



## TECHNICAL DATA SHEET

### BAKERY COOLING LINE



#### AIM CSF163

#### -30° CAKE BLAST FREEZER -W/2 DOORS

- Designed to operate in 43°C ambient %65 humidity
- New design for equal temperature distribution
- Zero ODP Injected 42 kg/m<sup>3</sup> Polyurethane Insulation
- Digital controller with easy read screen
- Ergonomic door and handle designed for ease of opening and cleaning
- Icecool refrigeration system designed to be most technologically advanced and energy efficient
- Hot gas defrost system
- Waste heat recovery condensate vaporiser system
- 44 no's of 60x80 tray capacity



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Operating Temperature: -10/-30 °C  
Capacity: 1600L  
Overall dimensions: 1800x1030x2100

### CABINET CONSTRUCTION

Exterior Material: AISI 304 Stainless Steel  
Back Material: Galvanized steel  
Interior Material: AISI 304 Stainless Steel  
Drain: ✓  
LED lighting Eclairage LED: X  
Insulation: Polyurethane with high density  
40kg/m<sup>3</sup>, CFCs free, zero ODP and low GWP  
Insulation thickness(mm): 50  
Blowing Agent: HFO  
Doors: 2  
Door Construction: Pressed hinged door. Easy  
to replace door gasket that does not require  
cleaning  
Door Lock: Optional  
Door Frame Heaters: X

### CAPACITY

44 pieces 60x80 tray capacity

### REFRIGERATION

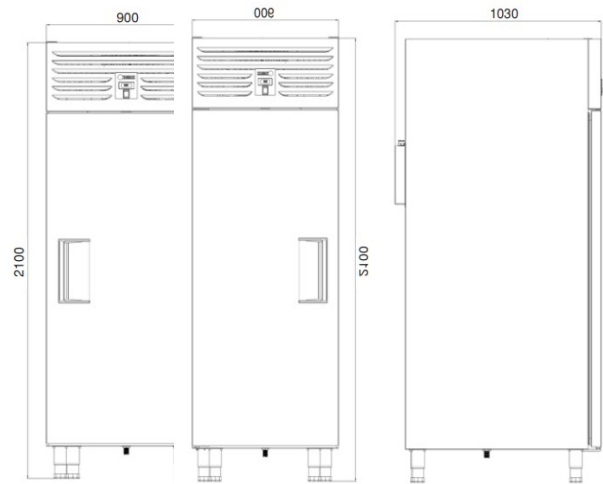
Thermostat: Touch screen- IP65  
Refrigeration system: Split system  
Defrost: Resistance  
Expansion Device: Capillary  
Fans: ✓  
Condensation: Forced air  
Evaporation: With fan  
Condensate pan: Hot gas condensation pan

### TECHNICAL FEATURES

Gas Refrigerant: R404A  
Power Supply: 230V / 1 / 50 Hz

### CRATING

Crated dimensions L x l x H (mm): 1850x1080x2150  
Net Weight (kg): 190  
Crated Weight (kg): 200



BAKERY COOLING LINE AIM CSF143

