX
Food Service Equipments

ACCESSORIES

Stacking kit (SQUERO)	Not available
Stacking kit (SAN GIORGIO SAN MARCO)	Not available
Heated core probe	Optional
Pvoting wheel kit h80	R80
Pvoting wheel kit h100	R100
Ice cream kit	Not available



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