



Electrolux

air-o-chill Blast Chiller-Freezer 102 70 kg

ITEM #

MODEL #

NAME #

SIS #

AIA #



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Blast Chiller-Freezer 102 70 kg

726105 (AOFPS102C)

Blast Chiller-Freezer 102 - 70
kg - 400 V/3p/50Hz

Short Form Specification

Item No.

Unit to be Electrolux air-o-chill® Blast Chiller-Freezer 102. Chilling load capacity to be 70 kg from 90 °C to 3 °C in 90', freezing load capacity to be 70 kg from 90 °C to -18 °C in max 240' on up to 10 Sheet or 20 Steam table pans. Unit shall feature Micro-processor controlled Soft-chilling, hard-chilling and Blast-freezing cycles. At the end of each Blast-chilling or -freezing cycle the unit shall automatically activate a holding cycle. Defrost cycle is automatically and intelligently activated: ice build up on evaporator is automatically detected and defrost activated to maximize performance efficiency. Manual activation of defrost cycle is possible. Unit does not have any heat limitation and can accept food directly from oven at cooking temperature. The unit features both time and core temperature controlled chilling cycles. One core temperature probe is provided as standard, up to three are available. Internal and external finishing in 304 Stainless steel construction. Self contained 3.9 hp air-cooled compressor. High density HCFC polyurethane insulation material.

EKIS, pc-controlled HACCP monitoring software package available at additional cost.

Main Features

- Soft Chilling (air temperature -2°C).
- Hard Chilling (air temperature -20°C).
- Probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Audible alarm starts when the cycle ends or terminates abnormally.
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Control unit provides several operating settings (programmable parameters): time/core temperature according to NF and UK regulations, time/air temperature/probe personalized according to national regulations, sterilizing cycle: UV lamps built-in (on request), 3 single sensor or 3-sensor temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting.
- Possibility to operate by time or by probe.
- Shock freezing (low air temperature adjustable up to -41°C).
- Holding at +3 °C for chilling or -18 °C for freezing, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- Cruise: the chiller automatically sets the parameters for the quickest and best chilling (it works by probe).
- Two specialized cycles: P1 brings down ice-cream temperature to -14°C (measured at the core when probe is inserted). Once set temperature is reached, the temporary maintenance phase automatically begins, holding the -14°C temperature. P2 sets temperature to -36°C / -40°C for an indefinite amount of time, maintaining the ventilation active. Temperature is adjustable up to -40°C without interrupting the cycle, allowing ice-cream to be kept longer in the freezer.
- Blast Chilling cycle: 70 kg from +90°C up to + 3°C in less than 90 minutes.
- Blast Freezing cycle: 70 kg from 90°C up to -18°C in less than four hours.
- Chilling and freezing times can vary according to food quantity, density, moisture contents and type of containers. Chilling capacity according to NF regulations is 50,4 kg.
- Multipurpose internal structure is suitable for 10 grids GN 2/1 (36 positions available with 20 mm pitch) 20 grids or trays 600 x 400 mm and 10 grids or trays 600 x 800 mm (36 positions available with 20 mm pitch) or 36 ice-cream basins of 5 kg each (h 125 x 165 x 360).
- Performance guaranteed at ambient temperatures of +32°C.
- 3-sensor core probe as standard and automatic detection of the core probe insertion.
- Hot gas defrosting system.

Construction

- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Evaporator with antirust protection.
- Motors and fan waterproof protected IP23.

APPROVAL:



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- PC connection on request, gate RS 485.
- No water connections required.
- Stand alone printer as accessory.
- Inner cell with fully rounded corners.
- High density polyurethane insulation, 60 mm thickness, HCFC free.
- Environmentally friendly: R404a as refrigerant fluid.
- Removable magnetic gasket door with hygienic design.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Thermostatic expansion valve to optimize the cooling unit efficiency.
- Solenoid valves.
- Internal and external finishing in 304 AISI stainless steel and back panel in stainless steel.

Included Accessories

- 2 of Set of 5 stainless steel runners for 10 GN 2/1 blast chiller/freezers lengthwise PNC 880095
- 1 of 3-sensor probe for blast chiller and blast chiller/freezers PNC 880212

Optional Accessories

- Set of 5 stainless steel runners for 10 GN 2/1 blast chiller/freezers lengthwise PNC 880095 ☐
- Kit of 6 wheels for blast chillers and blast chiller and freezers 70kg - US PNC 880141 ☐
- Kit for HACCP advanced connection for LW and CW blast chiller&freezer PNC 880183 ☐
- 3-sensor probe for blast chiller and blast chiller/freezers PNC 880212 ☐
- 1 extra single-sensor probe for blast chiller and blast chiller&freezers PNC 880213 ☐
- 2 extra single-sensor probes for blast chiller/freezers PNC 880214 ☐
- Kit of 3 single sensor probes for blast chiller/freezers PNC 880215 ☐
- Pastry rilsan grid for blast chiller, lengthwise (600x400mm) PNC 880294 ☐
- Roll-in rack support for 2/1GN blast chiller and blast freezer, lengthwise, 70kg PNC 881029 ☐
- Printer for HACCP basic version (for cabinets and counters with electronic control) PNC 881532 ☐
- Trolley for roll-in rack 10x2/1GN ovens and bcf PNC 922042 ☐
- Tray rack with wheels for 10x2/1GN ovens and bcf, 65mm pitch PNC 922043 ☐
- Tray rack with wheels for 8x2/1GN ovens and bcf, 80mm pitch PNC 922045 ☐
- Pastry tray rack with wheels, for 10x2/1GN ovens and bcf, 80mm pitch (8 runners). Suitable for 600x400mm pastry trays PNC 922067 ☐



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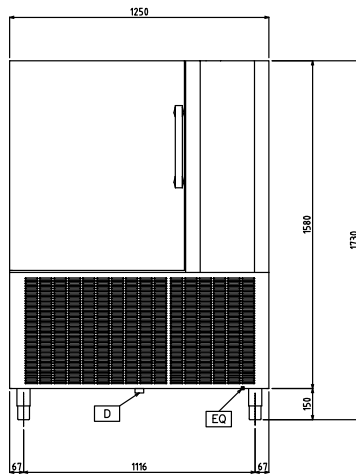
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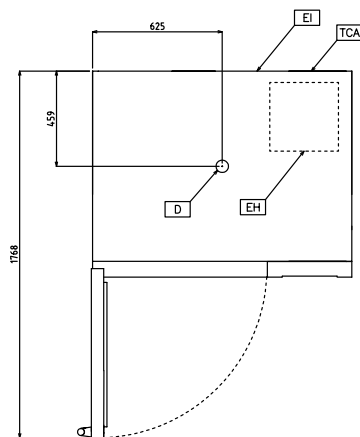
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Front

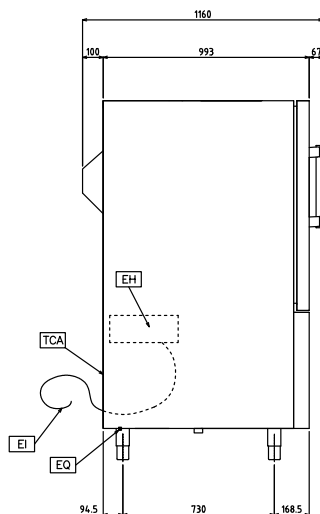


Top



D = Drain
EI = Electrical connection

Side



Electric

Supply voltage:

726105(AOFPS102C)

400 V/3N ph/50 Hz

Connected load:

4.37 kW

Circuit breaker required

Installation:

Clearance:

5 cm on sides and back.

Please see and follow detailed installation instructions provided with the unit

Capacity:

GN:

20 - 2/1 containers

Max load capacity:

70 kg

Max load capacity - trays h 65 mm
- n°:

10

Key Information:

Door hinges:

Left

External dimensions, Height:

1730 mm

External dimensions, Width:

1250 mm

External dimensions, Depth with
Doors Open:

1768 mm

Net weight:

320 kg

Shipping weight:

350 kg

Shipping height:

1800 mm

Shipping width:

1350 mm

Shipping depth:

1200 mm

Shipping volume:

2.92 m³

Chilling-Freezing Productivity per
cycle (NF Regulations):

50.4 kg - 50.4 kg

Chilling-Freezing Productivity per
cycle (UK Guidelines):

70 kg - 70 kg

Thermostat:

Electronic

Thermometers:

Digital

600x400;600x800;GN 2/1;Ice
Cream

Trays type:

36; 20 mm

Number of positions & pitch:

36; 20 mm

Refrigeration Data

Compressor power:

3,9; hp

Refrigerant type:

R404a

Refrigeration power at
evaporation temperature:

-25 °C



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