

# NA T1 SC Roll in Blast Chiller/Shock Freezer -Self Contained

## NA T1 SC



### Standard Features

- **Blast chill cycle:** 265lb. (120kg) from 200°F to 37°F in 90 minutes
- **Shock Freeze cycle:** 220lb. (100kg) from 200°F to 0°F in 240 minutes
- **Trolley Sizes (not included):** Combi Oven Trolley, 20 full-size sheets pans (26"x18") or Combi Oven Trolley, 20 half size pans (12"x20")
- **Electronic expansion valve:** up to 30% more efficient than manual valves.
- **Evaporator XL surface:** 10 ft<sup>2</sup> surface area for faster cooling (30% larger than competition)
- **Refrigerant Type:** R449a
- **Auto Stop Evaporator Fans** upon door opening to save energy
- **Cabinet Insulation:** 3.2" thick (80mm) high density polyurethane foam panel walls CFC-free
- **Digital Controls:** Heavy duty industrial electronic board (PLC). 7" touch screen
- **Connectivity.** Ethernet or USB ready; see options for wifi
- **Core Probe:** conic shape for easy removal, no need to heat the probe.
- **HACCP data** Download by Ethernet cable, USB or WIFI (router optional).
- **Main power switch**
- **66 chilling and freezing profiles** 42 cycles pre-programmed and 24 available for customization.
- **Desktop Programming** . Deliver customer profiles to chiller with ethernet, usb, or wifi

### Unique Features

- **Ziehl abegg® Electronic evaporator fans:** FOUR 11.8" IP54 waterproof fans; 9.000 m<sup>3</sup>/h.
- **ElectroFin®** Corrosion Resistance Evaporator coating
- **Bitzer® Compressor**
- **Advanced Diagnostics:** Display Diagnostic of the main parameters (air flow speed, energy consumption, Valve function, Condensing unit, Pressure)
- **IP67 Control board:** waterproof and dust protection grade
- **Stainless Steel** internal surfaces and door frame. Cabinet floor, with NSF cove for easy cleaning.
- **Easy & Quick** cleaning of the evaporator thanks to easily opened evaporator door
- **Evaporator Adaptive Defrosting:** manual defrosting with auto stop,

### Options

- Trolley retrofit kit to accommodate most combi-oven trolleys
- Installation service
- Door stop bumper system: Max 95° door swing.
- Cloud haccp DATA thru ethernet
- Left hand door
- Internal or external stainless steel bumper to protect the door from trolleys.
- WIFI HACCP data download ( the router Wifi is not included )

### Installation Requirements

- Appliance must be installed level.
- The appliance must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.
- Appliances with cord.

### Shipping dimension (feet removed for transportation)

WIDTH	40,94"
DEPTH	60"
HEIGHT	101,18"
GROSS WEIGHT	1433 LB

### Not factory supplied

- One (1) floor drain, 1" NPS connection.
- Legs must be attached to unit at time of installation.
- Plug must be attached to unit at time of installation.

### Installation dimension (feet included)

WIDTH	37"
DEPTH	56.2"
HEIGHT	104.5"
NET WEIGHT	1102 LB

### Clearance Requirements

Rear 12" (300mm)  
 Top 20" (500mm)  
 Left and Right Side 6" (150mm)

### Internal cavity dimension

WIDTH	30.7"
DEPTH	37"
HEIGHT	63"

### Maximum external dimensions of trolleys

WIDTH	30.7"
DEPTH	37"
HEIGHT	63"
HEIGHT W/ FEET	104.5"

### NUOVAIR SRL

ITALIA via Padania 9/c - 31020 San Vendemiano (TV) Italy, P.IVA E C.F. e Iscr. CCIAA TV: 04839590264 - REA 402560.

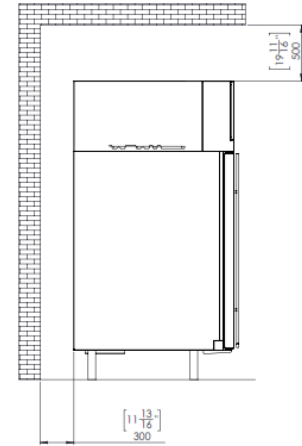
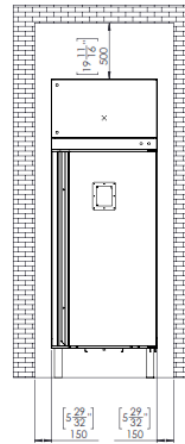
[www.nuovair.com](http://www.nuovair.com), Tel.: +39 0438 489097, Fax: +39 0438 488807

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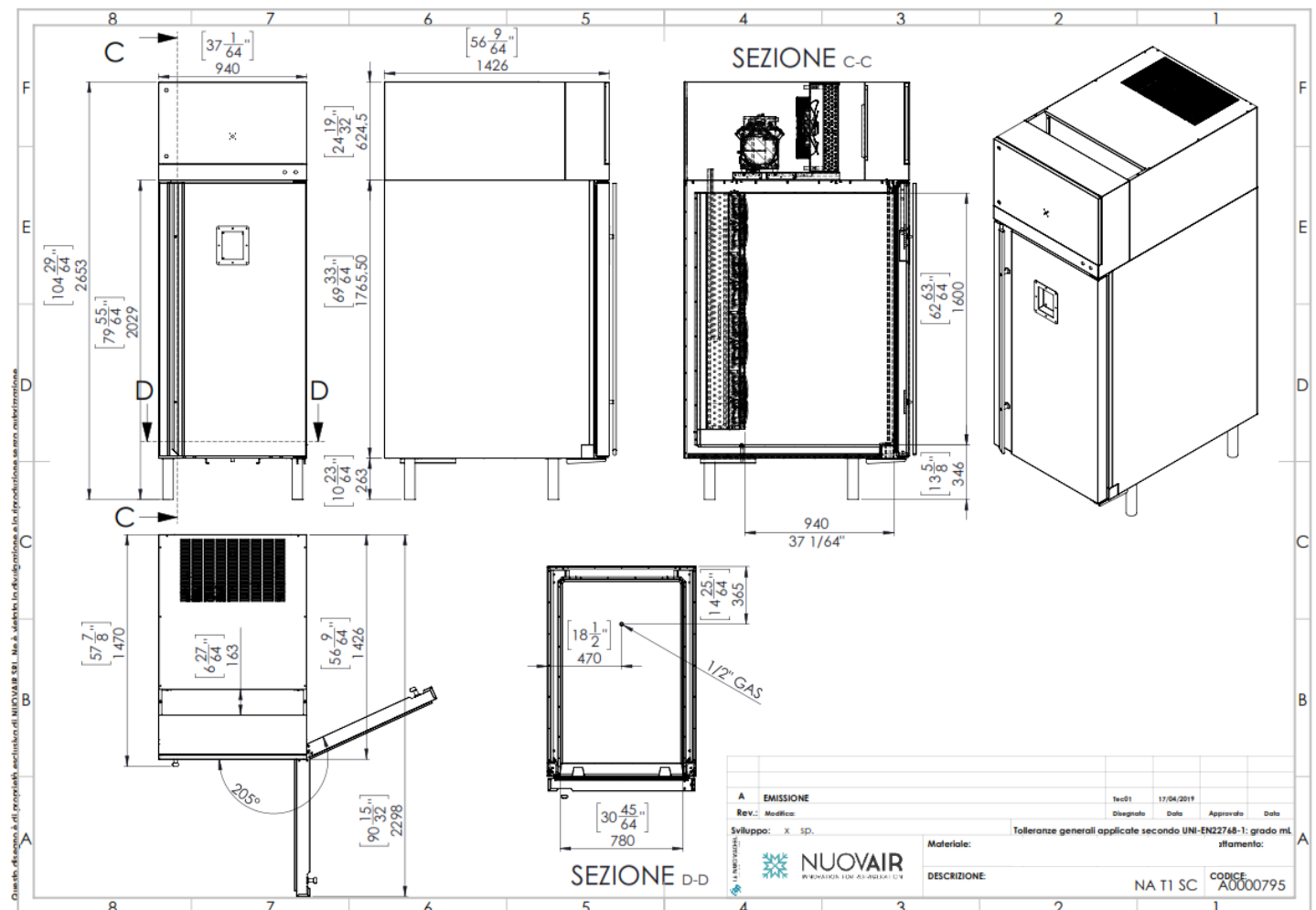
Veränderungen an den Produkten können vom Hersteller ohne Vorankündigung vorgenommen werden.



Technical information		
Voltage	[/]	208V-3+PE 60Hz.
Total power	[kW]	7.5
	(BTUs)	25,600
	(A)	35
Air Flow	m <sup>2</sup> /hr	9,000
Compressor Horsepower	HP	4
Product yield:		
Blast chilling (+200°F..+38°F) in 90 minutes*	[lb]	265 lb
Freezing (+200°F..0°F) in 240 minutes*		220 lb
Evaporator power (Tev=-14; Tc=104°F)	[kW]	12
Max. environmental conditions (Temp./Ur)	[°F - %]	90 - 55
Refrigerant	[/]	R449a



\*Chilling/freezing times will vary depending on food quantity, density, moisture content, and container type



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