

KAF1BHC



Retarder-prover freezer-EN 60x40cm-Pastry & Bakery

One-piece structure in AISI 304 stainless steel. 7" touch display PCB and USB. Adjustable humidity. Main functions: manual proving, scheduled retarder proving, conservation. Automatic recommended programs and favorite. Automatic defrost with hot gas. Connection to APO.LINK portal for remote control of appliance through accessory (Industry 4.0)



General information

Supplier/producer 's name	SAGI
Series	Pastry & Bakery
Supplier's model identifier	KAF1BHC
Category	retarder-prover vertical cabinet
Type	freezer
Line	pastry & bakery - EN 60x40

Technical features

Temperature ranges, °C	-20/+45
Net usable volume, lt	291
Volume, gross, lt	460
Climate class	5 (+40°C, 40% R.H.)
Heavy duty cabinets	This appliance is intended for use in ambient temperatures up to 40 °C
Refrigerant/GWP	R290/3
Refrigerant charge, kg	0,08
LWA dB(A)	48
Cooling system	ventilated refrigeration system
Defrosting	automatic defrosting by hot gas
Evaporation of condense drain	automatic
Fan system control	20% - 100% (from 1 to 5 speeds)
Humidity setting range	40% - 100% with humidifier (including)
Water connection	yes
Refrigeration power -23,3°C W	610
Water consumption (lt/h)	maximum 0.5

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Heating power, W	400
Frequency/voltage	230V 1N~ / 50Hz
Electric power, kW	0,75

Construction features

Structure	one-piece structure with rounded internal corners
External material	AISI 304 stainless steel
Internal material	AISI 304 stainless steel
Internal bottom	diamond treated bottom with drain hole
Insulation thickness, mm	75
Door	1 door in AISI 304 stainless steel
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	AISI 304 stainless steel grid-supporting rack; duct panel for correct air distribution
Positions (n.)/spaced, mm	80/15 - 27/45 - 20/60
Evaporator	inside the compartment - with an anti-corrosion treatment
Easymaintenance	accessibility to all the functional and control components via a retractable front panel
Safety interlock switch	yes, to stop internal fan and switch on LED bar
Feet	stainless steel AISI 304, adjustable in height
Height of feet, mm	105 ÷ 155

Control and functions

Kinf of control	electronic circuit board – USB – RS485 communication port
Display	colour 7" touch screen
Connectivity	with APOLINK accessory for remote control – Industry 4.0
Alarms	optical and acoustical
Functions/programs	proving, retarder proving, conservation. Recommended automatic programs and favorite
Languages	IT – EN – ES – DE – FR – NL – DK – PT – PLK
Favourite programs	customizable up to 50
HACCP	video storage up to 99 cycles - Downloadable on USB flash drive with over a year of data history
Alarms (no.)	video storage of up to 40 events
Automatic mode	the phases alternate automatically: blocking, conservation, reactivation, proving and holding
Manual mode	the various stages can be activated individually according to needs

Standard

Key-lock	yes
Lighting	yes - fullheight LED light
Couple of guides (n.)	20 pair of AISI 304 stainless steel runners
Shelf's dimensions, cm	EN 60x40

Dimensions and weights

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Packing (LxDxH), cm	69x89x215
Dimensions (LxDxH), cm	62x85,65x204
Gross Weight (kg)	150
Net Weight (kg)	135

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