

# ZERO

## Multifunctional blast chiller and freezer



Model RV T8



Model RV T8

ITEM No. \_\_\_\_\_

### Model options:

(PASTRY GASTRO - Supplied with Gastronorm GN 1/1 rack kit)

- ZERO RV T8 PASTRY GASTRO (8 shelf guides)
- ZERO RV T12 PASTRY GASTRO (12 shelf guides)
- ZERO RV T16 PASTRY GASTRO (16 shelf guides)

(GELATO - Supplied with Napoli pan rack kit)

- ZERO RV T8 GELATO (8 pans)
- ZERO RV T12 GELATO (12 pans)
- ZERO RV T16 GELATO (16 pans)

### Standard equipment:

- Stainless steel rack kit (model specific, see above)
- Exterior - **Stainless steel AISI 304**
- Interior - **Stainless steel AISI 304**
- Left opening door
- Multifunctional touch-screen display
- Heated internal temperature probe
- Removable drip tray
- Height adjustable feet

### Optional extras:

- Additional grid (400x600 mm) EN plasticised or stainless steel
- Additional grid (530x325 mm) GN1/1 plasticised or stainless steel
- Pair of guides 2L EN-GN in stainless steel
- Pans (530x325x20/40/60H mm) GN1/1 in stainless steel
- Wheel kit

### Features:

- ◆ Multifunctional blast chiller and 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 Napoli pans (requires optional racking).
- ◆ 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 stainless steel.
- ◆ Door opens to 180° with automatic closure.
- ◆ Electronic control board with multifunctional touch-screen display 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**  
R290



**INSTALLATION**  
Plug-In



**TEMPERATURE**  
Chill - +65 / +10 °C - 90 min  
Freeze - +65 / -18 °C - 240 min



**CLIMATE CLASS**  
4



esq  
Sistema di Qualità  
**ISO 9001**  
Cert. CISQ/CSQ 9130.TAIF



csq  
eco  
Sistema di Qualità  
**ISO 14001**  
Cert. CIS ECO ISO 9191.ISA3



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Due to continual research and development, these specifications are subject to change without notification.

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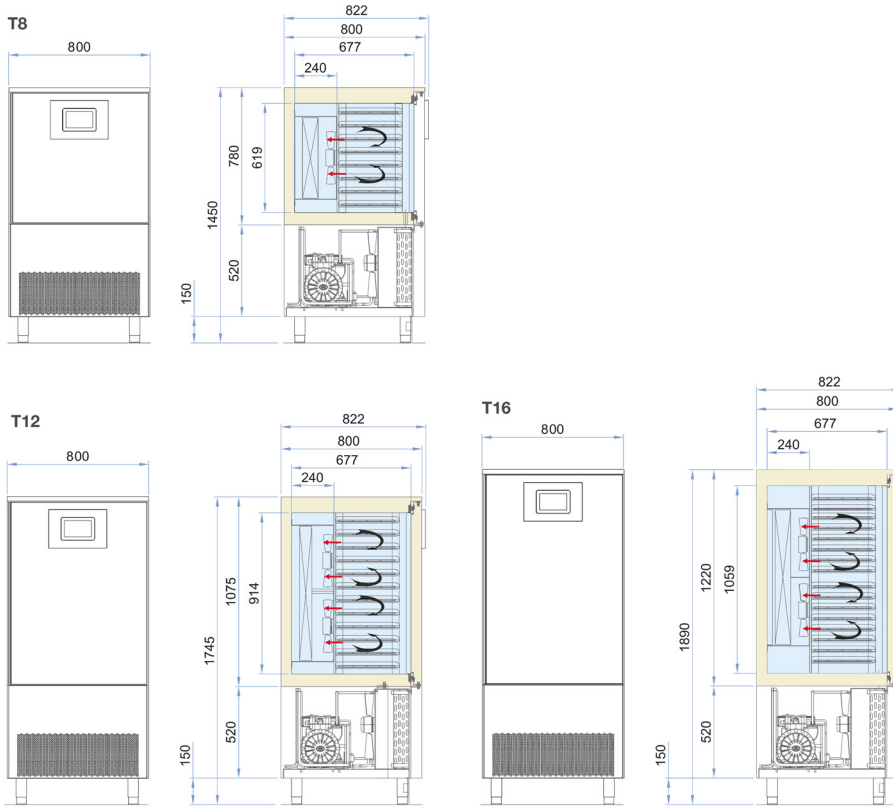
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## Multifunctional blast chiller and freezer

Section view: (all dimensions in mm)

ITEM No. \_\_\_\_\_



ZERO*	T8	T12	T16
External dimensions (LxDxH)	800 x 822 x 1450 mm	800 x 822 x 1745 mm	800 x 822 x 1890 mm
Blast CHILLING process	+65 / +10 °C		
Blast CHILLING capacity in 90 min	35 kg	36 kg	55 kg
Blast FREEZING process	+65 / -18 °C		
Blast FREEZING capacity in 240 min	20 kg	24 kg	36 kg
Trays - PASTRY GASTRO kit	8	12	16
STD 5ltr Napoli capacity - GELATO kit	8	12	16
Tray pitch	65 mm		
Net weight	190 kg	220 kg	250 kg
Refrigeration	Ventilated		
Refrigerant	R290		
Climate class	4		
Operating conditions	30 °C / 55 %RH		
Compressor (no. - type)	1 - Hermetic		
Defrost process	Hot gas		
Power supply voltage	230v / 50hz / 1ph		
Electrical input (nominal)	1250 w / 6.0 A	1600 w / 8.6 A	2400 w / 11.5 A
Electrical input (defrost)	1570 w / 7.5 A	2650 w / 12.7 A	3000 w / 15.0 A

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\*Data for air cooled units. Water cooled and remote installations are available on request.