

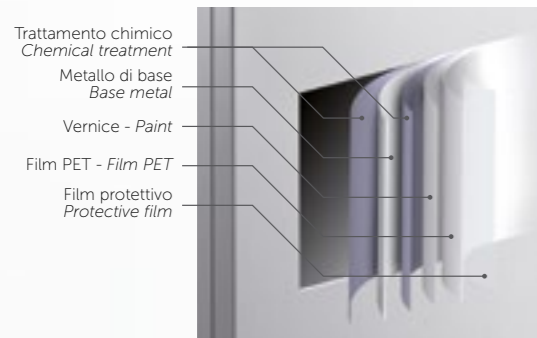


La nuovissima linea di abbattitori Afinox, competitiva nel prezzo e sicura nelle prestazioni.

- Innovativo rivestimento in Steel-PET, anti impronta, resistente e facile da pulire. Interno in AISI 304 (mod. FASTER 5/10/15).
- Sistema di controllo touch, per cicli di abbattimento e surgelazione facili ed immediati.

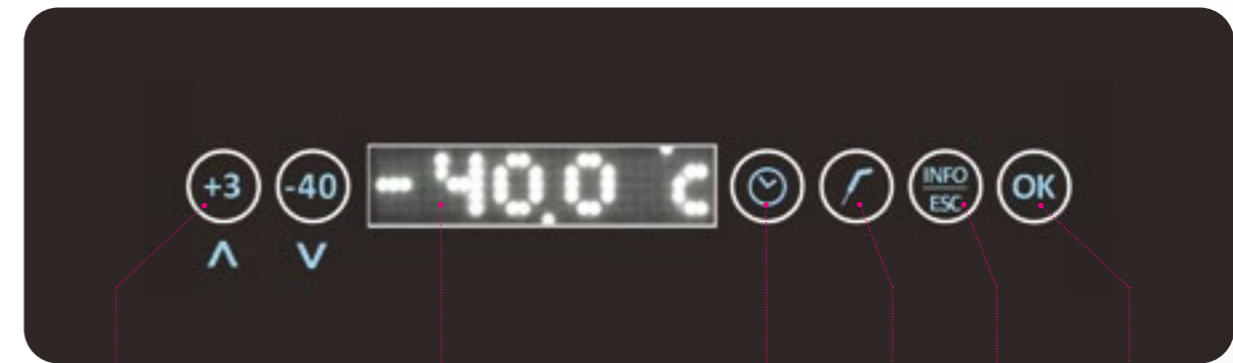
The newest Afinox line of blast chillers, competitive in the price and safe in the performances.

- Innovative Stell-PET coating, none smear surface, durable and easy to clean. S/s AISI304 Internal room (mod. FASTER 5/10/15).
- Touch control system, for fast and immediate chilling and freezing cycles.



Interno porta/esterno in Steel PET
Internal door/external in Steel PET

Interno in AISI 304 (mod. FASTER 5/10/15)
S/s AISI 304 Internal room (mod. FASTER 5/10/15)



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

Dotazioni standard - Standard features

GASTRONOMY



Guide a filo per inserimento teglie GN1/1 e EN 400x600.
Wire runners for GN1/1 and EN 400x600 trays.

PASTRY - BAKERY - PIZZA



Kit guide per teglie pasticceria EN 400x600
Kit of runners for pastry trays EN 400x600

ICE-CREAM



Coppie guide EN600x400 H40 (passo 50mm) + griglie EN600x400
Pairs runner EN600x400 H40 (pitch 50mm) + Shelf inox EN600x400



Sonda al cuore.
Core probe.



Gas R290 di serie
Gas R290 standard

Dotazioni opzionali - Optional features



Illuminazione a LED
LED lighting



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



Abbattitori di temperatura su piedi o ruote in STEEL-PET (acciaio prerivestito) esterno ed interno porta, acciaio inox AISI 304 interno cella. Per inserimento teglie GN1/1 o EN400x600 (mod. Faster 3 solo GN1/1).

Blast chillers available on castors or feet, made of external and internal door STEEL-PET (pre-coated steel, with internal body made of s/s AISI 304. For GN1/1 or EN400x600 shelves (mod. Faster 3 only GN1/1).

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

Optional:
Led light, Shelves not included, Right hinged door, Castors

FASTER-e
GASTRONOMY
3-5-10-15



R290	Modello Model	Codice Code	Abbattimento Blast chilling +3°C Kg	Surgelazione Shock freezing -18°C Kg	GAS GAS	Dimensioni Dimensions (mm)	Max Capacità Teglie Max Pans-trays capacity	Assorbimento Absorbed power		Vtaggio Voltage (Volt/Ph/Hz)	Dimensioni imballo Packing dimensions (mm)	Peso Netto/Lordo Net/Gross weight (kg)
								Watt (-10/+45)	Ampere			
	FASTER-e 3 AREA b2b	7AMF0315SA001	10	5	R290 GWP 3 Kg 0,10	650x610x540	3 GN1/1 H40 (Passo / Pitch 50mm) Dimensioni interne utili (mm) Useful internal dimensions (mm) 545x350x240 mm	491	6	230/1/50	695x645x675	56/65
	FASTER-e 5 AREA b2b	7AMF0515SA001	15	5	R290 GWP 3 Kg 0,10	760x710x830	5 GN1/1 H40 (Passo / Pitch 65mm)	797	7.21	230/1/50	800x778x1038	76/92
	FASTER-e 10	7AMF1015SA001	30	10	R290 GWP 3 Kg 0,30	790x807x1629	10 GN1/1 H65 (Passo / Pitch 70mm)	1310	9.89	230/1/50	830x860x1780	122/143
	FASTER-e 15	7AMF1515SA001	40	15	R290 GWP 3 Kg 0,20 +0,20	790x807x1970	15 GN1/1 H65 (Passo / Pitch 70mm)	2620	9.89	400/3/50	830x860x2120	185/207

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.

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.



FASTER-E



Abbattitori di temperatura su piedi o ruote in STEEL-PET (acciaio prerivestito) esterno ed interno porta, acciaio inox AISI 304 interno cella.
Per inserimento teglie EN400x600 H40

Blast chillers available on castors or feet, made of external and internal door STEEL-PET (pre-coated steel, with internal body made of s/s AISI 304.
For EN400x600 shelves

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

Optional:
Led light, Shelves not included,
Right hinged door, Castors

FASTER-e
PASTRY-BAKERY-PIZZA
5-10-15



STANDARD KIT



SONDA AL CUORE
CORE PROBE



LED 5-10-15



PORTADX
5-10-15



KIT RUOTE 700

R290	Modello Model	Codice Code	Abbattimento Blast chilling +3°C Kg	Surgelazione Shock freezing -18°C Kg	GAS GAS	Dimensioni Dimensions (mm)	Accessori Accessories	Assorbimento Absorbed power		Vtaggio Voltage (Volt/Ph/Hz)	Dimensioni imballo Packing dimensions (mm)	Peso Netto/Lordo Net/Gross weight (kg)
								Watt (-10/+45)	Ampere			
	FASTER-e 5-P	7AMF05I5SA002	15	10	R290 GWP 3 Kg 0,10	760x710x830	5 Coppie guide/ <i>Paris runners</i> EN600x400 H40 (passo / pitch 50mm)	797	7.21	230/1/50	800x778x1038	83/98
	FASTER-e 10-P	7AMF10I5SA002	30	10	R290 GWP 3 Kg 0,30	790x807x1629	10 Coppie guide/ <i>Paris runners</i> EN600x400 H40 (passo / pitch 50mm)	1310	9.89	230/1/50	830x860x1780	132/153
	FASTER-e 15-P	7AMF15I5SA002	40	15	R290 GWP 3 Kg 0,20 + 0,20	790x807x1970	15 Coppie guide/ <i>Paris runners</i> EN600x400 H40 (passo / pitch 50mm)	2620	9.89	400/3/50	830x860x2120	201/222

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.

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.

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FASTER-E



Abbattitori di temperatura su piedi o ruote in STEEL-PET (acciaio prerivestito) esterno ed interno porta, acciaio inox AISI 304 interno cella.
Per inserimento vaschette gelato.

Blast chillers available on castors or feet, made of external and internal door STEEL-PET (pre-coated steel, with internal body made of s/s AISI 304.
For Ice-cream pans.

Optional:
Luce led, Vaschette Gelato (5l - 360x165xH120 mm) non comprese, Porta incernierata a destra, Ruote

Optional:
Led light, icecream pans (5l - 360x165xH20mm) not included, Right hinged door, Castors

FASTER-e ICE CREAM 3-5-10-15



STANDARD KIT



SONDA AL CUORE
CORE PROBE



LED 3-5-10-15



PORTADX
5-10-15



KIT RUOTE 700

R290	Modello Model	Codice Code	Abbattimento Blast chilling +3°C Kg	Surgelazione Shock freezing -18°C Kg	GAS GAS	Dimensioni Dimensions (mm)	Accessori Accessories	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			
	FASTER-e 3-G	7AMF03I50A001	10	5	R290 GWP 3 Kg 0,10	650x610x540	Guide a filo/Wire guides GN1/1 H40 Passo / Pitch 50mm + 1 griglia/shelf inox GN1/1 - Dimensioni interne utili Useful internal dimensions 545x350x240 mm	2	491	6	230/1/50	695x645x675	58/66
	FASTER-e 5-G	7AMF05I50A001	15	5	R290 GWP 3 Kg 0,10	760x710x830	5 Coppie guide / pairs runner EN600x400 H40 (passo / pitch 50mm) + 2 griglie / Shelf inox EN600x400	6	797	7.21	230/1/50	800x778x1038	88/104
	FASTER-e 10-G	7AMF10I50A001	30	10	R290 GWP 3 Kg 0,30	790x807x1629	10 Coppie guide / pairs runner EN600x400 H40 (passo / pitch 50mm) + 5 griglie / Shelf inox EN600x400	15	1310	9.89	230/1/50	830x860x1780	145/166
	FASTER-e 15-G	7AMF15I50A001	40	15	R290 GWP 3 Kg 0,20 + 0,20	790x807x1970	15 Coppie guide / pairs runner EN600x400 H40 (passo / pitch 50mm) + 7 griglie / Shelf inox EN600x400	21	2620	9.89	400/3/50	830x860x2120	219/240

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.

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.

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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