

HPC51MK



Blast chiller freezer-20 kg-Ice-Cream

Blast chiller freezer made of AISI 304 stainless steel. Work top of AISI 304 stainless steel. Production per cycle: 20 kg from -9°C to -18°C at product core in 70/90 minutes. Inner compartment useful for 4 bacs 36x16,5x12 cm. Control panel with segment display, single-point probe. Preset for connectivity to APOLINK portal.



General information

Supplier/producer 's name	SAGI
Series	Ice Cream
Supplier's model identifier	HPC51MK
Category	Blast chiller freezer
Line	Ice-Cream

Technical features

Yield from -9°C to -18°C (kg)	20 in 70/90 minutes
Energy consumption, kWh/kg	0,08 (chilling) - 0,26 (freezing)
Method for energy consumption	EN 22042
Climate class	5 (+40°C, 40% R.H.)
Refrigerant/GWP	R290/3
Refrigerant charge, kg	0,15
LWA dB(A)	60
Valves	thermostatic
Condensation	air - forced ventilation not directed on food - integral cooling unit
Defrosting	manual by air
Refrigeration power -23,3°C W	1317 Ashrae conditions
Frequency/voltage	230V 1N~ / 50Hz
Electric power, kW	0,95

Construction features

Structure	one-piece structure with rounded internal corners
External material	AISI 304 stainless steel

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Internal material	AISI 304 stainless steel
Internal bottom	diamond treated bottom with drain hole and rounded corners
Insulation thickness, mm	55
Worktop	80 mm high, in stainless steel AISI 304, with frontal control panel
Door	in AISI 304 stainless steel
Joint de porte	with ten chambers, magnetic, easily replaceable
Standard hinging door	on the right / reversible on the site with self-closing device for openings inferior to 90°
Door handle	integrated full-height
Internal structure	crémaillères en acier inox AISI 304
Positions (n.)/spaced, mm	2/185: n.6 containers 36x16,5x12cm - n.4 containers 36x25x12cm or n.4 gelato carapines Ø20x25cm (h)
Evaporator	copper/aluminium rustproofed evaporator
Easymaintenance	tool-free access to condenser
Safety interlock switch	yes, to stop internal fan
Feet	nr.4 turning wheels with brake
Height of feet, mm	110

Control and functions

Kinf of control	electronic circuit board - RS485 communication port
Display	with segment
Alarms	optical and acoustical
Connectivity	with APOLINK accessory for remote control – Industry 4.0
Cold functions	Blast-freezing Soft/Hard via time and/or probe detection mode; Precooling (-25°C)
Special cycles	automatically switches to the preservation stage after the blast freezing cycle

Standard

Couple of guides (n.)	2
Shelves (n.)	2
Shelf's dimensions, cm	60x40
Core probe	single-point
Water collection bowl	plastic placed on the outer bottom

Dimensions and weights

Packing (LxDxH), cm	81x77x110
Dimensions (LxDxH), cm	74,7x72,5x94
Gross Weight (kg)	130
Net Weight (kg)	120

Notes

Notes	*in the absence of insertion of probe into core, it will automatically carry out a time cycle
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