

# UNIBLOCK SAS - SAR

**Type:** air treatment unit (miniconditioners) for drying and maturing dressed pork products (SAS), in uniblock and split version (final code 86), and after-salting of hams.

**Recommended cold room volume:**

from 5 to 45 m<sup>3</sup> in drying;

from 20 to 160 m<sup>3</sup> in maturing.

Work range: SAS: +10÷25°C – RH 60%

SAR: +2÷4°C – RH 40%

**Assembly:** wall-mounted with condensing part outside the cold room and evaporating part inside. In the split version, the distance between condensing unit and evaporating unit must maximum 5 mt.

**STANDARD CHARACTERISTICS:**

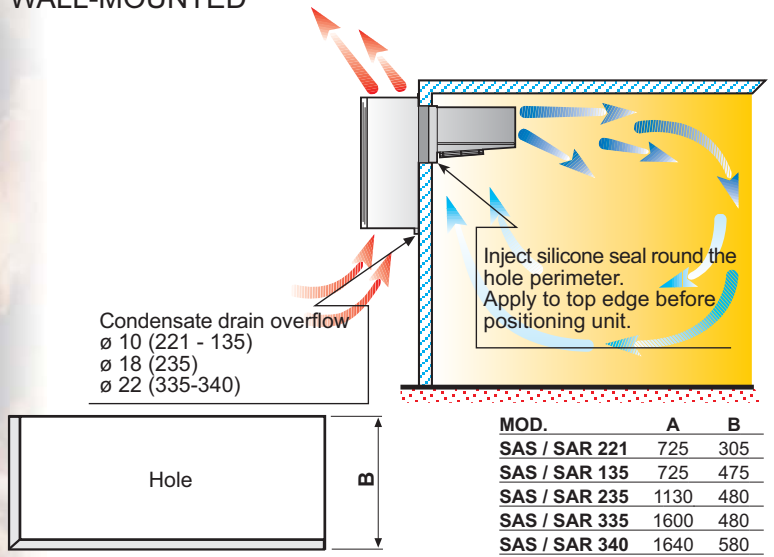
- Hermetic compressors complete with integral protection; strengthened for the SAR version
- Casing resistance
- Capillary gas expansion on SAS and with valve on SAR
- Automatic elimination of condensation water (only on models 221 and 135)
- Condenser fans controlled by electronic speed regulator
- Electronic control station on board machine for setting temperature and humidity, as well as run and stop times
- Air distribution obtained with directional grille, equipped with horizontally and vertically adjustable aluminium fins
- Psychrometer for controlling humidity/temperature inside the room
- Hot gas cyclic defrost (only on SAR)

**OPTIONS**

- Water cooling
- Anticorrosion protection
- Remote control panel (cable L=5 m.)
- Air change
- Hot gas defrosting (only for SAS)
- Power supply voltage control monitor
- Different voltage



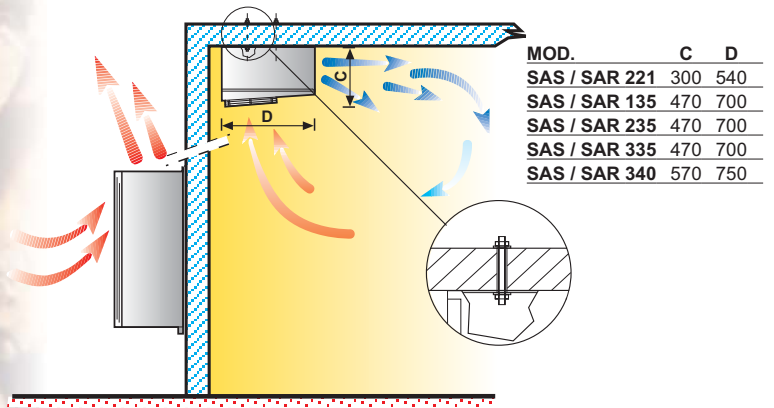
**WALL-MOUNTED**



| MOD.          | A    | B   |
|---------------|------|-----|
| SAS / SAR 221 | 725  | 305 |
| SAS / SAR 135 | 725  | 475 |
| SAS / SAR 235 | 1130 | 480 |
| SAS / SAR 335 | 1600 | 480 |
| SAS / SAR 340 | 1640 | 580 |

**CEILING-MOUNTED (evaporating unit)**

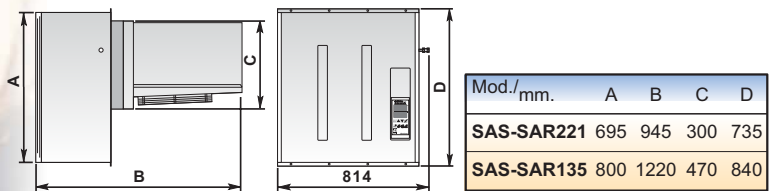
**WALL-MOUNTED (condensing unit)**



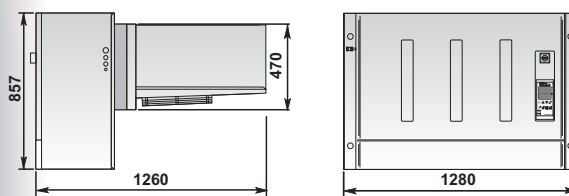
| MOD.          | C   | D   |
|---------------|-----|-----|
| SAS / SAR 221 | 300 | 540 |
| SAS / SAR 135 | 470 | 700 |
| SAS / SAR 235 | 470 | 700 |
| SAS / SAR 335 | 470 | 700 |
| SAS / SAR 340 | 570 | 750 |

**DIMENSIONS**

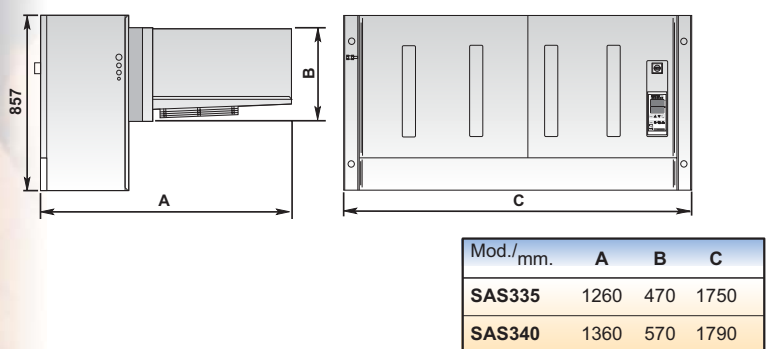
**SAS221 - SAR221 / SAS135 - SAR135**



**SAS235 - SAR235**



**SAS335 - SAR335 / SAS340 - SAR340**





| UNIT  |            |                    |        |              |    | COMPRESSOR UNIT |                    | CONDENSING        | Ventilation       | EQUIPMENT QUICK SELECTION |                   |              |
|---|------------|--------------------|--------|--------------|----|-----------------|--------------------|-------------------|-------------------|---------------------------|-------------------|--------------|
|   | Voltage    | Nominal horsepower | Weight | Evap. Weight |    | Type            | Nominal horsepower | Air Volume        | Air Volume        | Refrigerating Capacity    | Room Volume       | Product Q.ty |
|   | V/Ph/Hz    | KW                 | A      | kg           | kg |                 | Kw                 | m <sup>3</sup> /h | m <sup>3</sup> /h | Watt                      | m <sup>3</sup> ** | Kg**         |
| <b>SAS °</b><br>Application Range<br>+10 / +25 °C<br>Drying<br>pork meats |            |                    |        |              |    |                 |                    |                   |                   |                           |                   |              |
| <b>SAS221TR01F</b>  | 400/3N~/50 | 2.2                | 6.9    | 95           | -  | E               | 0.7                | 1400              | 800               | 2900                      | 5                 | 200          |
| <b>SAS135TR01F</b>  | 400/3N~/50 | 2.6                | 7.2    | 124          | -  | E               | 1.1                | 1500              | 1700              | 4800                      | 11                | 400          |
| <b>SAS235TR01F</b>  | 400/3N~/50 | 4.4                | 11.7   | 192          | -  | E               | 2.2                | 2700              | 3000              | 8600                      | 23                | 600          |
| <b>SAS335TR01F</b>  | 400/3N~/50 | 5.6                | 15     | 249          | -  | E               | 3.7                | 4000              | 4700              | 14600                     | 36                | 950          |
| <b>SAS340TR01F</b>  | 400/3N~/50 | 7.2                | 19.9   | 286          | -  | E               | 5.5                | 5600              | 6500              | 18500                     | 45                | 1200         |
| Split Version   |            |                    |        |              |    |                 |                    |                   |                   |                           |                   |              |
| <b>SAS221TR86F</b>  | 400/3N~/50 | 2.2                | 6.9    | 75           | 20 | E               | 0.7                | 1400              | 800               | 2900                      | 5                 | 200          |
| <b>SAS135TR86F</b>  | 400/3N~/50 | 2.6                | 7.2    | 96           | 28 | E               | 1.1                | 1500              | 1700              | 4800                      | 11                | 400          |
| <b>SAS235TR86F</b>  | 400/3N~/50 | 4.4                | 11.7   | 150          | 42 | E               | 2.2                | 2700              | 3000              | 8600                      | 23                | 600          |
| <b>SAS335TR86F</b>  | 400/3N~/50 | 5.6                | 15     | 194          | 55 | E               | 3.7                | 4000              | 4700              | 14600                     | 36                | 950          |
| <b>SAS340TR86F</b>  | 400/3N~/50 | 7.2                | 19.9   | 223          | 63 | E               | 5.5                | 5600              | 6500              | 18500                     | 45                | 1200         |
| Ripening<br>pork meats  |            |                    |        |              |    |                 |                    |                   |                   |                           |                   |              |
| <b>SAS221TR01F</b>  | 400/3N~/50 | 2.2                | 6.9    | 95           | -  | E               | 0.7                | 1400              | 800               | 2900                      | 20                | 600          |
| <b>SAS135TR01F</b>  | 400/3N~/50 | 2.6                | 7.2    | 124          | -  | E               | 1.1                | 1500              | 1700              | 4800                      | 40                | 1000         |
| <b>SAS235TR01F</b>  | 400/3N~/50 | 4.4                | 11.7   | 192          | -  | E               | 2.2                | 2700              | 3000              | 8600                      | 70                | 2000         |
| <b>SAS335TR01F</b>  | 400/3N~/50 | 5.6                | 15     | 249          | -  | E               | 3.7                | 4000              | 4700              | 14600                     | 125               | 3000         |
| <b>SAS340TR01F</b>  | 400/3N~/50 | 7.2                | 19.9   | 286          | -  | E               | 5.5                | 5600              | 6500              | 18500                     | 160               | 4000         |
| Split Version   |            |                    |        |              |    |                 |                    |                   |                   |                           |                   |              |
| <b>SAS221TR86F</b>  | 400/3N~/50 | 2.2                | 6.9    | 75           | 20 | E               | 0.7                | 1400              | 800               | 2900                      | 20                | 600          |
| <b>SAS135TR86F</b>  | 400/3N~/50 | 2.6                | 7.2    | 96           | 28 | E               | 1.1                | 1500              | 1700              | 4800                      | 40                | 1000         |
| <b>SAS235TR86F</b>  | 400/3N~/50 | 4.4                | 11.7   | 150          | 42 | E               | 2.2                | 2700              | 3000              | 8600                      | 70                | 2000         |
| <b>SAS335TR86F</b>  | 400/3N~/50 | 5.6                | 15     | 194          | 55 | E               | 3.7                | 4000              | 4700              | 14600                     | 125               | 3000         |
| <b>SAS340TR86F</b>  | 400/3N~/50 | 7.2                | 19.9   | 223          | 63 | E               | 5.5                | 5600              | 6500              | 18500                     | 160               | 4000         |
| <b>SAR °°</b><br>Application Range<br>0 / +8 °C<br>Drying<br>pork meats   |            |                    |        |              |    |                 |                    |                   |                   |                           |                   |              |
| <b>SAR221TR01F</b>  | 400/3N~/50 | 2.4                | 7.3    | 99           | -  | E               | 0.7                | 1400              | 800               | 2800                      | -                 | -            |
| <b>SAR135TR01F</b>  | 400/3N~/50 | 3.5                | 8.9    | 130          | -  | E               | 1.1                | 1500              | 1700              | 4600                      | -                 | -            |
| <b>SAR235TR01F</b>  | 400/3N~/50 | 5.4                | 13.5   | 205          | -  | E               | 2.2                | 2700              | 3000              | 7600                      | -                 | -            |

**E** = Hermetic compressor  
**..** = This data is to be considered as a guide only, because they are subject to a lot of variable factors, such as: product type, room configuration, process type, storage type and so on.  
**\*** = Use "air throw" as a base. Air throw is affected by many factors such as height of room, product storage, location of evaporator, etc.  
**°** = The a/m values are given at **+12°C room temperature** and **+30°C outside temperature**.  
**°°** = The a/m values are given at **+2°C room temperature** and **+30°C outside temperature**.