

ZERO

Multifunctional blast chiller and shock freezer



Model RV T12 GELATO rack kit



Model RV T12 PASTRY GASTRO rack kit



ITEM No. _____

Model options:

(PASTRY GASTRO - Supplied with Gastronorm rack kit)

- ZERO RV T5 PASTRY GASTRO
- ZERO RV T8 PASTRY GASTRO
- ZERO RV T8 OR PASTRY GASTRO
- ZERO RV T12 PASTRY GASTRO
- ZERO RV T16 PASTRY GASTRO

(GELATO - Supplied with ice cream Napoli rack kit)

- ZERO RV T5 GELATO
- ZERO RV T8 GELATO
- ZERO RV T8 OR GELATO
- ZERO RV T12 GELATO
- ZERO RV T16 GELATO

Standard equipment:

- Stainless steel rack kit (model specific)
- Exterior - **Stainless steel**
- Interior - **Stainless steel**
- Multifunctional LCD display
- Heated internal temperature probe
- Removable drip tray
- Adjustable feet

Optional extras:

- Selection of stainless steel grids (call for details)
- Selection of Gastronorm pans (call for details)
- Ice cream 'transformation kit'
- Gastronorm 'transformation kit'
- Probe support kit for liquids
- Wheel kit
- Germicidal UV lamp

Features:

- Multifunctional blast chiller and shock freezer with ventilated refrigeration, finned evaporator and fans mounted vertically along the internal back.
- It can be set for holding Gastronorm trays 1/1 (530 x 650 mm) and pastry trays (600 x 400 mm) OR gelato.
- One piece structure with ecological polyurethane insulation (HCFC & HFC free), foamed with CO2. Internal base in bright stainless steel with rounded corners. External base in Scotch Brite stainless steel.
- Door opens to 180° with automatic closure.
- Electronic control board with multifunctional LCD display and ZOOM for easier reading of the selected programs.
- Built-in powered condensing unit. Automatic hot gas defrosting with removable drip tray.
- Adjustable telescopic feet in stainless steel (70 mm maximum).
- Heated probe controlled by the control board as standard equipment.



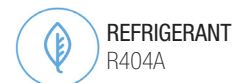
ENERGY SAVING
EC Fan motor



REFRIGERATION
Ventilated



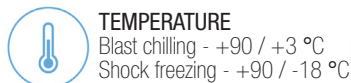
DEFROST
Hot gas



REFRIGERANT
R404A



INSTALLATION
Plug-In



TEMPERATURE
Blast chilling - +90 / +3 °C
Shock freezing - +90 / -18 °C



CLIMATE CLASS
4



Taylor UK (a division of HTG Trading Ltd)
106 Claydon Business Park, Gt. Blakenham,
Ipswich, Suffolk, IP6 0NL, United Kingdom
0800 838 896 - sales@taylor-company.co.uk
www.taylor-company.co.uk

Due to continual research and development, these specifications are subject to change without notification - June 2019

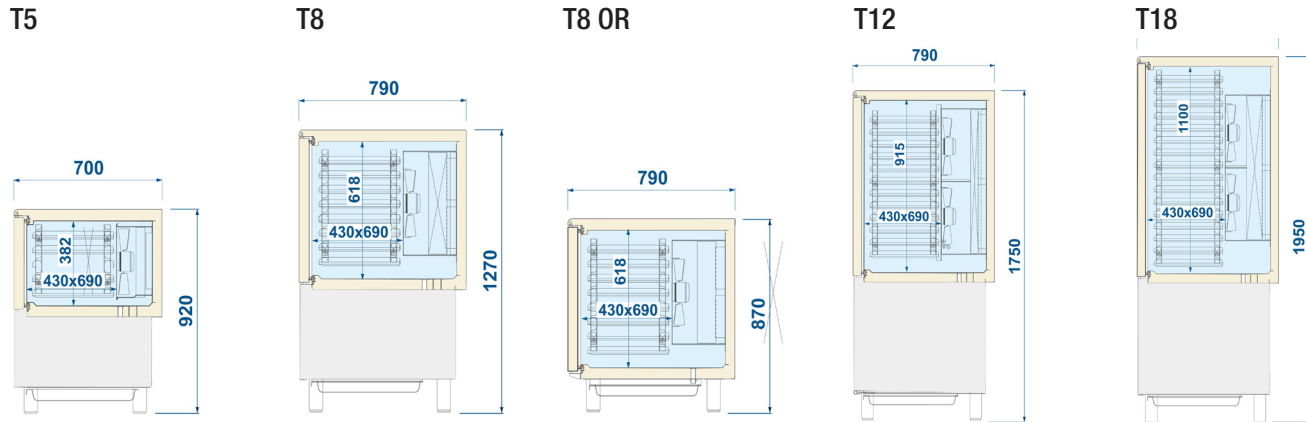
ZERO



Multifunctional blast chiller and shock freezer

Section view: (all dimensions in mm)

ITEM No. _____



ZERO*	T5	T8	T8 OR	T12	T16
External dimensions (LxDxH)	800 x 700 x 920 mm	800 x 790 x 1270 mm	1435 x 790 x 870 mm	800 x 790 x 1750 mm	800 x 790 x 1950 mm
Blast CHILLING process	+90 / +3 °C				
Blast CHILLING capacity in 90 mins	18 kg	25 kg	25 kg	36 kg	55 kg
Shock FREEZING process	+90 / -18 °C				
Shock FREEZING capacity in 240 mins	12 kg	16 kg	16 kg	24 kg	36 kg
Trays - PASTRY GASTRO kit	5	8	8	12	16
STD 5ltr Napoli capacity - GELATO kit	6	12	12	18	21
Tray pitch	65 mm				
Net weight	120 kg	180 kg	190 kg	210 kg	240 kg
Refrigeration	Ventilated				
Refrigerant	R404A				
Climate class	4				
Operating conditions	30 °C / 55 %RH				
Compressor (no. - type)	1 - Hermetic		1 - Semi-hermetic		
Defrost process	Hot gas				
Power supply voltage	230v / 50hz / 1ph		400v / 50hz / 3ph		
Cooling capacity (-10/+40°C)	3300 w	4500 w	4500 w	5500 w	6900 w
Electrical input (nominal)	1000 w / 4.7 A	2500 w / 4.6 A	2500 w / 4.6 A	2800 w / 5.7 A	4200 w / 7.9 A
Electrical input (defrost)	1890 w / 9.0 A	2900 w / 5.1 A	2900 w / 5.1 A	3300 w / 6.0 A	5100 w / 8.6 A

*Data for air cooled units.



Taylor UK (a division of HTG Trading Ltd)
 106 Claydon Business Park, Gt. Blakenham,
 Ipswich, Suffolk, IP6 0NL, United Kingdom
0800 838 896 - sales@taylor-company.co.uk
www.taylor-company.co.uk

Due to continual research and development, these specifications are subject to change without notification - June 2019