

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 m³ in drying;

from 20 to 160 m³ 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:

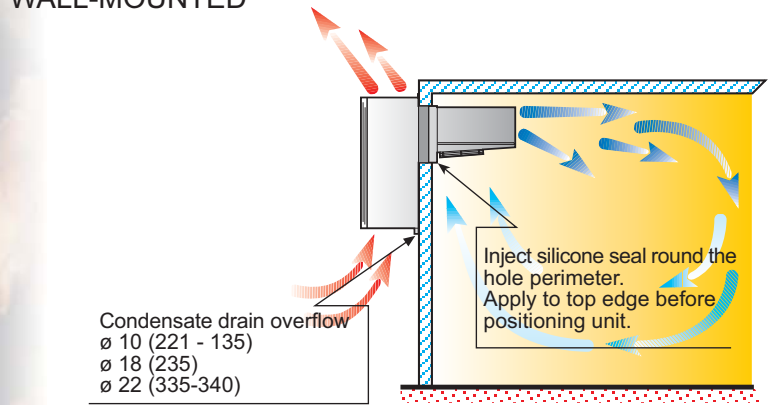
- Hermetic compressors complete with integral protection; strengthened for the SAR version
- Casing resistance
- Capillary gas expansion on SAS and with valve on SAR
- Automatic elimination of condensation water (only on models 221 and 135)
- Condenser fans controlled by electronic speed regulator
- 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

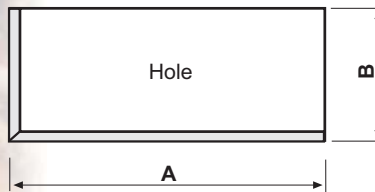
- Water cooling
- Anticorrosion protection
- Remote control panel (cable L=5 m.)
- Air change
- Hot gas defrosting (only for SAS)
- Power supply voltage control monitor
- Different voltage



WALL-MOUNTED



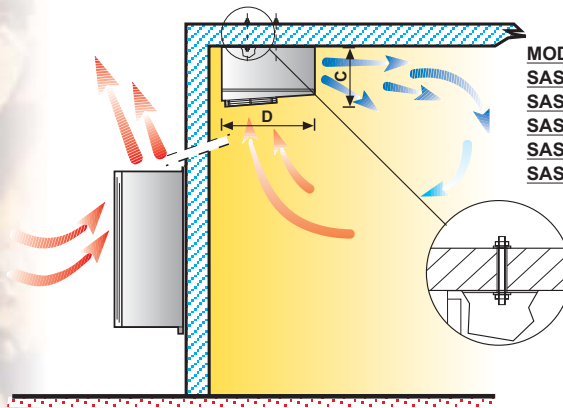
Condensate drain overflow
 ø 10 (221 - 135)
 ø 18 (235)
 ø 22 (335-340)



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)

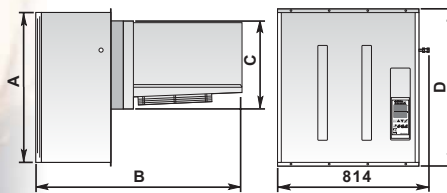
WALL-MOUNTED (condensing unit)



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

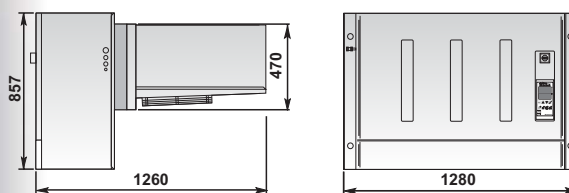
DIMENSIONS

SAS221 - SAR221 / SAS135 - SAR135

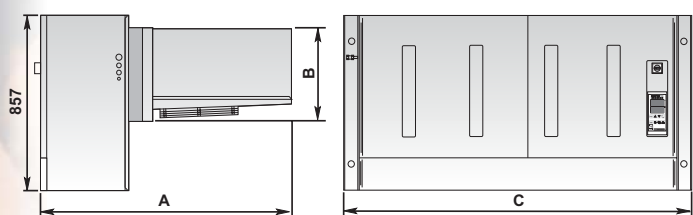


Mod./mm.	A	B	C	D
SAS-SAR221	695	945	300	735
SAS-SAR135	800	1220	470	840

SAS235 - SAR235



SAS335 - SAR335 / SAS340 - SAR340



Mod./mm.	A	B	C
SAS335	1260	470	1750
SAS340	1360	570	1790



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 ³ /h	m ³ /h	Watt	m ³ **	Kg**
SAS ° Application Range +10 / +25 °C Drying pork meats												
SAS221TR01F	400/3N~/50	2.2	6.9	95	-	E	0.7	1400	800	2900	5	200
SAS135TR01F	400/3N~/50	2.6	7.2	124	-	E	1.1	1500	1700	4800	11	400
SAS235TR01F	400/3N~/50	4.4	11.7	192	-	E	2.2	2700	3000	8600	23	600
SAS335TR01F	400/3N~/50	5.6	15	249	-	E	3.7	4000	4700	14600	36	950
SAS340TR01F	400/3N~/50	7.2	19.9	286	-	E	5.5	5600	6500	18500	45	1200
Split Version												
SAS221TR86F	400/3N~/50	2.2	6.9	75	20	E	0.7	1400	800	2900	5	200
SAS135TR86F	400/3N~/50	2.6	7.2	96	28	E	1.1	1500	1700	4800	11	400
SAS235TR86F	400/3N~/50	4.4	11.7	150	42	E	2.2	2700	3000	8600	23	600
SAS335TR86F	400/3N~/50	5.6	15	194	55	E	3.7	4000	4700	14600	36	950
SAS340TR86F	400/3N~/50	7.2	19.9	223	63	E	5.5	5600	6500	18500	45	1200
Ripening pork meats												
SAS221TR01F	400/3N~/50	2.2	6.9	95	-	E	0.7	1400	800	2900	20	600
SAS135TR01F	400/3N~/50	2.6	7.2	124	-	E	1.1	1500	1700	4800	40	1000
SAS235TR01F	400/3N~/50	4.4	11.7	192	-	E	2.2	2700	3000	8600	70	2000
SAS335TR01F	400/3N~/50	5.6	15	249	-	E	3.7	4000	4700	14600	125	3000
SAS340TR01F	400/3N~/50	7.2	19.9	286	-	E	5.5	5600	6500	18500	160	4000
Split Version												
SAS221TR86F	400/3N~/50	2.2	6.9	75	20	E	0.7	1400	800	2900	20	600
SAS135TR86F	400/3N~/50	2.6	7.2	96	28	E	1.1	1500	1700	4800	40	1000
SAS235TR86F	400/3N~/50	4.4	11.7	150	42	E	2.2	2700	3000	8600	70	2000
SAS335TR86F	400/3N~/50	5.6	15	194	55	E	3.7	4000	4700	14600	125	3000
SAS340TR86F	400/3N~/50	7.2	19.9	223	63	E	5.5	5600	6500	18500	160	4000
SAR °° Application Range 0 / +8 °C Drying pork meats												
SAR221TR01F	400/3N~/50	2.4	7.3	99	-	E	0.7	1400	800	2800	-	-
SAR135TR01F	400/3N~/50	3.5	8.9	130	-	E	1.1	1500	1700	4600	-	-
SAR235TR01F	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**.