

ICE CREAM BLAST FREEZER 20 KG/CYCLE - WITH WORKTOP

Blast freezer made of AISI 304 stainless steel.
Functions: Soft - Hard blast freezing, timed and/or with core probe detection mode, pre-cooling, automatic passage to the conservation phase after the blast freezing cycle. Production per cycle: 20 kg in 70/90 minutes from -9°C to -18°C. Internal compartment with racks made of AISI 304 stainless steel, 2 positions clearance 185mm; capacity: 6 containers 36x16,5x12 cm. Control panel with segment display, single-point probe. Insertion of containers from the wide side EN 60 cm. Door opening from left to right.



Cooling power	W 1317 Ashrae conditions	Defrosting type	manual by air
Energy consumption, kWh/kg	0,08 (chilling) - 0,26 (freezing)	Max level/containers	n.6 containers 36x16,5x12 cm - n.4 containers 36x25x12 cm - n.4 gelato carapines Ø20x25 cm (h)
Method for energy consumption	EN 22042	Production per cycle	20 kg (-9÷-18°C)
Supplied core probe	Single-point		

Functional features

- Production per cycle: 20 kg in 70/90 minutes from -9°C to -18°C.
- Control panel with electronic board and segment display; RS485 communication port.
- Cold functions (timed and/or with core probe detection mode, in Soft - Hard mode): blast freezing, pre-cooling (-25°C). If the core probe is not inserted, the timed cycle is performed automatically.
- Special cycles: automatic activation of storage phase at end of blast freezing cycle.
- Climate Class 5 (room temperature +40°C, relative humidity 40%) on load performance.
- Noise level: 60 dba.
- Container insertion direction: side 40 cm for EN 60x40.
- Connection to APO.LINK portal for remote control of appliance through accessory (Industry 4.0).

Constructional features

- One-piece construction with round inner corners; exterior and interior in AISI 304 stainless steel; Scotchbrite finish.
- CFC-free expanded polyurethane insulation, 55 mm thickness.
- Worktop made in AISI 304 stainless steel, h = 8 cm, useful as a work or support surface, waterproof and fireproof.
- Forced ventilation not directly on foods. Manual defrosting by air. Refrigerant gas: R290 (GWP = 3).
- Copper/aluminium rustproofed evaporator.
- Diamond inner bottom with drain hole and rounded corners.
- Internal compartment with removable racks made of AISI 304 stainless steel; 2 positions, 185 mm clearance, suitable for EN 60 x 40 cm containers or 4 36x25x12 containers or 4 20x25 cm diam. gelato carapines.
- AISI 304 stainless steel door; full height external handle; 10 chamber magnetic gasket, easily removable; electrical resistance on the door frame; hinges on the right; reversible on site: yes.
- Condensation by air; engine installed on board. Access to the condenser for cleaning without the use of tools.
- AISI 304 stainless steel height-adjustable feet, 73 ± 108 mm. Maximum appliance height 930mm, minimum 897mm.

Safety equipment and approvals

- Magnetic safety micro-switch for stopping internal motor fan with door opening.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

HPA51M



Optionals and Accessories

- Device for remote connection to APO.LINK portal.
- Pairs of guides.
- AISI 304 stainless steel grill.
- Ice cream containers.
- Wheels.

Technical Data

Working voltage	230V 1N~ / 50Hz	Net Weight	115 kg
Gross Weight	125 kg	Electric Power	0,95 kW
Dimensions	74,7x72,5x90 cm	Packing	81x77x106 cm

Abbatitore-surgelatore per gelateria
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