

JF51M

Blast chiller freezer-5 trays-JOY+

Blast chiller/freezer made of AISI 304 stainless steel. Work top of AISI 304 stainless steel. Production per cycle: 20 kg from +90°C to +3°C at product core in 90 minutes; 12 kg from +90°C to -18°C at product core in 240 minutes. Inner compartment useful for 5 GN 1/1 or EN 60x40 cm containers. Control panel with segment display, single-point probe. Preset for connectivity to APOLINK portal.



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

General information

Supplier/producer 's name	SAGI
Series	JOY+
Supplier's model identifier	JF51M
Category	blast chiller-freezer
Type	blast chiller-freezer
Line	catering - pastry&bakery - ice-cream

Technical features

Yield from +90°C to +3°C (kg)	at product core, 20 - in 90 minutes
Yield from +90°C to -18°C (kg)	at product core, 12 - in 240 minutes
Yield from +65°C to +10°C (kg)	at product core, 20 - EN 22042 test*
Yield from +65°C to -18°C (kg)	at product core, 12 -EN 22042 test*
Energy consumption, kWh/kg	0,08 (chilling) - 0,26 (freezing)
Method for energy consumption	EN 22042
Climate class	5 (+40°C, 40% R.H.)
Refrigerant/GWP	R290/3
Refrigerant charge, kg	0,08
LWA dB(A)	60
Valves	thermostatic
Condensation	air - forced ventilation not directed on food - integral cooling unit
Defrosting	manual by air

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Refrigeration power -23,3°C W	897 Ashrae conditions
Frequency/voltage	230V 1N~ / 50Hz
Electric power, kW	0,82

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	80 mm high, in stainless steel AISI 304, with frontal control panel
Door	in AISI 304 stainless steel
Joint de porte	with ten chambers, magnetic, easily replaceable
Standard hinging door	on the right / 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 or EN 60x40 cm containers
Positions (n.)/spaced, mm	5/66,5
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	75 ÷ 108 (appliance height 900 mm with feet adjusted to 78 mm; max height 930 mm, min 897 mm)

Control and functions

Kinf of control	electronic circuit board - RS485 communication port
Display	with segment
Connectivity	with APOLINK accessory for remote control - Industry 4.0
Alarms	optical and acoustical
Cold functions	Blast chilling/freezing, timed and/or with probe detection mode, HARD or SOFT mode. Pre-cooling.
Special cycles	automatic switching to the positive and/or negative storage phase after each cycle

Standard

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

Dimensions and weights

Packing (LxDxH), cm	81x77x106
Dimensions (LxDxH), cm	74,7x72,5x90
Gross Weight (kg)	100
Net Weight (kg)	90