

JF51H



Blast chiller freezer-underoven-5 trays-JOY+

Blast chiller/freezer made of AISI 304 stainless steel. Suitable for positioning ovens 6 or 10 levels GN 1/1. Production per cycle: 15 kg from +90°C to +3°C at product core in 90 minutes; 7 kg from +90°C to -18°C at product core in 240 minutes. Inner compartment useful for 5 GN 1/1 containers. Control panel with segment display, single-point probe.



Note	*Product Information (EN17032 – Commission Regulation EU 2015/1095)
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General information

Supplier/producer 's name	SAGI
Series	JOY+
Supplier's model identifier	JF51H
Category	blast chiller-freezer
Type	blast chiller-freezer-underoven
Line	catering - pastry&bakery - ice-cream

Technical features

Yield from +90°C to +3°C (kg)	at product core, 15 - in 90 minutes
Yield from +90°C to -18°C (kg)	at product core, 7 - in 240 minutes
Yield from +65°C to +10°C (kg)	at product core, 15 -EN 22042 test*
Yield from +65°C to -18°C (kg)	at product core, 7 - EN 22042 test*
Energy consumption, kWh/kg	0,08 (chilling) - 0,3 (freezing)
Method for energy consumption	EN 22042
Climate class	5 (+40°C, 40% R.H.)
Refrigerant/GWP	R290/3
Refrigerant charge, kg	0,07
LWA dB(A)	60
Condensation	air - forced ventilation not directed on food - integral cooling unit
Defrosting	manual by air
Refrigeration power -23,3°C W	611 Ashrae conditions

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Frequency/voltage	230V 1N~ / 50Hz
Electric power, kW	0,57

Construction features

Structure	one-piece structure with rounded internal corners
External material	AISI 304 stainless steel
Internal material	AISI 304 stainless steel
Internal bottom	diamond treated bottom with drain hole and rounded corners
Insulation thickness, mm	55
Worktop	25 mm thick - 25 mm thick suitable for positioning Angelo Po ovens 6 or 10 levels GN 1/1
Door	in AISI 304 stainless steel
Joint de porte	with ten chambers, magnetic, easily replaceable
Standard hinging door	on the right / no-reversible on the site with self-closing device for openings inferior to 90°
Door handle	integrated full-height
Internal structure	frame in AISI 304 stainless steel - useful for GN 1/1
Positions (n.)/spaced, mm	10/38,2
Evaporator	copper/aluminium rustproofed evaporator
Easymaintenance	tool-free access to condenser
Safety interlock switch	yes, to stop internal fan
Feet	stainless steel AISI 304, adjustable in height
Height of feet, mm	73 ÷ 103 (appliance height 750 mm with feet adjusted to 75 mm; max height 780 mm, min 750 mm)

Control and functions

Kinf of control	electronic pannel control board
Display	with segment
Alarms	optical and acoustical
Functions/programs	automatic switching to the positive and/or negative storage phase after each cycle
Cold functions	Blast chilling/freezing, timed and/or with probe detection mode, HARD or SOFT mode. Pre-cooling.

Standard

Core probe	single-point
Water collection bowl	plastic placed on the outer bottom

Dimensions and weights

Packing (LxDxH), cm	98,5x85x98
Dimensions (LxDxH), cm	92,9x78x75
Gross Weight (kg)	135
Net Weight (kg)	120