



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 / Net Volume	l	641 / 522

Design and Material

Door Number & Type	1 hinged self-closing solid door
Shelf Dimensions	530x720
Shelves Number & Type	5 wire shelves chrome
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	
40ft Container Load	pcs	33



Extra shelving available



Digital controller