



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
Gross / Net Weight	kg	172 / 148
Gross Volume	l	641
Gross / Net Volume	l	641 / 522

Design and Material

Door Number & Type	1 hinged self-closing solid door	
Door Reversible	Yes	
Shelves Number & Type	5 wire shelves chrome	
Shelf Dimensions	530x720	
Feet / Legs	4 adjustable legs	
Castors	Option	
Exterior Finish	SS304	
Interior Finish	SS304	
Lock	Yes	

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 at 40% RH	
Energy Consumption	kWh/24h	6.14
Annual Energy Consumption	kWh/year	2241
Power	13 Amp	
Input Power	W	450
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	52

Dimensions

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



Extra shelving available



Digital controller