PF101L

Blast chiller freezer-10 trays GN1/1-PULSE

Blast chiller freezer with special functions, 10 GN1/1-EN60x40 containers.Production: 50 kg/cycle +90°C/+3°C and 25 kg/cycle +90°C/+18°C. Temperature range -40°C/+45°C. Functions: blast chilling, freezing, proving and retarder-proving, defrosting and many more. 7" touch display PCB and USB. Probe with 3 sensors, with heating.Preset for connectivity to APOLINK portal.Door opening from left to right



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Note	*Product Information (EN17032 – Commission Regulation EU 2015/1095)
neral information	
Supplier/producer 's name	SAGI
Series	PULSE
Supplier's model identifier	PF101L
Category	blast chiller-freezer
Туре	blast chiller-freezer
Line	catering - pastry&bakery - ice-cream
chnical features	
 Temperature range, °C	-40°/+45°C chamber
Yield from +90°C to +3°C (kg)	at product core, 50 - in 90 minutes
Yield from +90°C to -18°C (kg)	at product core, 25 - in 240 minutes
Yield from +65°C to +10°C (kg)	at product core, 50 - EN 22042 test*
Yield from +65°C to -18°C (kg)	at product core, 25 - EN 22042 test*
Energy consumption, kWh/kg	0,078 (chilling) - 0,27 (freezing)
Method for energy consumption	EN 22042
Climate class	5 (+40°C, 40% R.H.)
Refrigerant/GWP	R290/3
Refrigerant charge, kg	0,15+0,15
LWA dB(A)	64
Valves	thermostatic, liquid line solenoid
Condensation	air - integral cooling unit

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Defrosting	automatic by heating elements
Fan system control	fan stops when door is opened (from 40% to 100%)
Safety thermostat	cut-off 55°C
Refrigeration power -23,3°C W	935+935
Heating power, W	440+440 - on front of battery for easier maintenance
Frequency/voltage	400V 3N~ / 50Hz
Electric power, kW	1,8

Construction features

Structure	one-piece structure with rounded corners, with automatic heating of door contact perimeter
External material	AISI 304 stainless steel
Internal material	AISI 304 stainless steel
Internal bottom	press-formed, with drain outlet
Insulation thickness, mm	75 – CO2 foam
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 or EN 60x40 cm containers
Positions (n.)/spaced, mm	10/71,5 - Container insertion direction: side 53 cm for GN 1/1; side 60 cm for EN 60x40
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	102 ÷ 164 (appliance height 1782 mm with feet adjusted to 150 mm; max height 1796 mm, min 1734 mm)

Control and functions

Kinf of control	electronic circuit board mounted on door – USB – RS485 communication port
Software Update	with USB pen drive
Display	colour 7" touch screen
Connectivity	with APOLINK accessory for remote control – Industry 4.0
Alarms	optical and acoustical
Languages	IT – EN – ES – DE – FR – NL – DK - PT
Cold functions	Blast-chilling Soft/Hard; Blast-freezing Soft/Hard; Preservation; Precooling; Infinity
Hot functions	Thawing Heater; Proofing; Retarder prover
Special cycles	I.F.R.; Anisakis; Yogurt; Chocolate cake; Precooling
Favourite programs	30: 10 blast-chilling; 10 blast-freezing; 10 retarder prover
НАССР	infinite events up to one year of recording
Alarms (no.)	saving of up to 40 events

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Standard

Core probe	heated, 3 sensors, smart core sensor recognition-mounted on rear of door
Water collection bowl	plastic placed on the outer bottom
ensions and weights	
Packing (LxDxH), cm	87x99,6x206
D:	
Dimensions (LxDxH), cm	80,2x95,1x178,2
Gross Weight (kg)	200

