

SAS and SAR Series

Commercial seasoning Units for small refrigerated volumes

Cooling units for the drying and aging of cold cuts and cheese in small to medium cells, with control of temperature and humidity.

The monoblock type is applied "thru-wall" and therefore is the perfect solution for new and existing cold rooms with reduced installation time. The split type is the perfect solution when you want to mount the condenser away from the cold room. It allows to reduce the noise level near the refrigerated volume.

Standard unit (for SAS, SAR, monoblock and split):

- › Unit built in galvanized epoxy-painted sheet steel, with removable panels allowing an easy access to internal components
- › Reciprocating hermetic compressor, cooled by suction gas, complete with motor protection
- › Heat-exchanger (condenser, evaporator, heat recovery) in copper pipe and aluminium fins
- › Capillary tube (monoblock) or expansion valve (split) for refrigerant expansion
- › Post-heating by heat recovery coil
- › Heating system by means of electrical heaters
- › Humidifying system based on heating water supplied by water system
- › Fully tested control board including switches, warning lights and electronic card to control temperature and humidity and to adjust operating and standstill times

SAS and SAR technology benefits

- › Extremely fast to assemble
- › Reduced installation costs and time
- › High efficiency in compact dimensions
- › Air extraction system directly controlled by electronic controller
- › Remote control panel with temperature and humidity control

Accessories (for SAS, SAR, monoblock and split)

- › Water-cooled condenser
- › Hot gas defrost (standard on SAR)
- › Air change device directly controlled by electronic controller
- › Remote control panel with 5m cable (available also with weekly programs)
- › Anti-corrosion protection (FORESI) for evaporator and heat recovery coils
- › Air distribution takes place by means of a grid equipped with fins with horizontal and vertical adjustment. Air duct can be supplied on request.



SAS units are suitable for drying and seasoning meat (ham / salami). Available in monoblock version only.

SAS:

- › Room temperature range: 10°C to +25°C
- › Capacity: from 2.800 to 15.700 Watt
- › Relative humidity: 60% to 85%

SAR units are used for ham after-salting process. Available in monoblock and split version.

SAR:

- › Room temperature range: 2°C to +4°C
- › Capacity: from 2.800 to 15.700 Watt
- › Relative humidity: 40% to 60%