

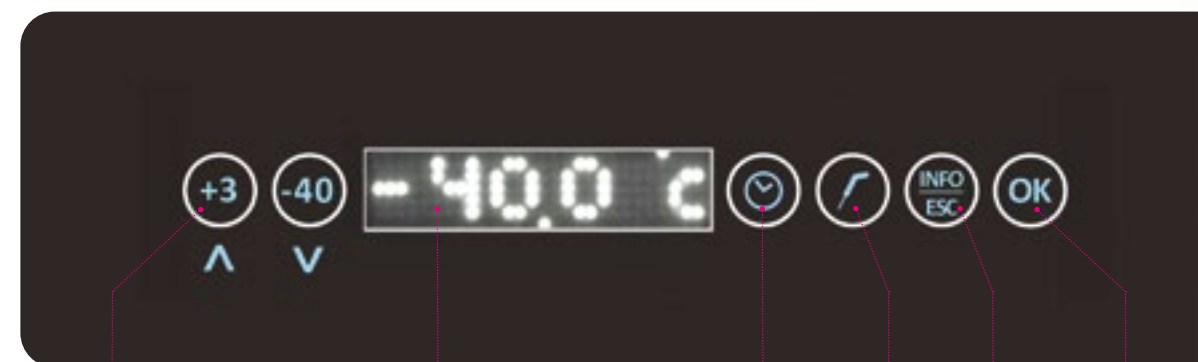


Velocità di abbattimento a portata di touch.

SMALL-E 5 è la più recente linea di abbattitori e surgelatori rapidi sviluppata da AFINOX in acciaio AISI 304 dall'estetica moderna e con sistema di controllo di facile da usare.

Blast chilling speed at your touch.

SMALL-E is the latest line of blast chillers and shock freezers developed by AFINOX with internal and external stainless steel AISI 304 and easy to use.



Selezione cicli
Cycles selection

1. abbattimento (+3°)
blast chilling (+3°)
2. surgelazione (-40°)
shock freezing (-40°)

Messaggi a scorrimento
in 9 lingue.
9 languages scrolling messages

Modalità Tempo
Time mode

Tasto informazioni
Info Key

Modalità sonda
Core probe mode

Tasto Start/Stop/Stand-By/
Conferma selezioni
Start/Stop/Stand-By/
Selection confirmation key



SMALL-E 5
SPRING PLUS 702 BIG TN/A

Dotazioni standard - Standard features



Guide a filo per inserimento teglie GN1/1 e EN400x600.
Wire runners for GN1/1 and EN400x600 trays.



Sonda al cuore.
Core probe.



Illuminazione a LED
LED lighting



Gas R290 di serie
Gas R290 standard



AREA b2b
Ready
Prodotto in Pronta consegna ordinabile da B2B
Ready on stock can be ordered from B2B area



Abbattitori di temperatura in acciaio inox AISI 304, su piedi o ruote, per inserimento teglie GN1/1 o EN400x600.

Cicli disponibili:

- Abbattimento (+3)
- Surgelazione (-40)
- 9 lingue disponibili
- Sonda al cuore

Optional: Luce led, Griglie, Porta incernierata a destra, Ruote

Piani disponibili:

- 680x700xH50+100mm (A700)
- 680x700xH50mm (V700)
- 680x800xH50+100mm (A800)
- 680x800xH50mm (V800)
- Senza piano (SP)

S/s AISI304 Blast chillers on castors or feet, for GN1/1 or EN400x600 shelves.

Available cycles:

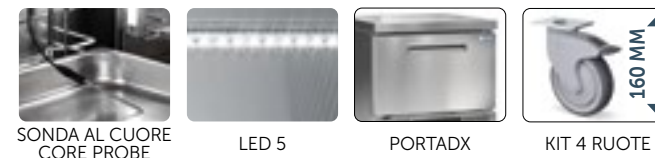
- Blast Chilling (+3)
- Shock freezing (-40)
- 9 languages available
- Core probe

Optional: Led light, Shelves, Right hinged door, Castors

Available worktop:

- 680x700xH50+100mm (A700)
- 680x700xH50mm (V700)
- 680x800xH50+100mm (A800)
- 680x800xH50mm (V800)
- Without worktop (SP)

SMALL-e
5



R290	Modello Model	Codice Code	Piano Worktop	Abbattimento Blast chilling +3°C Kg	Surgelazione Shock freezing -18°C Kg	GAS GAS	Dimensioni Dimensions (mm)	Max Capacità Teglie Max Pans-trays capacity	Cap.vaschette gelato Ice-cream pans cap. (5 l) (165x360xH120)	Assorbimento Absorbed power		Voltaggio Voltage (Volt/Ph/Hz)	Dimensioni imballo Packing dimensions (mm)	Peso Netto/Lordo Net/Gross weight (kg)
										Watt (-10/+45)	Ampere			
	SMALL-e 5T V700	7AMF5SI5SA001	Piano acciaio inox S/s work top 680x700x50mm	10	5	R290 GWP 3 Kg 0,10	680x700x850	5 GN1/1 - EN600x400 (40 mm passo/pitch) No griglie/Shelf GN1/1	2 (1 Griglia/Shelf 400x600)	606	6	230/1/50	715x740x980	90/102
	SMALL-e 5T A700	7AMF5SI5SA002	Piano acciaio inox + alzatina S/s work top + splashback 680x700x50+100mm	10	5	R290 GWP 3 Kg 0,10	680x700x950	5 GN1/1 - EN600x400 (40 mm passo/pitch) No griglie/Shelf GN1/1	2 (1 Griglia/Shelf 400x600)	606	6	230/1/50	715x740x980	91/103
	SMALL-e 5T V800	7AMF5SI5SA003	Piano acciaio inox S/s work top 690x800x50mm	10	5	R290 GWP 3 Kg 0,10	680x800x850	5 GN1/1 - EN600x400 No griglie/Shelf GN1/1	2 (1 Griglia/Shelf 400x600)	606	6	230/1/50	715x740x980	86/98
	SMALL-e 5T A800	7AMF5SI5SA004	Piano acciaio inox + alzatina S/s work top + splashback 680x800x50+100mm	10	5	R290 GWP 3 Kg 0,10	680x800x950	5 GN1/1 - EN600x400 (40 mm passo/pitch) No griglie/Shelf GN1/1	2 (1 Griglia/Shelf 400x600)	606	6	230/1/50	715x740x980	86/98
	SMALL-e 5T NO PIANO	7AMF5SI5SA005	Senza piano Without top	10	5	R290 GWP 3 Kg 0,10	680x700x800	5 GN1/1 - EN600x400 (40 mm passo/pitch) No griglie/Shelf GN1/1	2 (1 Griglia/Shelf 400x600)	606	6	230/1/50	715x740x980	73/87

Riduzione per versione senza gruppo (no valvola) con piedi - SMALL-E
Reduction for version without unit (no valve) with feet - SMALL-E

VALVR452A	74877093	Valvola R452 per modello con gruppo remoto (fornita smontata)
LED 5		Sovrapprezzo Illuminazione a LED
KIT 4 RUOTE		Sovrapprezzo Kit ruote
PORTADX		Sovrapprezzo per porta incernierata a destra
VERS220-1-60 5S		Sovrapprezzo Versione 220V/1Ph/60Hz SPEED 5 SMALL

Reduction for version without unit (no valve) SMALL-E

R252 valve for remote unit models (supplied not installed)		
Price increase for LED Lighting		
Price increase for Castors kit		
Price increase for right hinged door		
Price increase for 220V/1Ph/60Hz Version SPEED 5 SMALL		

*Utilizzare solo le teglie GN1/1, non le griglie GN1/1.

Le rese di abbattimento e surgelazione (Kg) sono indicative e non vincolanti. I tempi di raffreddamento dipendono da specifiche dell'alimento. Le rese minime indicate sono relative a test eseguiti secondo specifiche indicazioni della norma EN 17032.

I gas fluorurati a effetto serra sono contenuti in apparecchiature ermeticamente sigillate.

Dati tecnici e caratteristiche soggetti a cambiamento senza preavviso.

*Not suitable for GN 1/1 grills, use GN 1/1 trays only.

Freezing and chilling outputs (kg) are not binding. Cooling times depend on food composition and size. The minimum yields indicated refer to tests carried out according to specific indications of the EN 17032 standard.

Fluorinated greenhouse refrigerant gases are contained in hermetically sealed equipment

All specifications are subject to change without notice.



Optional e Accessori

Optionals & Accessories

Modello Model	Codice Code	Descrizione Description	SMALL-E	FASTER-E 3	FASTER-E 5/10/15
ACCESSORI / ACCESSORIES					
	74768120	Griglia inox EN 600x400 - S/s EN 600x400 shelf	x	-	x
	74768002	Griglia inox GN 1/1 - S/s GN 1/1 shelf	x	x	x
	74707012	Teglia inox GN 1/1 h=20 - S/s GN 1/1 pan 20mm deep	x	x	x
	74707013	Teglia inox GN 1/1 h=40 - S/s GN 1/1 pan 40mm deep	x	x	x
	74707008	Teglia alluminio GN 1/1 h=20 mm - Aluminium GN 1/1 h=20 mm pan	x	x	x
	74707300	Vassoio inox pasticceria EN400x600 h=20mm - S/s EN 600x400 tray 20 mm deep	x	-	x
	74707301	Vassoio inox pasticceria EN400x600 h=40mm - S/s EN 600x400 tray 40 mm deep	x	-	x
	74707282	Vassoio alluminio EN 600x400x20 mm - Aluminium EN 600x400x20 mm tray	x	-	x
	74707200	Vaschetta inox gelato 5 lt (anche per FASTER 3) - S/s ice-cream 5lts pan (also for FASTER 3)	x	x	x
	71379644 x4	Ruota in poliammide nero + Freno / Black Polyamide Wheel + Brake	x	-	x
PORTADX		Sovrapprezzo per porta incernierata a destra / Price increase for right hinged door	x	-	x
PIEDI 3		Sovrapprezzo per kit piedi FASTER 3 (altezza minima/massima 70-95mm)			Price increase for feet kit FASTER 3 (minimum/maximum height 70-95mm)
LED 3		Sovrapprezzo Illuminazione a LED			Price increase for LED Lighting
LED 5-10-15		Sovrapprezzo Illuminazione a LED			Price increase for LED Lighting
KIT 4 RUOTE		Sovrapprezzo Kit ruote (mod. 5-10-15)			Price increase for Castors kit (mod. 5-10-15)
VERS220-1-60 3-5		Sovrapprezzo versione 220V/1Ph/60Hz FASTER-e 3-5			Price increase for 220V/1Ph/60Hz version FASTER-e 3-5
VERS220-1-60 10		Sovrapprezzo versione 220V/1Ph/60Hz FASTER-e 10			Price increase for 220V/1Ph/60Hz version FASTER-e 10
VERS220-3-60 15		Sovrapprezzo versione 220V/3Ph/60Hz FASTER-e 15			Price increase for 220V/3Ph/60Hz version FASTER-e 15

Dati tecnici e caratteristiche soggetti a cambiamento senza preavviso. / All specifications are subject to change without notice.

Chart according to EN 17032

Modello	Nr. trays / chilling according to EN 17032	Nr. trays / freezing according to EN 17032	Test trays	Climate class according to EN 60335-2-89	Multifunction	Cooling capacity according to EN 17032			Power consumption according to EN 17032				Gas	
						Cycle Chilling from +65°C to +10°C Freezing from +65°C to -18°C		Chilling full load capacity [kg]	Freezing full load capacity [kg]	Chilling [kWh/cycle]	Freezing [kWh/cycle/kg]			
						Chilling [minutes]	Freezing [minutes]							
FASTER-e 3	2	1	GN	3, 4, 5	YES - NOT	90	249	10	5	1,12	2,73	0,11	0,55	R290 GWP 0,02
SMALL-e 5	2	1	GN	5	NOT	80	238	10	5	1,18	2,95	0,12	0,59	R290 GWP 0,02
FASTER-e 5	3	1	GN	5	NOT	96	192	15	5	1,74	2,65	0,12	0,53	R290 GWP 0,02
FASTER-e 10	6	2	GN	5	NOT	100	243	30	10	2,59	4,8	0,09	0,48	R290 GWP 0,02
FASTER-e 15	8	3	GN	5	NOT	97	234	40	15	3,66	6,9	0,09	0,46	R290 GWP 0,02

Cycle test: Manual chilling: minutes 300 / temperature -20°C / ventilation 10 - Manual freezing: minutes 300 / temperature -40°C / ventilation 10