

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

□ ZO054BA-R290

DIMENSIONS:

● ZO054BA-R290 - 38.2"H x 33.5"W x 33.5"D

CONSTRUCTION

- External sides, top and door in AISI 304 stainless steel
- Fully rounded internal lining in AISI 304 stainless steel
- Internal pressed leak-proof bottom
- Insulation in high-density polyurethane foam 2.7 Lbs/ft³ (42 kg/m³), 2.36" (60 mm) thick, HCFC-free
- Anti-condensation heating element on the body below the magnetic seal stop
- Full width, horizontal ergonomic handle and magnetic gaskets on all 4 sides of the door
- Removable guide supports in AISI 304 18/10 stainless steel
- Removable "Z" guides in AISI 304 stainless steel for GN 1/1 / GN 2/1
- Energy-free, defrosting and condensation evaporation system
- Ready for operation with gases R290
- High rate fans for maximum cooling efficiency
- Copper-aluminium evaporator with cataphoresis anti-corrosion treatment
- Electric fans with indirect flow onto the food

CONDENSING UNIT

- Air cooled condensing unit
- R290 refrigerant
- Copper condensing coil with high heat yield aluminum fins

ADDITIONAL ACCESSORIES

- Bluetooth connection, which can be activated through a free app to monitor and download
- Swivel wheels kit with brake

INSTALLATION & ENVIRONMENT

- Recyclable packaging
- Certifications: Quality ISO 9001 / Safety ISO 45001 / Environment ISO 14001



BLAST CHILLING MODE

- SOFT and HARD Positive blast chilling 194°F / 37,4°F with core probe.
- Holding at 37,4°F at end of cycle.
- SOFT and HARD Positive blast freezing 194°F / -0,4°F with core probe.
- Holding at -0,4°F at end of cycle.

OPERATION

- Digital controls with display of set and measured values.
- 2.8" graphic color touch display, IPX5 protection.
- No. 7 ready-to-use recipes.
- No. 20 customizable programs for personalized recipes.
- Bluetooth connection, which can be activated through a free app to monitor and download HACCP data (optional, also installable after purchase of the equipment).
- Heated core probe, with 1 measuring point.
- Pre-chilling.
- Sterilization via Steriox SXIA3 (optional).
- Manual and automatic defrosting.

CLEANING AND MAINTENANCE

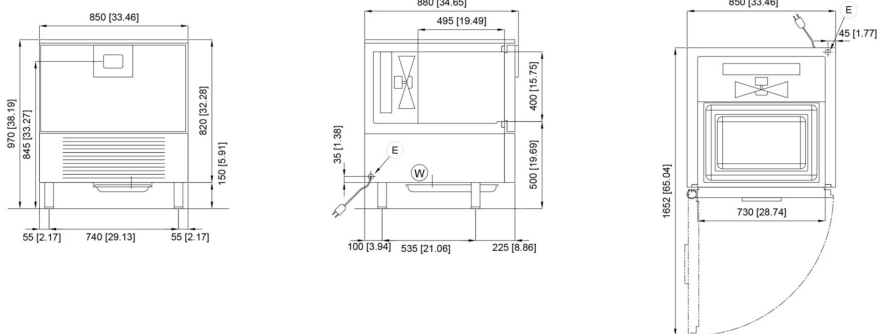
- Easy to clean in accordance with UNI EN 14159 hygiene regulations.
- Easy to wash and hygienic safety guaranteed thanks to the suspended evaporator.

CONTROL AND SAFETY FEATURES

- Thermal protection to safeguard the compressor.
- Internal fan stop triggered by a micro-switch when the door is opened.
- Door frame heating.
- Alarm viewing.

S | SHOCK FREEZERS / BLAST CHILLERS

ZO054BA-R290 Plug-In Air condensing unit



E Electric power supply cable inlet W Optional drain connection

Model #	Description	Capacity	Width	Height	Depth	Volts/Phase/Hz	Watts / Amps	Ship Wt. (lbs)
ZO054BA-R290	(5) 12x20 (5) 18x26	66lbs to Chill, 44lbs to Freeze	33.5"	38.2"	34.6"	208 / 1 / 60	1450 / 8.68	364

SPEC S-15

PIPER
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LIMITED WARRANTY: PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include Intertek, CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times. We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.