

ITEM #	
MODEL #	
PROJECT #	
QTY #	

Model: Y5-510

Code: 11505T01-0-M-0

Description: GN Slim Blast Chiller & Freezer



The Y5 blast chiller performs a rapid and uniform cooling with soft or hard blast chill (20 kg) and freeze (12kg). This four-in-one cabinet is also ready to operate as a holding refrigerator and freezer with a load capacity up to 10 GN 1/1 pans in an incredibly small 0,36 m² footprint.

Key features

- 2,8" colour graphic display with touch sensitive keys;
- HACCP alarm data on display;
- Able to hold 5 GN 1/1-40 pans in chill or freeze mode, pitch 155 mm;
- Able to hold 10 GN 1/1-40 pans in holding mode, pitch 72 mm;
- Blast chilling load capacity (+70°C ~ +3°C, 90 min): 20 kg;
- Blast freezing load capacity (+70°C ~ -18°C, 240 min): 12 kg;
- One needle probe with one reading point;
- Smart auto-defrost, improves energy efficiency;
- Lift up panel for easy service;
- 2040 mm height with adjustable telescopic stainless steel legs (95/155 mm);
- Internal lighting;
- Internal and external construction in food-grade stainless steel.

General features

- Built-in refrigeration unit;
- R290 refrigerant gas (HCFC and CFC free);
- Performance alarms for HACCP compliance;
- Acoustic alarm at the end of each working cycle;
- Visual alarms are activated when temperature exceeds critical limits or key-components fail;
- All cycles automatically switch to holding mode at the end of the cycle;
- Automatic and manual defrosting;
- Food-grade stainless steel inside and out;
- Pressed bottom and radius corners;
- Reed switch detects when door is open;
- E-shaped slides in AISI 304 stainless steel;
- Water-blown polyurethane insulation 80 mm thick with zero ODP and zero GWP;
- Coated evaporator coil for protection against corrosion and increased durability.
- Self-closing door with automatic hold-open at 100°;
- Door with recessed handle;
- Easy to clean magnetic sealing gaskets, replaceable without tools;
- Tested to perform in hot professional kitchens (climate class 5, ambient temperature 40°C and 40% RH).

Blast chiller functions

- Soft blast chill by time or probe;
- Hard blast chill by time or probe;
- Soft blast freeze by time or probe;
- Hard blast freeze by time or probe;
- Special cycles: needle probe heating and manual defrost;
- Holding mode.

Operation features

- Blast chilling cycle max. capacity is 20 kg from +70°C up to +3°C in less than 90 min.;
 - Soft chill (for delicate food or small portions): air temperature 0°C;
 - Hard chill (for dense food products or big portions): air temperature -20°C on phase 1, and then 0°C on phase 2;
- Blast freezing cycle max. capacity is 12 kg from +70°C up to -18°C in less than 240 min.;
 - Soft freeze (for delicate food or small portions): air temperature 0°C on phase 1, and then -35°C on phase 2;
 - Hard freeze (for dense food products or big portions): air temperature -35°C;
- Holding/conservation mode: air temperature +2°C after blast chilling cycle, -20°C after blast freezing cycle;
- Automatic and manual defrost cycle;
- Special cycle's menu has a dedicated needle probe heating button for immediate access;
- Able to operate as a regular upright refrigerator or freezer;
- Records of temperature values, probes operability, outputs activations, inputs status, and any alarms, are kept during cycle progress;
- HACCP alarms data: blast chill cycle duration, power failure, door open, high temperature, and low temperature;
- Real time clock with date.

Construction features

Refrigeration:

- Refrigerant gas R290;
- HCFC and CFC free;
- TXV expansion valve;
- Evaporator defrost by hot gas;
- Built-in refrigeration unit;

Exterior:

- Lift up panel for easy service;
- Frontal and upper panels in AISI 304 stainless steel;
- Lateral panel in AISI 441 stainless steel;
- External back panel in galvanized steel;
- Cushioned door with recessed handle and removable magnetic gasket;
- Self-closing door with automatic hold-open at 100°;
- Eco-friendly, high density polyurethane insulation, 80 mm thick;
- 2,8" graphic display with keys;
- 2040 mm height with adjustable telescopic stainless steel legs;
- Small 0,36 m² footprint.

Interior:

- AISI 441 stainless steel construction;
- Embedded door frame heater wire;
- Pressed bottom with drain and radius corners for a hygienic inner cell;
- Anti-tilt E-shaped sliders to stack GN pans under the grid shelves grand higher net capacity;
- Max. level racking 5 GN 1/1-40 pans in blast chill mode and 10 GN 1/1-40 pans as a regular upright refrigerator;
- Coated evaporator coil for protection against corrosion and increased durability;
- No waste water connections required.

Available options

Left hand hung door	Plug type G (BS1363)
Locks	Plug type I (AS/NZS 3112)
Marine Stainless steel legs (130/210 mm)	Plug type J (SEV 1011)
Pedal door opener	

Included accessories

- Five rilsan grid shelves 530 x 325 mm (code 46502003);
- Five pairs of "E" sliders (code 60901255);
- One needle probe with one reading point.

Optional accessories

- GN 1/1-40 pan (code 42401030);
- GN 1/1-65 pan (code 42401005);
- Rilsan grid shelf 530 x 325 mm (code 46502003);
- Stainless steel grid shelf 530 x 325 mm (code 46503001);
- Pair of "E" shape sliders (code 60901276).

Specifications & technical drawings

Key data	Y5-510
External width	510 mm
External depth	700 mm
External height	2040 mm
Door hinges	Right side
Shipping data	
Packed weight	117 kg
Shipping volume	1,17 m ³
Gross weight	100 kg
Technical data	
Power supply	231 V / 50 Hz
Input power	1057 W / 5,5 A
Plug type	F (schuko)
Cooling power	594 W
(Te -35 °C Tc +45 °C)	
Defrost type	Hot gas
Refrigerant data	
Refrigerant fluid /GWP	290/3
Refrigerant charge	0,120 kg
Capacity data	
Blast chill	20 kg
(+70 °C to +3 °C, 90 min.)	
Blast freeze	12 kg
(+70 °C to -18 °C, 240 min.)	

