



Labor 70

Ice Cream Tempering Freezer

Product Features

- For storage and tempering of ice cream and gelato
- Adjustable shelves
- Digital controller and temperature display
- Adjustable feet
- Lock
- Replaceable door gasket
- Self-closing door

The ISA Labor static cooled freezer is ideal for storage and tempering of ice cream and gelato. The unit allows storage of up to 66 x 5 litre Napoli pans. It can also be used to store ice cream at ready to serve temperature, ready to go straight into the ice cream display. Ideal for the busy ice cream or gelato parlour.

Measures and Content

Temperature Range	°C	-18 to -14
Climate Class		5
Net Volume	l	522
Gross Volume	l	641
Gross / Net Volume	l	641 / 522
Gross / Net Weight	kg	172 / 148

Design and Material

Door Number & Type		1 hinged self-closing solid door
No. of Doors		1
No. of Shelves	pcs	5
Shelf Dimensions		530x720
Shelves Number & Type		5 wire shelves chrome
Feet / Legs		4 adjustable legs
Castors		Option
Lock		Yes
Exterior Finish		SS304
Interior Finish		SS304

Cooling and Functions

Type of Cooling		Fan assisted
Type of Defrost		Manual
Refrigerant		R290
Thermometer		Yes

Power and Consumption

Energy Class		D
Max Ambient		+40°C, 40% RH
Annual Energy Consumption	kWh/year	2241
Energy Consumption	kWh/24h	6.14
Power		13 Amp
Input Power	W	450
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	52

Dimensions

External Dimension (WxDxH)	mm	710 x 951 x 2092
Internal Dimension (WxDxH)	mm	535 x 795 x 1467
Packed Dimension (WxDxH)	mm	
40ft Container Load	pcs	33



Extra shelving available



Digital controller