

# Technical data sheet

Product features



## Box + evaporator for IS 2011

<b>Model</b>	<b>SAP Code</b>	00012526
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- Shock cooling cycle kg / min (+3 Å° C): 110/90
- Shock freeze cycle kg / min (-18 Å° C): 95/240
- Maximum device temperature [Å°C]: -40
- Probe: 4-points
- Control type: Touchscreen
- Display size: 9"
- User programmable cycles: Yes
- Thaving cycle: Yes

<b>SAP Code</b>	00012526	<b>Number of GN / EN</b>	20
<b>Net Width [mm]</b>	1190	<b>GN / EN size in device</b>	GN 1/1
<b>Net Depth [mm]</b>	1332	<b>GN device depth</b>	1332
<b>Net Height [mm]</b>	2490	<b>Shock cooling cycle kg / min (+3 Å° C)</b>	110/90
<b>Net Weight [kg]</b>	404.00	<b>Shock freeze cycle kg / min (-18 Å° C)</b>	95/240
<b>Loading</b>	400 V / 3N - 50 Hz	<b>Control type</b>	Touchscreen

# Technical data sheet

Technical drawing

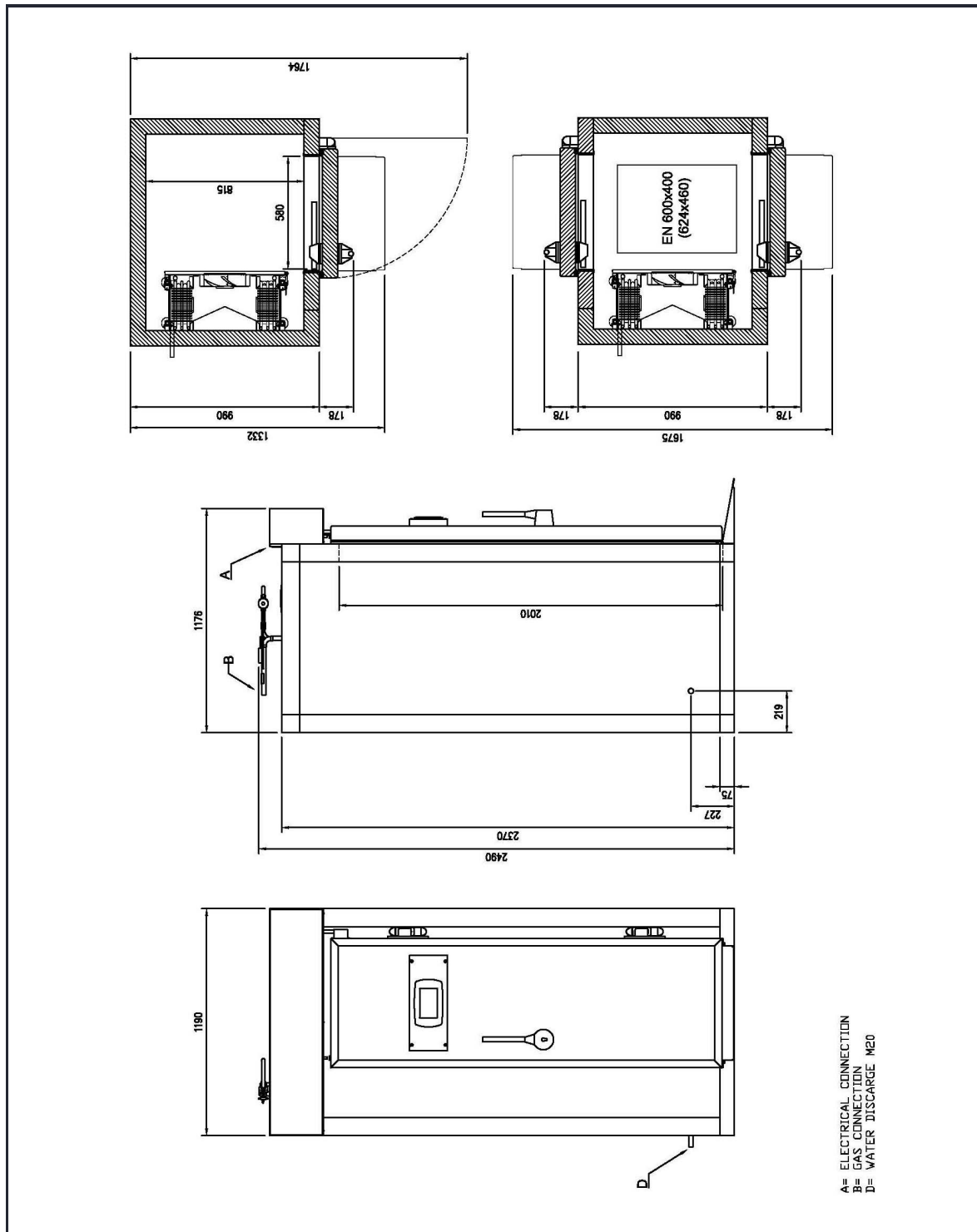


Box + evaporator for IS 2011

Model

SAP Code

00012526



# Technical data sheet

## Product benefits



### Box + evaporator for IS 2011

Model

SAP Code

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1

#### Multipoint probe

precise monitoring of the cooling/freezing/  
cooking temperature

- the probe makes it easier to ensure food safety
- saves energy and time due to the end of cooling/  
freezing/cooking when temperature is reached

2

#### Stainless steel body and interior

endurance  
hygiene

- thanks to the all-stainless steel construction it is very  
easy to maintain and thus saves costs

3

#### Monitoring of HACCP parameters

easy registration of all necessary parameters

- hassle-free proof of proper food handling in the  
event of an inspection

4

#### Preset cycles

very simple and intuitive operation

- operation can be handled by less qualified operators

5

#### Slow cooking

better taste  
less weight loss during cooking

- saves costs due to less weight loss

6

#### Thawing

readiness of frozen food for processing on time

- time saving
- controlled food handling

7

#### Cooking during the night

the possibility to preset entire program cycles and run  
them overnight unattended

- saving equipment capacity during the day
- saving of human capacity and time due to  
unattended operation of the equipment overnight

# Technical data sheet

Technical parameters



## Box + evaporator for IS 2011

**Model**

**SAP Code**

00012526

**1. SAP Code:**

00012526

**2. Net Width [mm]:**

1190

**3. Net Depth [mm]:**

1332

**4. Net Height [mm]:**

2490

**5. Net Weight [kg]:**

404.00

**6. Gross Width [mm]:**

1110

**7. Gross depth [mm]:**

2310

**8. Gross Height [mm]:**

900

**9. Gross Weight [kg]:**

538.00

**10. Device type:**

Electric unit

**11. Material:**

AISI 304

**12. Device color:**

Stainless steel

**13. Opening of device:**

Hinges on the right

**14. Loading:**

400 V / 3N - 50 Hz

**15. Control type:**

Touchscreen

**16. Display size:**

9"

**17. Refrigerant:**

R452a

**18. Number of GN / EN:**

20

**19. GN / EN size in device:**

GN 1/1

**20. GN device depth:**

1332

**21. Maximum device temperature [°C]:**

-40

**22. Shock freeze cycle kg / min (-18 °C):**

95/240

**23. Shock cooling cycle kg / min (+3 °C):**

110/90

**24. Long-term cooling function:**

Yes

**25. Longterm freezing function:**

Yes

**26. Probe:**

4-points

**27. Self-diagnostics:**

Yes

**28. Interior lighting:**

Yes

# Technical data sheet

Technical parameters



## Box + evaporator for IS 2011

**Model**

**SAP Code**

00012526

### 29. HACCP:

Yes

### 30. Low temperature heat treatment:

No

### 31. Thaving cycle:

Yes

### 32. Adjustable feet:

No

### 33. User programmable cycles:

Yes

### 34. USB port:

Yes, for HACCP and firmware update

### 35. Castors:

No

### 36. Real time monitoring paramaters:

Energy consumption, Chamber temperature, Probe temperature, Graph with the course of temperature and consumption

### 37. Standard equipment for device:

Valve + cooling unit must be purchased