Submarine

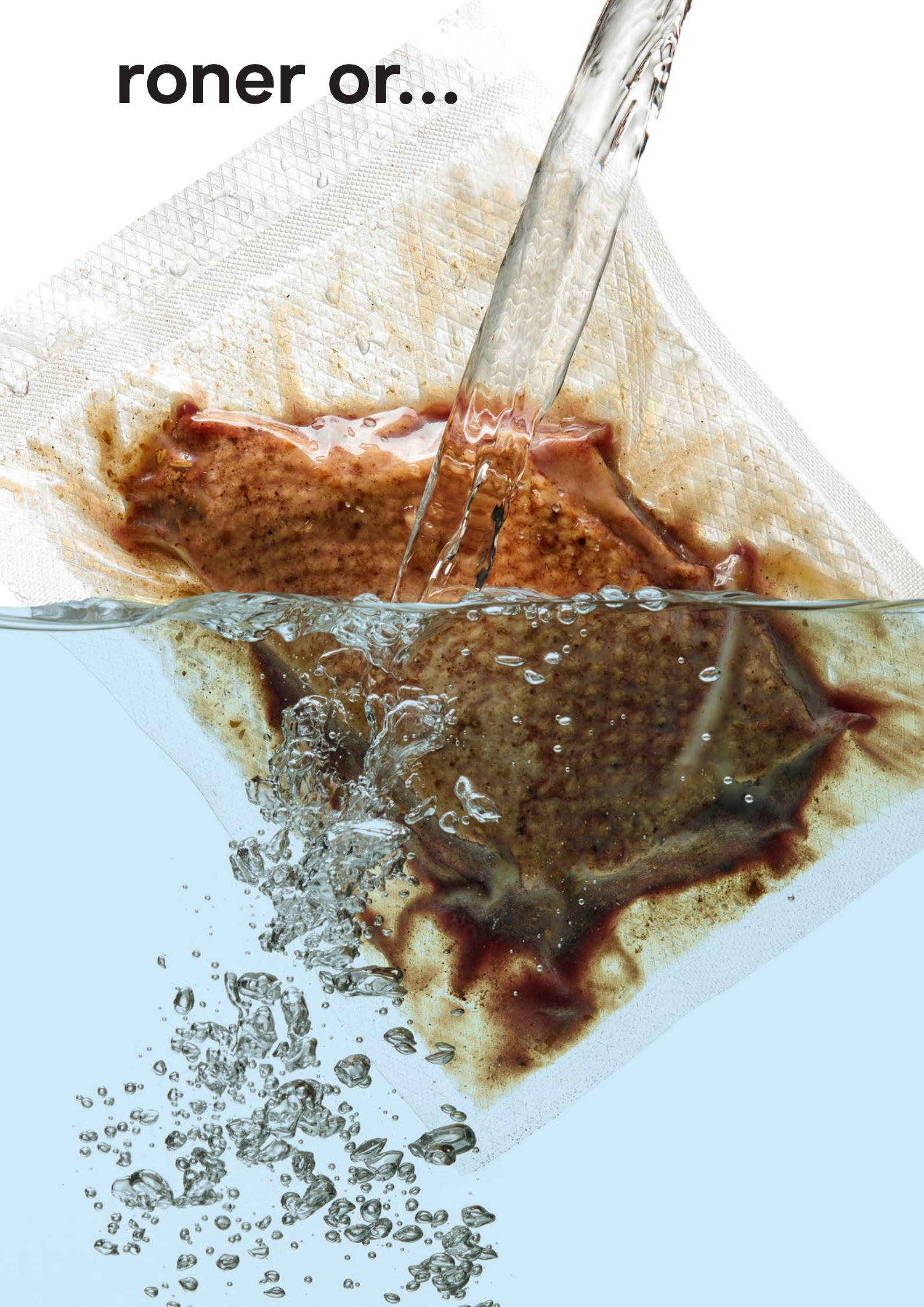
Imagine perfection

Friulinox



EN

roner or...

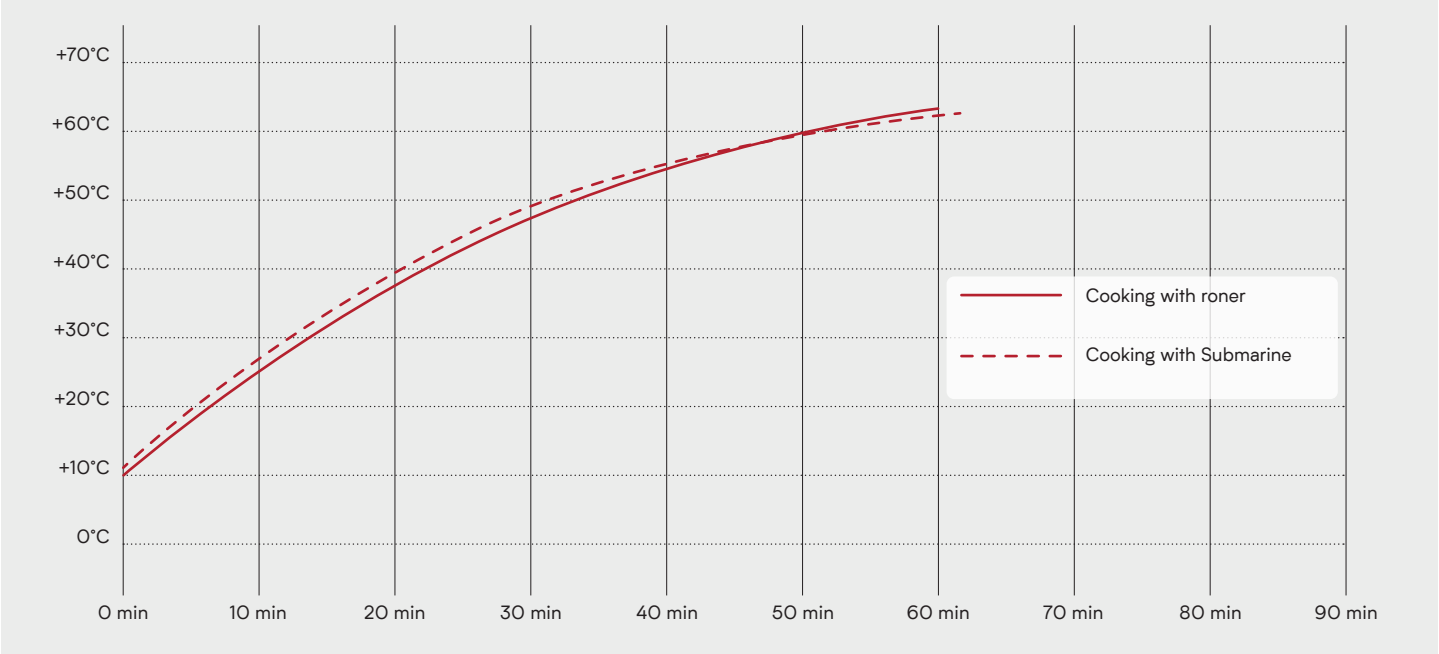


Submarine

As many professionals know, the best cooking results of low-temperature vacuum-sealed foods are obtained by cooking them in water using the roner.
Friulinox laboratories's research gave us Submarine, which, thanks to the Submarine Fine Tuning, replicates, as shown in the graph below, exactly the same results obtained with the roner. Perfect homogeneity in the increase in cooking temperatures with almost the same times.

A further advantage of Submarine is that when the cooking point is reached, it automatically passes to the blast chilling and subsequent storage phase without any need for an operator to perform these steps manually.
Therefore, everything can be done safely when t
he kitchen is not being used.

Finally, the amount of load that can be handled with Submarine compared to the use of the roner are considerably higher. Submarine, the multifunctional equipment that should not be missing in a modern kitchen.



Serving your masterpieces

Just tap the full touch display to select recipes ready to use, or to create new ones, thanks to an operational interface that adapts to all levels of experience: from the Michelin-star chef, to the non-specialized operator.

Everything under control

A language made of images and symbols guides the user and helps him with already optimized recipes: alternatively, you can directly control all the functions, always with extreme immediacy.

Full touch display

The 7" full touch screen displays all the notifications about ongoing tasks and maintenance operations.

Cold Cloud management

All the functions can also be managed via the web, without any limit in terms of distance and time: always with maximum versatility, simplicity of interface and possibility of customization.

Remote control

Monitor cycles and alarms, anytime and from anywhere: another advantage of connectivity, to always have everything under control.

The entire Submarine range is covered by a 3 year warranty from commissioning.

Video Tutorial

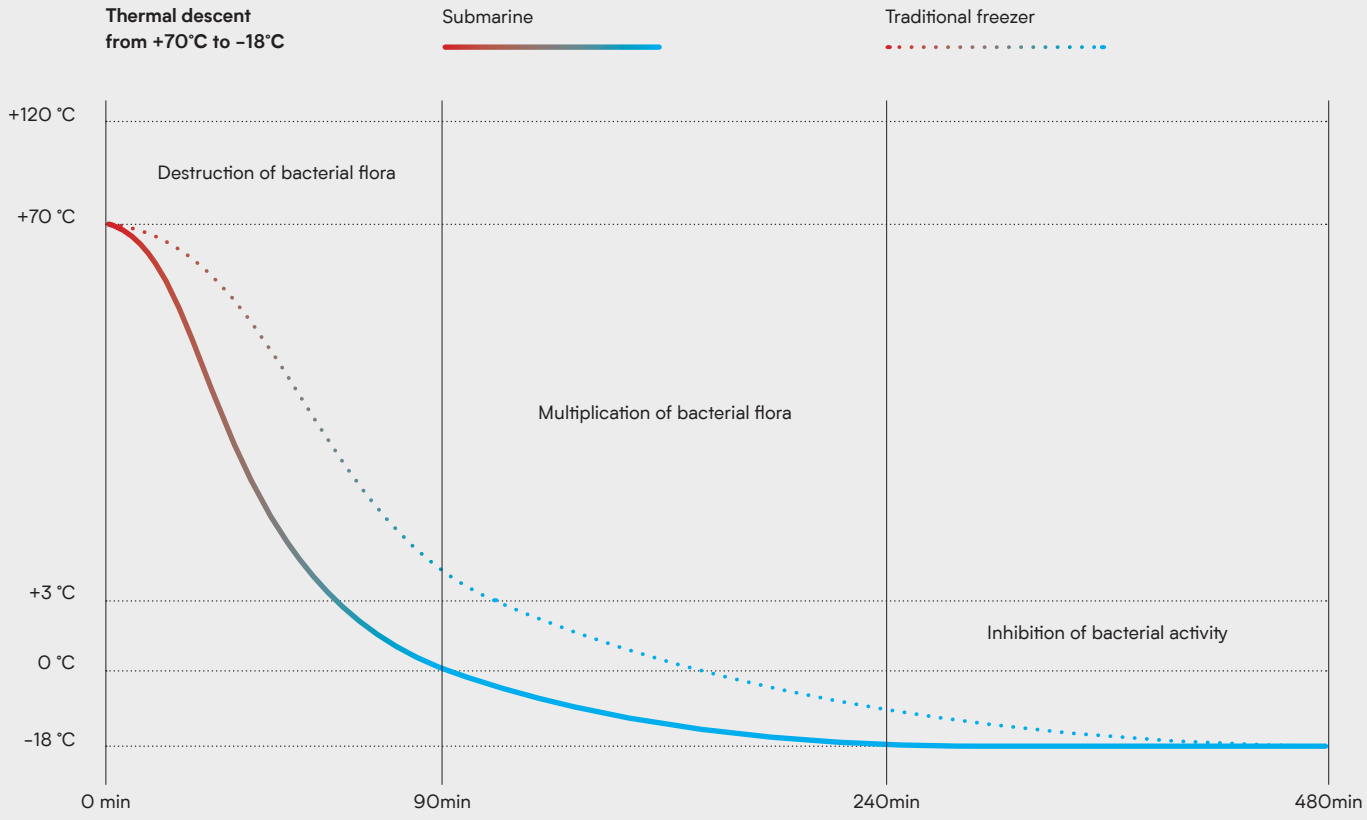


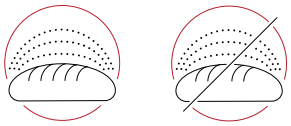
Freedom to create

Positive and negative blast chilling, thawing, proofing and retarder-proofer, pasteurization, slow cooking, maintaining the temperature, drying...are just some of the functions that can be managed immediately and precisely, individually or by connecting them in a single flow.

Blast chilling and soft and hard freezing

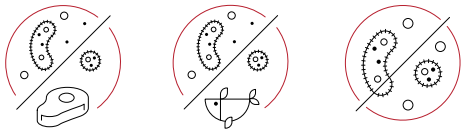
Oxidation is the first damage caused to fresh food by bacterial proliferation, which also compromises its flavour and aroma. In cooked foods on the other hand, evaporation compromises the food's softness, scent and substance. A quick blast chilling cycle performed with Submarine ensures a fast thermal descent from +90°C to +3°C, blocking evaporation, while the quick passage of the thermal zone between +40°C and +10°C, also limits bacterial proliferation by lengthening the shelf life of the product.
In addition, rapid freezing from +90°C to -18°C at the core, avoids the formation of macro-crystals, which are damaging to the fibres of food.





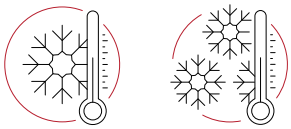
Proofing and retarder-proofer

It controls and rationalizes the proofing process, optimizing times, schedules, and the use of raw materials.



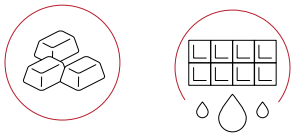
Tapeworm, Anisakis killer and pasteurization

It increases the storage time of food, eliminates parasites, and lets you serve raw meat or fish completely safely.



Positive and negative storage

Keep the dishes and ingredients in your pantry at a controlled temperature and humidity, from +18°C to -21°C.



Crystallization and melting chocolate

From slow melting to crystallization, you always have perfect results thanks to the low level of humidity.



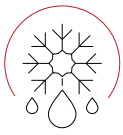
Dehydration

To preserve mushrooms or create garnishes, infusions, freeze-dried products starting from fresh fruit.



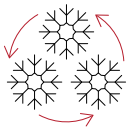
Slow cooking

Ideal for sous vide and cooking in a jar, also for multiple preparations and also without operators. Transversal for all markets.



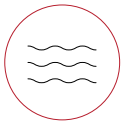
Thawing

It reduces the loss of liquids and therefore the weight of the frozen foods, while maintaining the sensory characteristics.



Continuous cycle

It allows you to have a constant temperature, with a specific setting for each individual baking tray.



Maintenance

The ideal temperature to bring hot or cold dishes to the table, or during the process of preparation and serving ice cream.



Yoghurt

A dedicated function that allows you to obtain, by inserting milk (at 42°C) and live lactic cultures, a creamy and delicate yogurt.

With Friulinox Cold Cloud, your business is safe.

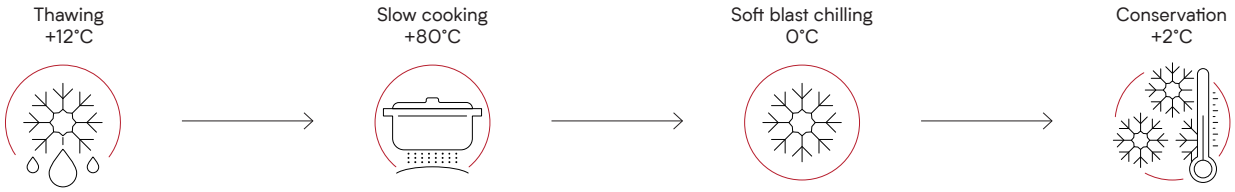
Thanks to standard connectivity, Friulinox is always by your side, offering you the possibility to always be up-to-date and a timely after-sales service to ensure the correct functioning of the machines: an added security for your investment and your business.



- Tracking and exporting HACCP parameters
- Automatic software update
- Real-time operation
- History operation parameters
- Installation site identification
- Remote service

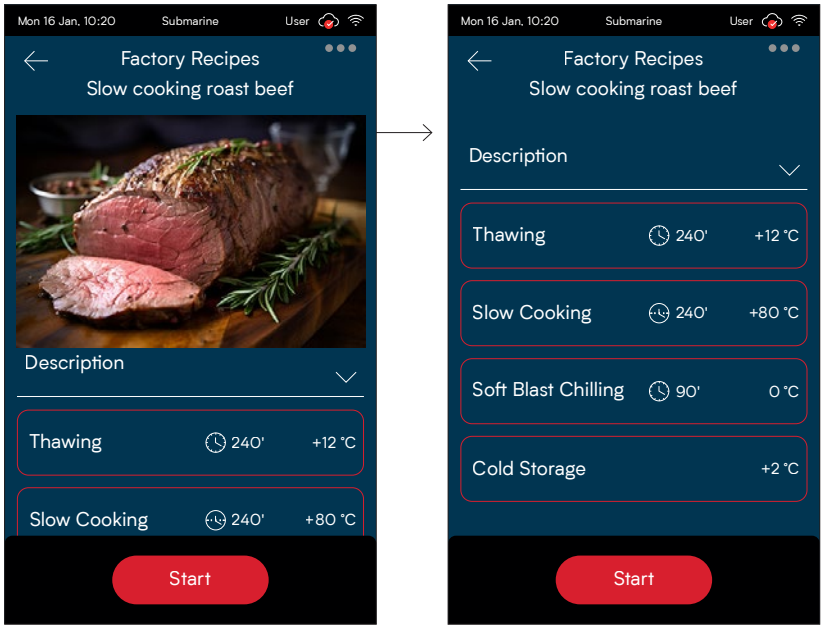
Functions connected to your service

Thanks to the exclusive Friulinox **MLP (Management of Linked Processes) patent**, with Submarine your creativity has no limits, thanks to the possibility of linking two or more functions, modifying the parameters of each single phase. Create recipes from scratch and save them in the Friulinox cloud.



Check every step

Add, delete, or modify the steps of every single feature to accurately manage every single phase and transformation of your product.



Perfect recipes

Maximum flexibility, no limits. Gastronomy, Pastry, Bakery, or Ice Cream, with the Submarine range you can meet all your production needs.

Gastronomy

Fish, meat, vegetables: protect the quality of the ingredients, prolong their storage, enhance flavours and nutrients, maintain a perfect serving temperature.

- Blast chilling steamed octopus
- Slow cooking roast beef
- Maintain at +65°C for serving

Pastry

The best confectionery tradition, meets the most advanced technology, to masterfully manage time and ingredients, achieving spectacular and irresistible results.

- Very fine blast chilling of cookies
- Whole wheat croissant retarder-proofer
- Dough cooling at +12°C





Breadmaking

Optimize quantities and manage time, to make your work more productive, ranging from traditional recipes to those created by you.

- Genoa-style focaccia retarder-proofer
- Freezing leavened products
- Blast chilling pan pizza

Ice Cream

Satisfies all tastes with an ideal softness and expands your offer, with the possibility of preparing creamy yogurts, delicious meringues, and other specialties.

- Slow cooking meringues
- Fruit dehydration
- Showcase ready -14°C





Gain efficiency

Friulinox research has redesigned the air flows inside the Submarine multifunctional blast chillers, to ensure best performance and minimize consumption.
Also with humidity and ventilation control there will always be the conditions to manage the preparations in the best possible way.

Less waste, less overall consumption

Thanks to the use of new electronic components, an in-depth study of the interior air flow, the increase in thermal insulation and the complete redesign of the thermodynamic cycle, the Submarine multivfunction blast chillers guarantee blast chilling and preparation performance that are always impeccable, in every environmental condition, increasing by up to 33% the quantity of product blast chilled per cycle.

+33%
of frozen product

(-18°C per kg of blast chilled product)

Submarine Multifunction

Hi-Chef

+20%
of blast chilled product

(+3°C per kg of blast chilled product)

Submarine Multifunction

Hi-Chef

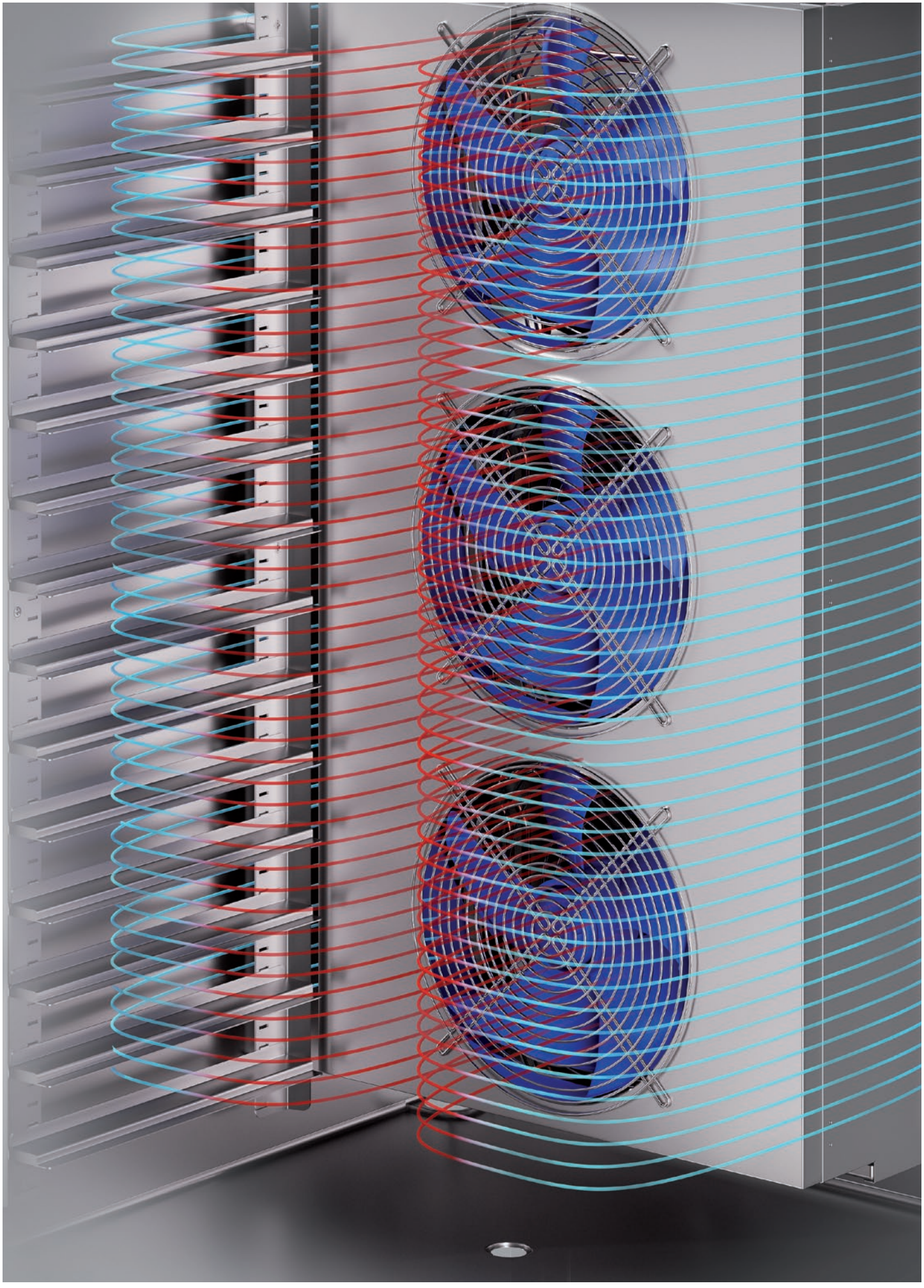
-13%
of time per blast chilling cycle

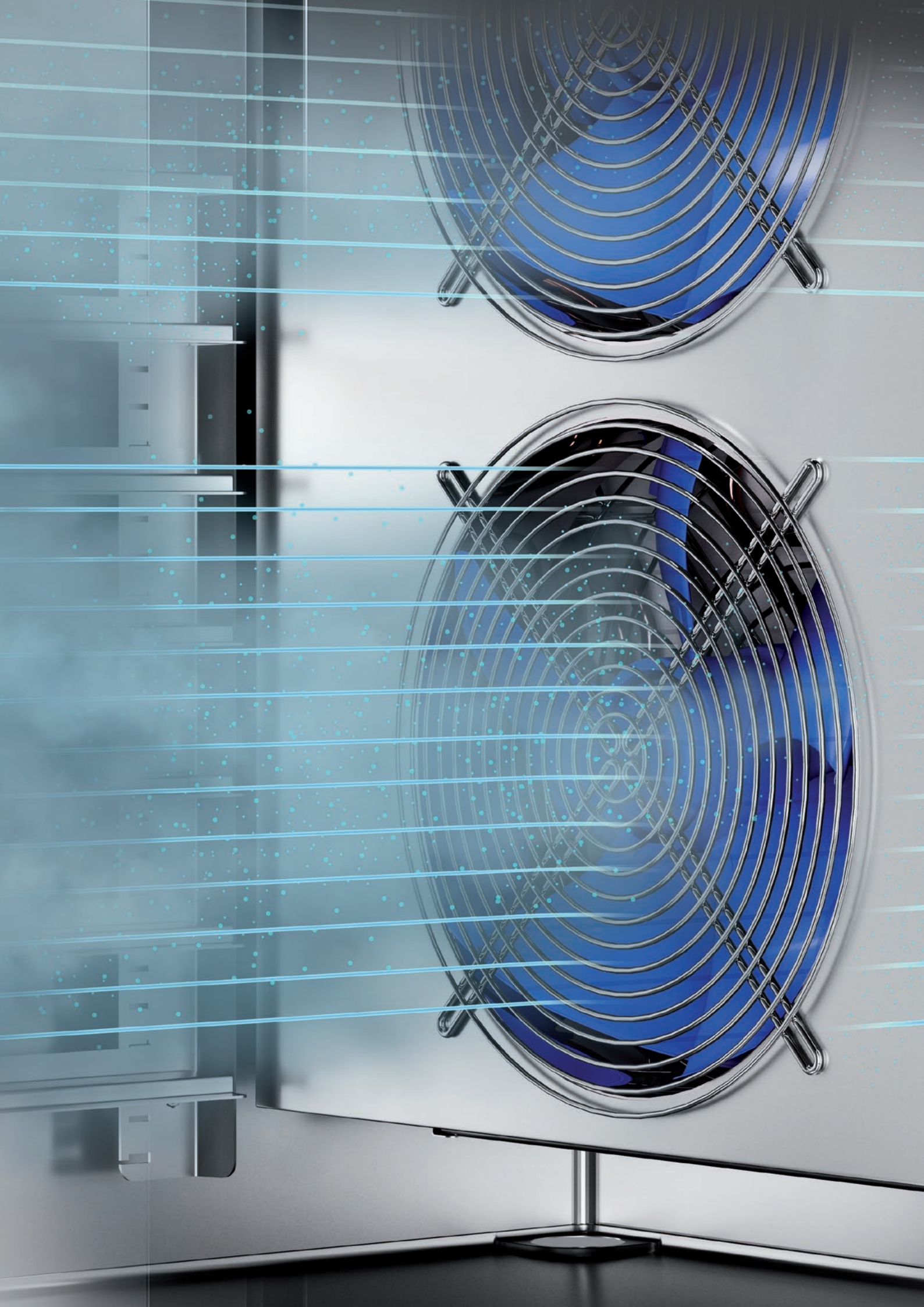
(Cycle +65° / +10°C per Kg of product)

Submarine Multifunction

Hi-Chef

Values according to EN17032, compared to the previous Friulinox machines





State-of-the-art design and technologies

Exclusive technical features and excellent materials, transform every kitchen or workshop into a high-class atelier, without neglecting the needs of functionality and versatility.

Friulinox Submarine multifunction blast chillers convey at first glance a feeling of prestige, solidity, and perfection in its details: like strongboxes that protect and enhance the raw materials of your specialties.

Sanitation system with Hi-Gene active ions

An air generator with ions, which can be activated by the user, sanitizes the inside of the blast chiller in a safe and natural way, eliminating bacteria, mould, impurities, and odors: a particularly useful function when at the end of a slow cooking process you want to continue with another blast chilling or roofing cycle.

Condensing units suitable for use in any condition

Depending on the conditions of use, you can choose from 3 types of UMC condensing units: standard for ambient temperatures up to +38°C, tropicalized for ambient temperatures up to +43°C, soundproofed in the standard or tropicalized configuration.

A step forward in sustainability.

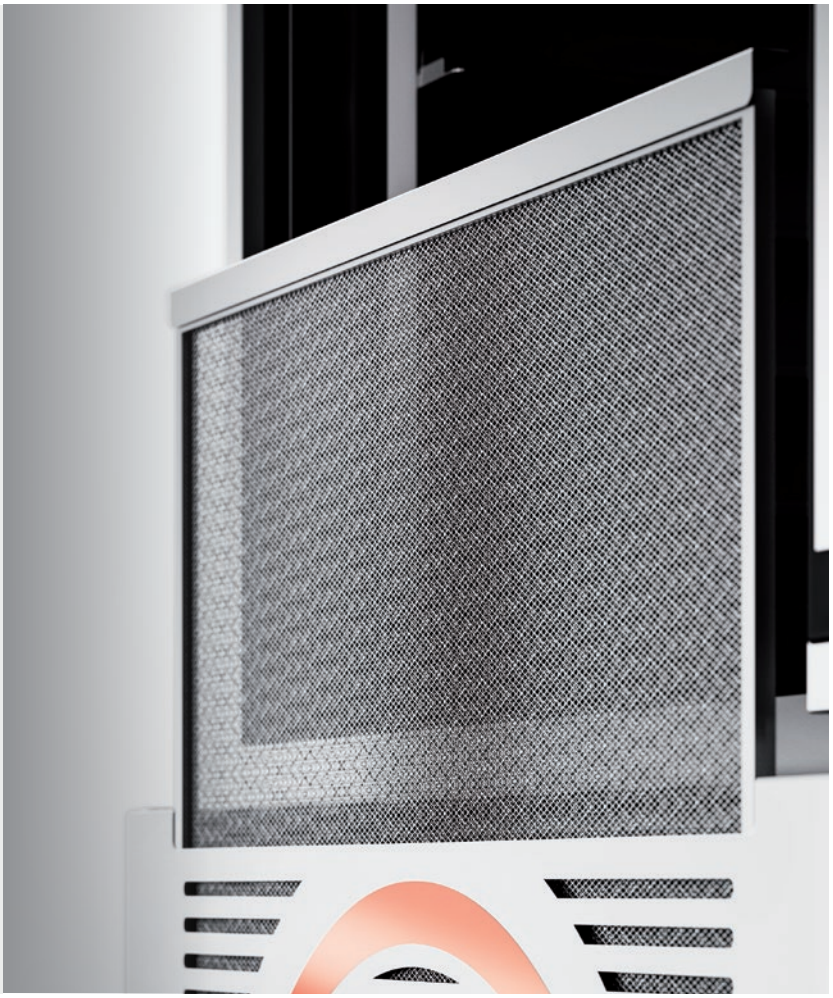
Friulinox, which has always been attentive to the environment, also offers the possibility of having the equipment with R290 ecological gas for the Submarine range; alternatively, they can be arranged for operation with CO_2.

Long-lasting materials, 100% Stainless Steel

All the components are made of stainless steel, tested in saline mist for 800h, to guarantee maximum resistance and durability. The external and internal surfaces are in AISI 304, a high quality stainless steel with a particular chemical stability that makes it suitable for use even in the most demanding conditions.

Quick Remove Dust Collector Filter

A distinctive element is the dust-catching filter with the O of the Friulinox logo, with an unmistakable graphic sign. Easy to remove without tools, wash and reposition, the internal filter made of steel mesh, ensures a perfect operation, improves performance, and reduces energy consumption.



Double tracks

Thanks to their particular profile, they allow you to insert both grills, trays or bowls for gastronomy, catering, pastry, and ice cream, multiplying the possibilities of use with a single machine. They can also be positioned at different heights, to meet any containment need.



Quick coupling multipoint probe

To measure the temperature at the core, the quick coupling probe is equipped with a quick connector that allows you to disconnect or connect the probe simply by rotating a ring nut, making it easy to replace or maintain.



Characteristics

Structural characteristics

- 0.8 mm-thick stainless steel external sides and door (Scotch-Brite satin finish)
- Stainless steel internal coating with fully rounded corners
- Die-moulded and leakproof internal base
- Strongbox ergonomic handle
- 1 mm-thick stainless steel top (Scotch-Brite satin finish)
- HCFC-free high-density polyurethane foam insulation (approx. 42 kg/m^3)
- Anti-condensation heating element situated on the body frame, under the stop
- Magnetic seal on 4 sides of the door
- Indirect-flow electric fans - made of composite material - on the product
- Patented chamber humidity-injecting system
- Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C

Equipped interior

- Quick-release heated core probe with 4 measuring points
- Side guide-supporting uprights with 18 mm-pitch holes.

Commands, controls and safety devices

- 7" FULL TOUCH display high-definition display
- Control-activated chamber sanitisation system with active ions (HI-GIENE)
- Compressor-protecting automatic-reset thermal circuit breaker
- Photo-identifiable processes
- USB connection for uploading and downloading data/recipes
- Standard connectivity

Versioning

- Also available in a wheeled version
- Also available with a left-hinged door

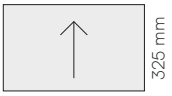
Refrigerant group

- Hermetic compressor
- Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin
- Copper condensing coil with high thermal efficiency aluminium fins
- Defrosting and condensed water evaporation device

Submarine

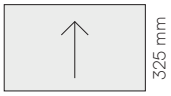


061



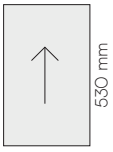


091





120



+85°C | -40°C

Models	Tray capacity GN1/1 - EN1	External dimensions (W x D x H mm)	Refrigerant Gas	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SBM-061-HA-R290	6	790 × 820 × 900	R290	35	25	1951	11,74	220-240/1N~/50
SBM-061-HR	6	790 × 820 × 900	R452A/R448A/R449A	35	25	1003	5,76	220-240/1N~/50
SBM-091-HA-R290	9	790 × 870 × 1460	R290	45	30	2171	13,06	220-240/1N~/50
SBM-091-HR	9	790 × 870 × 1460	R452A/R448A/R449A	50	35	984	5,56	220-240/1N~/50
SBMR-120-HA-R290	11	850 × 870 × 1860	R290	70	50	3635	8,8	380-420/3N~/50
SBMR-120-HR	11	850 × 870 × 1860	R452A/R448A/R449A	70	50	1929	7,04	380-420/3N~/50

- HA-R290: with ecological gas
- HR: Remote unit (optional)

For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Submarine

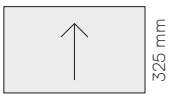


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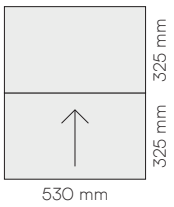


161





122



+85°C | -40°C

Models	Tray capacity GN1/1 - EN1	External dimensions (W x D x H mm)	Refrigerant Gas	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SBM-121-HA-R290	12	790 × 870 × 1810	R290	70	50	3635	8,8	380-420/3N~/50
SBM-121-HR	12	790 × 870 × 1810	R452A/R448A/R449A	70	50	1929	7,04	380-420/3N~/50
SBM-161-HA-R290	16	790 × 870 × 1960	R290	90	60	4981	10,5	380-420/3N~/50
SBM-161-HR	16	790 × 870 × 1960	R452A/R448A/R449A	90	60	2965	9,27	380-420/3N~/50
SBM-122-HA-R290	24	1100 × 1080 × 1860	R290	100	70	4494	10,5	380-420/3N~/50
SBM-122-HR	24	1100 × 1080 × 1860	R452A/R448A/R449A	100	70	2068	8,5	380-420/3N~/50

- HA-R290: with ecological gas
- HR: Remote unit (optional)

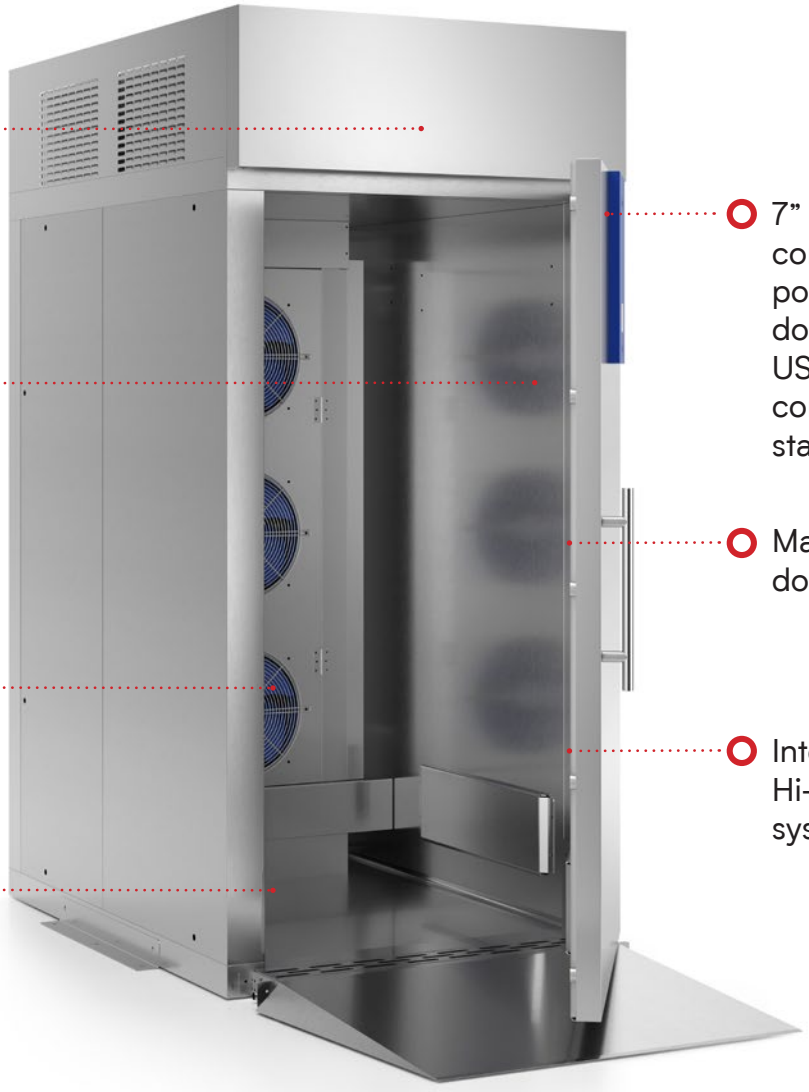
For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Plug-ins cells

The Submarine line is enhanced with the **Plug-in** versions. These are multifunction blast chiller cells with **reduced overall dimensions**, making them highly versatile for accommodating GN1/1 - EN1 or GN2/1 - EN2 trolleys.

They offer the same range functionalities and, thanks to the configuration with **built-in condensing unit**, represent the ideal solution for **immediate installation in limited technical spaces**. All this with the advantage of **reduced costs** for connection, as they are **Plug&Play**.



The range



1 trolley GN1/1 - EN1



1 trolley GN2/1 - EN2

+85°C | -40°C

Models	Trolleys 20 Pans GN1/1-EN1	Trolleys 20 Pans GN2/1-EN2	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SCML-201-R-PFA	1		1	890 × 1345 × 2400	688 × 835 × 1900	90	50	3615	8,63	380-420/3N~/50
SCML-201-R-PFR	1		1	890 × 1345 × 2180	688 × 835 × 1900	90	50	3441	6,36	380-420/3N~/50
SCML-202-R-PFA	1	1	1	1100 × 1625 × 2400	895 × 1040 × 1900	110	60	4500	10,5	380-420/3N~/50
SCML-202-R-PFR	1	1	1	1100 × 1625 × 2180	895 × 1040 × 1900	110	60	3531	6,63	380-420/3N~/50

- R-PFA: with condensing unit on board (R290 refrigerant gas)
- R-PFR: with remote condensing unit (for R452A/R448A/R449A refrigerant gas)

For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Characteristics

Structural characteristics

- AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation
- Stainless steel exterior (Scotch-Brite satin finish)
- Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar
- Highly ventilated evaporator to ensure the cooling system's maximum efficiency
- Anti-condensation heating element fitted under the door seal
- Door with a rubber sweeper seal, complete with closing hinges
- Access ramp equipped with a liquid-collecting grille and filtering system (accessory)
- Interlocking flooring (18 mm wood)
- Recessed or above-floor installation possible
- Patented chamber humidity-injecting system
- Cell fitted with easy-to-clean rounded corners and AISI 304 stainless steel internal bumpers
- All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours
- Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards
- Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C

Equipped interior

- Thick stainless steel internal bumper to prevent any trolley-related damage
- Quick-release heated core probe with 4 measuring points

Commands, controls and safety devices

- Evaporator fan speed adjustment
- Automatic storage at the end of the blast chilling cycle
- Control-activated chamber sanitisation system with active ions (HI-GIENE)
- 7" high-definition FULL TOUCH display
- Photo-identifiable processes
- USB connection for uploading and downloading data/recipes
- IoT connectivity as standard

Large volumes require high performance

A range of cells with top technologies and performance, designed to meet every work need and every type of production: from cooking centres, to ice cream, pastry, and fresh pasta workshops. The thickness of the steel, sturdiness of floors and hinges, ease of cleaning, are just some of the features that make them perfect for dealing with the largest workloads.



Temperatures and functions ideal for every objective

Submarine cells, thanks to the standard multipoint probe, allow you to work with two core temperature ranges, regardless of the initial temperature of the dish: from +85°C to -40°C, from +45°C to -40°C. Choose the solution that is most in tune with your business for blast chilling, thawing, storing, preparing and serving specialities in large quantities, with a great advantage in terms of control and personalization, thanks to its standard connectivity.

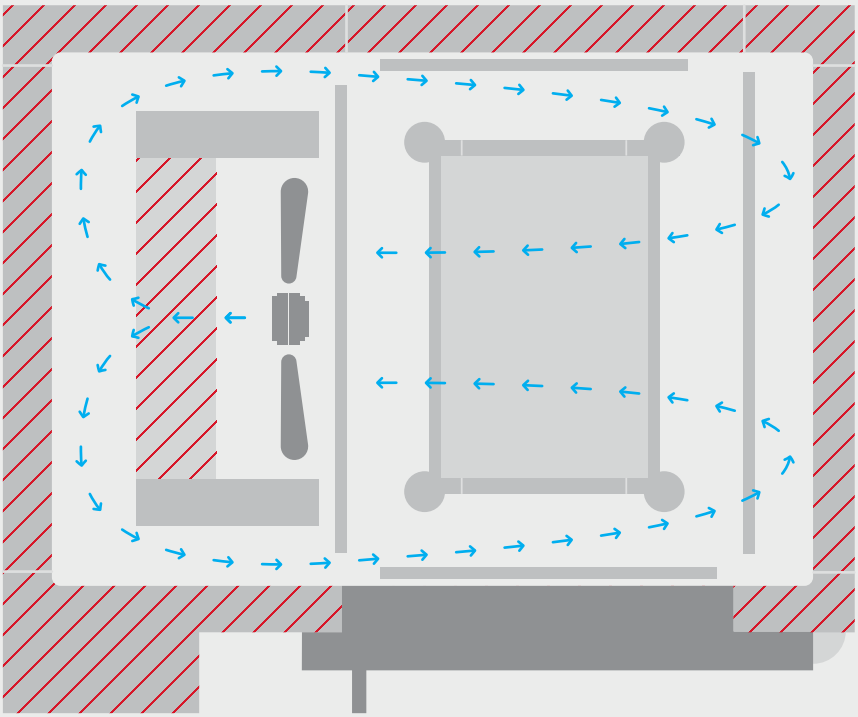
Temperature control range	**+85°C | -40°C**	**+45°C | -40°C**
Trolley capacity	From 1 to 8 GN1/1 | EN1 trolleys	From 1 to 8 GN1/1 | EN1 trolleys
	From 1 to 4 GN2/1 | EN2 trolleys	From 1 to 4 GN2/1 | EN2 trolleys
	Suitable for all types of oven trolleys (ICPro included)	Suitable for all types of oven trolleys (ICPro included)
Display	7 inches	7 inches
Connectivity	Standard Wi-Fi and USB	Standard Wi-Fi and USB
Pre-loaded recipes	130	70
Functions	Soft/Hard Blast Chilling	Soft/Hard Blast Chilling
	Soft/Hard Freezing	Soft/Hard Freezing
	Continuous cycle (multi-level)	Continuous cycle (multi-level)
	Thawing	Thawing
	Positive Storage	Positive Storage
	Negative Storage	Negative Storage
	Anisakis and Tenia Killer	Anisakis and Tenia Killer
	Crystallization	Crystallization
	Proofing	
	Retarder-proofer	
	Slow cooking	
	Melting chocolate	
	Pasteurization	
	Maintenance	
	Yoghurt	
	Dehydration	

Excellence is a question of details

Professionals know that every detail is of paramount importance. That's why Friulinox has not neglected any detail, to make the Submarine cells even more functional, versatile, safe, and practical, both in terms of use and maintenance.

Maximized airflow

Developed with fluid dynamic simulations and laboratory tests, the airflow exiting the evaporator ensures optimal distribution on the product and maximizes cell performance and efficiency.



LED lighting

The LED lighting system,
with low consumption and long-lasting,
makes the interior perfectly visible.

Secure and accessible electronics

The compartment with the electronic components is equipped with a front door that can be opened with a safety key, with IP 54 protection against dust and humidity.

Ease of cleaning

Made according to NFS and UNI EN 14159 hygiene standards, with evaporator raised from the ground to facilitate the cleaning and the discharging of the washing water.







- Wide radius air conveyors placed behind the evaporating battery for a high and homogeneous adjustable and manageable airflow thanks to an inverter supplied standard.
- Evaporator casing which can be opened by universal key for easy access and daily cleaning, with micro safety switch for the fans.
- Threshold grid for washing water collection entirely in stainless steel.
- Reinforced bottom with 30/10 sheet metal to allow the entry of fully loaded trolleys.
- Heavy-gauge steel bumpers, shaped as lead-ins to facilitate trolley entry and protect the cell from accidental impacts.

Submarine Cells Gastronomy



1 Trolley



2 Trolleys



3 Trolleys

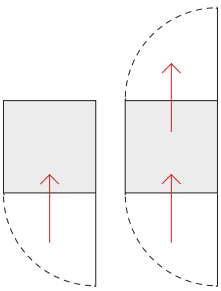


4 Trolleys

+85°C | -40°C

Models	Trolleys 20 Pans GN1/1-EN1	Trolleys 20 Pans GN2/1-EN2	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SCMG-201-S-RIF	1		1	1300 × 1330 × 2200	700 × 950 × 1820	150	100	6218	10,78	380-420/3N~/50
SCMG-201-S-RTF	1		2	1300 × 1400 × 2200	700 × 880 × 1820	150	100	6318	11,22	380-420/3N~/50
SCMG-202-S-RIF	1	1	1	1500 × 1530 × 2200	880 × 1150 × 1820	180	120	6218	10,78	380-420/3N~/50
SCMG-202-S-RTF	1	1	2	1500 × 1600 × 2200	880 × 1220 × 1820	180	120	6318	11,22	380-420/3N~/50
SCMG-401-S-RTF	2		2	1300 × 2300 × 2200	700 × 1920 × 1820	300	200	12436	21,56	380-420/3N~/50
SCMG-402-S-RTF	2	2	2	1500 × 2700 × 2200	880 × 2320 × 1820	360	240	12436	21,56	380-420/3N~/50
SCMG-601-S-RTF	3		2	1300 × 3200 × 2200	700 × 2820 × 1820	450	300	18554	31,92	380-420/3N~/50
SCMG-602-S-RTF	3	3	2	1500 × 3800 × 2200	880 × 3420 × 1820	540	360	18554	31,92	380-420/3N~/50
SCMG-801-S-RTF	4		2	1300 × 4100 × 2200	700 × 3720 × 1820	600	400	24672	42,26	380-420/3N~/50
SCMG-802-S-RTF	4	4	2	1500 × 4900 × 2200	880 × 4520 × 1820	720	480	24672	42,26	380-420/3N~/50

- Arrangement for R452a/R448a/R449a refrigerant gas



RIF:
1 door

RTF:
2 sliding doors on both sides

- S-RIF: Standard roll-in with floor
- S-RTF: Standard roll-throught with floor

For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Submarine Cells Pastry



1 Trolley



2 Trolleys



3 Trolleys

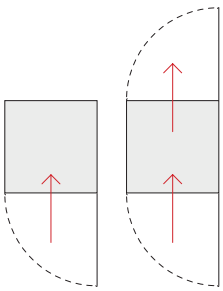


4 Trolleys

+45°C | -40°C

Models	Trolleys 20 Pans GN1/1-EN1	Trolleys 20 Pans GN2/1-EN2	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SCBP-201-H-RIF	1		1	1500 × 1330 × 2400	700 × 880 × 2020	220	150	6278	10,48	380-420/3N~/50
SCBP-201-H-RTF	1		2	1500 × 1330 × 2400	700 × 880 × 2020	220	150	6378	10,92	380-420/3N~/50
SCBP-202-H-RIF	2	1	1	1700 × 1530 × 2400	900 × 1080 × 2020	280	220	6968	12,28	380-420/3N~/50
SCBP-202-H-RTF	2	1	2	1700 × 1530 × 2400	900 × 1080 × 2020	280	220	7068	12,72	380-420/3N~/50
SCBP-401-H-RTF	2		2	1500 × 2300 × 2400	700 × 1780 × 2020	440	300	12556	20,96	380-420/3N~/50
SCBP-402-H-RTF	4	2	2	1700 × 2700 × 2400	900 × 2180 × 2020	560	440	13936	24,56	380-420/3N~/50
SCBP-601-H-RTF	3		2	1500 × 3200 × 2400	700 × 2680 × 2020	660	450	18734	31,02	380-420/3N~/50
SCBP-602-H-RTF	6	3	2	1700 × 3800 × 2400	900 × 3280 × 2020	840	660	20804	36,42	380-420/3N~/50
SCBP-801-H-RTF	4		2	1500 × 4100 × 2400	700 × 3580 × 2020	880	600	24912	41,06	380-420/3N~/50
SCBP-802-H-RTF	8	4	2	1700 × 4900 × 2400	900 × 4380 × 2020	1120	880	27672	48,26	380-420/3N~/50

- Arrangement for R452a/R448a/R449a refrigerant gas



RIF:
1 door

RTF:
2 sliding doors on both sides

- H-RIF: High power roll-in with floor
- H-RTF: High power roll-throught with floor

For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Submarine Cells

On Feet



1 oven trolley GN1/1 - EN1



1 oven trolley GN2/1 - EN2

+85°C | -40°C

Models	Trolleys 20 Pans GN1/1-EN1	Trolleys 20 Pans GN2/1-EN2	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SCMR-201-H-OTR	1		1	1500 × 1330 × 2330	700 × 880 × 1700	150	100	5348	8,56	380-420/3N~/50
SCMR-201-H-OTR-L	1		1	1500 × 1330 × 2330	700 × 880 × 1700	150	100	5348	8,56	380-420/3N~/50
SCMR-202-H-OTR		1	1	1700 × 1530 × 2330	900 × 1080 × 1700	200	140	5348	8,56	380-420/3N~/50
SCMR-202-H-OTR-L		1	1	1700 × 1530 × 2330	900 × 1080 × 1700	200	140	5348	8,56	380-420/3N~/50

- Arrangement for R452a/R448a/R449a refrigerant gas
- H-OTR: High power oven trolley for ICP trolley
- H-OTR-L: High power oven trolley for Lainox trolley

Submarine Cells

On Feet, CO_2

CO_2 NEUTRAL

+3°C | -40°C

Models	Trolleys 20 Pans GN1/1-EN1	Trolleys 20 Pans GN2/1-EN2	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SCBR-201-H-OTR-CO2	1		1	1500 × 1330 × 2330	700 × 880 × 1700	150	100	848	2,06	380-420/3N~/50
SCBR-201-H-OTR-CO2-L	1		1	1500 × 1330 × 2330	700 × 880 × 1700	150	100	848	2,06	380-420/3N~/50
SCBR-202-H-O -CO2		1	1	1700 × 1530 × 2400	900 × 1080 × 1700	200	140	848	2,06	380-420/3N~/50
SCBR-202-H-OTR-CO2-L		1	1	1700 × 1530 × 2330	900 × 1080 × 1700	200	140	848	2,06	380-420/3N~/50

- Provision for connection to R744 (CO2) systems
- H-OTR-CO2: High power oven trolley for ICP trolley
- H-OTR-CO2-L: High power oven trolley for Lainox trolley

For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Submarine Cells CO_2



1 Trolley



2 Trolleys



3 Trolleys

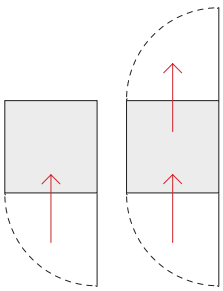


4 Trolleys

+3°C | -40°C

Models	Trolleys 20 Pans GN1/1-EN1	Trolleys 20 Pans GN2/1-EN2	Doors	External dimensions (W x D x H mm)	Internal dimensions (W x D x H mm)	Positive blast chilling capacity in 90' +90°C > +3°C (Kg)	Negative blast chilling capacity in 240' +90°C > -18°C (Kg)	Electric power (W)	Power absorption (A)	Power supply * (V/Ph/Hz)
SCBP-201-H-RIF-CO2	1		1	1500 × 1330 × 2400	700 × 880 × 2020	220	150	1778	3,98	380-420/3N~/50
SCBP-201-H-RTF-CO2	1		2	1500 × 1330 × 2400	700 × 880 × 2020	220	150	1878	4,42	380-420/3N~/50
SCBP-202-H-RTF-CO2	2	1	1	1700 × 1530 × 2400	900 × 1080 × 2020	280	220	2468	5,78	380-420/3N~/50
SCBP-202-H-RTF-CO2	2	1	2	1500 × 1330 × 2330	900 × 1080 × 2020	280	220	2568	6,22	380-420/3N~/50
SCBP-401-H-RTF-CO2	2		2	1500 x 2300 x 2400	700 x 1780 x 2020	440	300	3556	7,97	380-420/3N~/50
SCBP-402-H-RTF-CO2	4	2	2	1700 x 2700 x 2400	900 x 2180 x 2020	560	440	4936	11,57	380-420/3N~/50
SCBP-601-H-RTF-CO2	3		2	1500 x 3200 x 2400	700 x 2680 x 2020	660	450	5234	11,53	380-420/3N~/50
SCBP-602-H-RTF-CO2	6	3	2	1700 x 3800 x 2400	900 x 3280 x 2020	840	660	7304	16,93	380-420/3N~/50
SCBP-801-H-RTF-CO2	4		2	1500 x 4100 x 2400	700 x 3580 x 2020	880	600	6912	15,08	380-420/3N~/50
SCBP-802-H-RTF-CO2	8	4	2	1700 x 4900 x 2400	900 x 4380 x 2020	1120	880	9672	22,28	380-420/3N~/50

- Provision for connection to R744 (CO2) systems



RIF:
1 door

RTF:
2 sliding doors on both sides

- H-RIF: High power roll-in with floor
- H-RTF: High power roll-throught with floor

For maximum overall dimensions and technical specifications, consult the product data sheet.
For condensing units, consult the specific sheet.

* special voltages and frequencies on request

Characteristics

Structural characteristics

- AISI 304 stainless steel panel construction with 80 mm-thick polyurethane foam insulation
- Stainless steel exterior (Scotch-Brite satin finish)
- Copper-aluminium evaporating coil, cataphoresis-painted with non-toxic epoxy resin, together with fairing that can be opened via a special safety key for easy and proper maintenance; all PED and UL-tested at a pressure of 30 bar (60 bar R744 vers.)
- Highly ventilated evaporator to ensure the cooling system's maximum efficiency
- Anti-condensation heating element fitted under the door seal
- Door with a rubber sweeper seal, complete with closing hinges
- Access ramp equipped with a liquid-collecting grille and filtering system (accessory)
- External bumper to protect the door and the control panel
- Interlocking flooring (18 mm wood), reinforced with a 30/10 steel sheet and non-slip 5WL finish
- Recessed or above-floor installation possible
- Patented chamber humidity-injecting system
- Cell fitted with easy-to-clean rounded corners and AISI 304 stainless steel internal bumpers
- All the surfaces, body's metal components and internal reinforcements are made of AISI 304 stainless steel and have been tested to withstand a saline environment for at least 800 hours
- Easy-to-clean interior, thanks to the suspended evaporator that quickly removes the washing water, according to the indications of the NFS and UNI EN 14159 standards
- Cooling capacity expressed at evaporation temperature -25 °C and condensation temperature at + 45 °C

Equipped interior

- Thick stainless steel internal bumper to prevent any trolley-related damage
- Quick-release heated core probe with 4 measuring points

Commands, controls and safety devices

- Evaporator fan speed adjustment
- Automatic storage at the end of the blast chilling cycle
- Control-activated chamber sanitisation system with active ions (HI-GIENE)
- 7" high-definition FULL TOUCH display
- Photo-identifiable processes
- USB connection for uploading and downloading data/recipes
- IoT connectivity as standard
- Electrical connections at the front of the padlocked panel

Remote Condensing Unit – Recommended –

Submarine Plug-in Cells

Models	UMC	Refrigerant type	External dimensions (L x P x Hmm)	External temperature min / max (°C)	Cooling power (W)	Maximum Electrical Power (W)	Absorbed current (A)	Net weight / with packaging (Kg)
SCML-201-R-PFR	**UMC041**	R452A	940 x 680 x 510	-10 / +43	2460	2370	4,89	90 / 110
SCML-202-R-PFR	**UMC051**	R452A	1109 x 785 x 681	-10 / +43	3950	3110	6,42	123 / 150

Submarine Cells Gastronomy

Models	UMC	Refrigerant type	External dimensions (L x P x Hmm)	External temperature min / max (°C)	Cooling power (W)	Maximum Electrical Power (W)	Absorbed current (A)	Net weight / with packaging (Kg)
SCMG-201-R-RIF SCMG-201-R-RTF	**UMC028**	R452A	985 x 760 x 670	-10 / +36 **	6890	9020	15,96	242 / 272
SCMG-202-R-RIF SCMG-202-R-RTF	**UMC001**	R452A	1415 x 1010 x 885	-10 / +36 **	9290	11890	21,7	265 / 295
SCMG-401-R-RIF	**UMC003**	R452A	1415 x 1010 x 885	-10 / +36 **	12950	15900	30	315 / 350
SCMG-402-R-RIF	**UMC029**	R452A	1730 x 1170 x 1225	-10 / +36 **	18930	23900	43,24	460 / 495
SCMG-601-R-RIF	**UMC030**	R452A	1730 x 1170 x 1225	-10 / +36 **	21090	28200	50,2	470 / 505
SCMG-602-R-RIF	**UMC005**	R452A	2305 x 1315 x 1135	-10 / +36 **	27950	34200	61,2	630 / 770
SCMG-801-R-RIF	**UMC006**	R452A	2305 x 1315 x 1135	-10 / +36 **	30990	37500	66	660 / 790
SCMG-802-R-RIF	**UMC007**	R452A	2540 x 1210 x 2480	-10 / +43	39820	49000	83	1150 / 1400

** Tropicalized version available -10 °C / +43 °C.

Submarine Cells Pastry

Models	UMC	Refrigerant type	External dimensions (L x P x Hmm)	External temperature min / max (°C)	Cooling power (W)	Maximum Electrical Power (W)	Absorbed current (A)	Net weight / with packaging (Kg)
SCBP-201-H-RIF SCBP-201-H-RTF	**UMC003**	R452A	1415 x 1010 x 885	-10 / +36 **	12950	15900	30	315 / 350
SCBP-202-H-RIF SCBP-202-H-RTF	**UMC404**	R452A	1490 x 1070 x 1000	-10 / +36 **	15070	17580	31,6	400 / 435
SCBP-401-H-RIF	**UMC005**	R452A	2305 x 1315 x 1135	-10 / +36 **	27950	34200	61,2	630 / 770
SCBP-402-H-RIF	**UMC006**	R452A	2305 x 1315 x 1135	-10 / +36 **	30990	37500	66	660 / 790
SCBP-601-H-RIF	**UMC007**	R452A	2540 x 1210 x 2480	-10 / +43	39820	49000	83	1150 / 1400
SCBP-602-H-RIF	**UMC008**	R452A	2540 x 1210 x 2480	-10 / +43	43400	51640	93	1150 / 1400
SCBP-801-H-RIF	**UMC010**	R452A	2540 x 1210 x 2480	-10 / +43	51000	63700	105	1250 / 1500
SCBP-802-H-RIF	**UMC412T**	R452A	2540 x 1210 x 2530	-10 / +43	50400	69100	120	1365 / 1615

** Tropicalized version available -10 °C / +43 °C.

Submarine Cells On Feet

Models	UMC	Refrigerant type	External dimensions (L x P x Hmm)	External temperature min / max (°C)	Cooling power (W)	Maximum Electrical Power (W)	Absorbed current (A)	Net weight / with packaging (Kg)
SCMR-201-H-OTR SCMR-201-H-OTR-L	**UMC001**	R452A	1415 x 1010 x 885	-10 / +36 **	9290	11890	21,7	265 / 295
SCMR-202-H-OTR SCMR-202-H-OTR-L	**UMC402**	R452A	1415 x 1010 x 885	-10 / +36 **	10830	11890	21,7	265 / 295

** Tropicalized version available -10 °C / +43 °C.

Submarine

06-2026 || EN - RF54B00024 rev00

The data and information may change based on the continual development of products.
See the complete range on: www.friulinox.com

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