

Product Information

- R290 natural refrigerant for improved efficiency and reduced environmental impact
- 4.3" touchscreen interface for simple operation
- Soft and hard blast chilling, plus soft and hard blast freezing for flexible product control
- Dedicated cycles for pre-cooling, fish sanitation, ice cream hardening, pastry and air defrosting
- Special cycle library with built-in recipes to support consistent results
- Internal core probe for accurate temperature monitoring
- Large 73mm tray spacing for improved airflow
- Reversible left-hand hinged door for flexible installation
- Door opening hook allows the cavity to breathe when not in use
- Heated door perimeter to reduce condensation
- Rounded internal corners for easier cleaning and improved hygiene
- CFC free high density polyurethane insulation
- Cataphoresis treated evaporator for enhanced rust protection
- HACCP data collection – Complete download via optional kit
- External condensate drip tray
- **24-months parts and labour warranty**



Specifications

Model	ENTRY.5
W x D x H (mm)	715 x 695 x 947
Weight	86kg
Packed Dimensions (mm)	730 x 755 x 1100
Packed Weight	99kg
Internal Dimensions (mm)	615 x 417 x 405
Net Capacity (Litres)	104 L
Capacity in Trays	5 x 1/1G/N (H20-65) Optional configuration: 5 x EN60/40 6 x 5 L Gelato Pan (2 x optional grid rack required)
Blast Chilling Capacity (+90°C / >3°C in 90 mins)	18kg
Blast Freezing Capacity (+90°C / >-18°C in 240 mins)	12kg
Refrigerant	R290 - 150 grams
Climate Class	5
Total Connected Load	0.9kW / 5.5A
Electrical Connection	1Ø+N+E 240VAC / 50Hz 10A plug & lead

Legend

A Electrical Connection

Accessories

SPNOR.CAST01	Mobile Castor Kit – increases total unit height to 931mm
SPNOR.ENTBT00TH	Bluetooth Connectivity
SPNOR.COMBIST	Stand to mount Combi Oven above blast chiller
CMGE.0927	1/1 GN S/S Grid Rack

