

DRYING AND CURING UNITS

COMPACT MINI DRYER

EMS

Monoblock commercial compact refrigeration Wall equipment for cold storage rooms, which have a small volume, and for use in drying / curing of sausages, hams, and cheeses.

NEW

R-455A
R-454C



GENERAL CHARACTERISTICS

- Pre-charged with refrigerant.
- Hermetic compressor.
- Expansion by thermostatic valve.
- High and low pressure switches.
- Variable speed drive included.
- Evaporating battery with anti-corrosion treatment included.
- Automatic defrosting by hot gas.
- System for partial evaporation of defrosting water.
- Cable for supply (2,5 m).
- Integrated multifunctional electronic control.
- Temperature and humidity probes.
- Voltage protector.
- Condensation control by pressure switch.
- Ceramic filter dryer
- Isolation panel included.
- Install under roof.
- Watertight electrical panel.
- Air extraction fan.

OPTIONS

- Winter Kit.
- Indoor evaporator and condenser coil with stainless steel tubing
- Humidifier external to the equipment and control.
- Anti-corrosive treatment for the condenser unit furniture.
- Monitoring and control system. See page 69.

Xweb

Series	Model	Refrigeration capacity	Sausages		Hams		Cheeses		Compressor	R-455A	Max. pot current	Max. load current	Flow		Weight	
			W*	m ³	kg	m ³	kg	m ³					kg	A	A	
														m ³ /h	kg	
300	NEW EMS3015C5G	2.950	8/11	500	13/16	1.000	15/20	750	1 1/2	400 /3/50	4,00	7,37	8,1	800	1.500	80
	NEW EMS3020C5G	5.010	13/17	1.000	15/20	2.000	15/25	1.300	2	400 /3/50	4,00	13	14,4	1.200	1.600	80

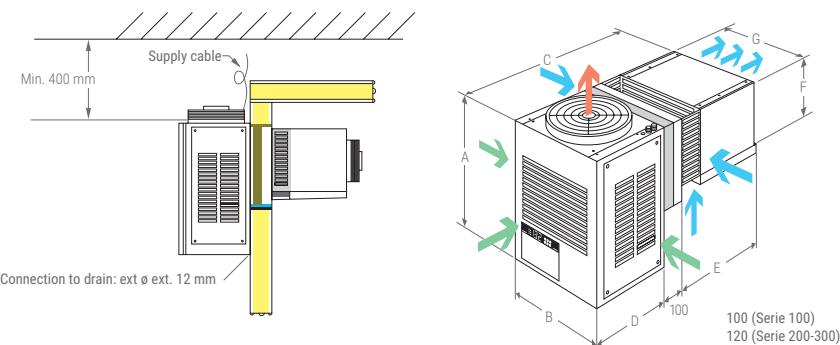
* Power at 12° and 65% humidity.

Equipment prepared to work between 3-28°C and 90-55% humidity.

DIMENSIONS

Unit

Series	A	B	C	D	E	F	G
300	800	735	1.140	410	615	420	670

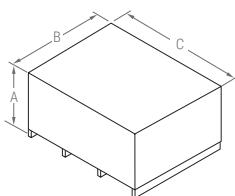


Cut

Series	H	L
300	415	400

Unit + EMB. / PACK.

A	B	C	kg
1.136	1.000	1.350	80



The final dimensions of the equipment, packaging and line sizes shall be as indicated in the data sheet.