



Electrolux

air-o-chill Blast Chiller-Freezer 101 50 kg

ITEM #

MODEL #

NAME #

SIS #

AIA #



Electrolux



air-o-chill

Blast Chiller-Freezer 101 50 kg

726305 (AOFPS101C)

Blast Chiller-Freezer 101 - 50
kg - 400 V/3p/50Hz

Short Form Specification

Item No.

Unit to be Electrolux air-o-chill® Blast Chiller-Freezer 101. Chilling load capacity to be 50 kg from 90 °C to 3 °C in 90', freezing load capacity to be 50 kg from 90 °C to -18 °C in max 240' on up to 10 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 2.5 hp air-cooled compressor. High density HCFC polyurethane insulation material.

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

Main Features

- Performance guaranteed at ambient temperatures of 32 °C.
- 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.
- Holding at +3°C (automatically activated at the end of each cycle).
- 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).
- 3-sensor core probe as standard and automatic detection of the core probe insertion.
- Hot gas defrosting system.
- 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: 50 kg from +90°C up to + 3°C in less than 90 minutes.
- Blast Freezing cycle: 50 kg from 90°C up to -18 °C in less than four hours.
- Multi-purpose internal structure is suitable for 10 grids GN 1/1 (36 positions available with 20 mm pitch) 10 grids or trays 600 x 400 mm (36 positions available with 20 mm pitch) or 18 ice-cream basins of 5 kg each (h 125 x 165 x 360).
- Chilling and freezing times can vary according to food quantity, density, moisture contents and type of containers. Chilling capacity according to NF regulations is 36 kg.
- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.

Construction

- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Evaporator with antirust protection.
- Motors and fan waterproof protected IP23.
- No water connections required.

APPROVAL:

Electrolux Professional
www.electrolux.com/foodservice
foodservice@electrolux.com

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- Stand alone printer as accessory.
- Inner cell with fully rounded corners.
- High density polyurethane insulation, 60 mm thickness, HCFC free.
- Removable magnetic gasket door with hygienic design.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Internal and external finishing in 304 AISI stainless steel and back panel in stainless steel.
- PC connection on request, gate RS 485.
- Environmentally friendly: R404a as refrigerant fluid.
- Solenoid valves.

Included Accessories

- 2 of Set of 5 stainless steel runners for 6&10 GN 1/1 blast chiller/freezers lengthwise PNC 880087
- 1 of 3-sensor probe for blast chiller/freezers PNC 880212

Optional Accessories

- Set of 5 stainless steel runners for 6&10 GN 1/1 blast chiller/freezers lengthwise PNC 880087 ☐
- 4 wheels for 30 and 50 kg blast chillers, 30/25 and 50/50 kg blast chiller/freezers PNC 880111 ☐
- Kit for HACCP advanced connection for LW and CW blast chiller&freezer PNC 880183 ☐
- 3-sensor probe for 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 10x1/1GN blast chiller and blast freezer, 50kg PNC 881028 ☐
- Plastic coated grid 1/1GN PNC 881061 ☐
- Printer for HACCP basic version (for cabinets and counters with electronic control) PNC 881532 ☐
- Pair of 1/1GN AISI 304 stainless steel grids PNC 921101 ☐
- Trolley for 6&10x1/1GN ovens and bcf PNC 922004 ☐
- Tray rack with wheels for 10x1/1GN ovens and bcf, 65mm pitch (std) PNC 922006 ☐
- Tray rack with wheels for 8x1/1GN ovens and bcf, 80mm pitch PNC 922009 ☐
- Rack for 30 plates for 10x1/1GN ovens and bcf, 65mm pitch PNC 922015 ☐
- Pastry tray rack with wheels, for 10x1/1GN ovens and bcf, 80mm pitch (8 runners). Suitable for 400x600mm pastry trays PNC 922066 ☐



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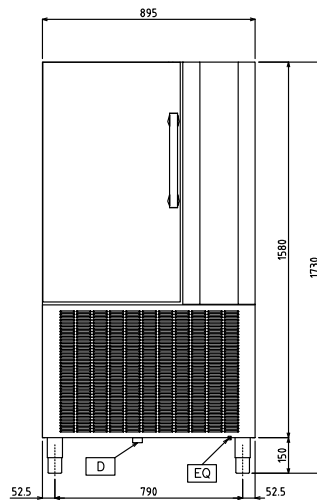
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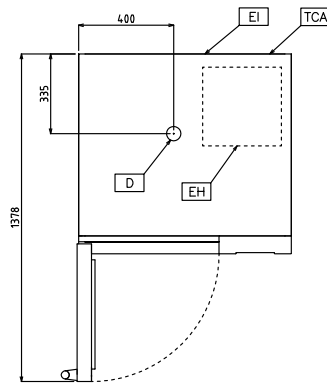
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Front



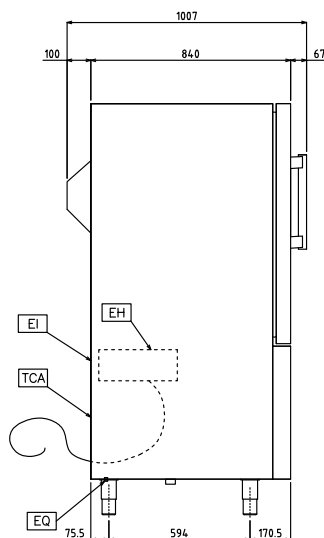
Top



D = Drain
ED = Remote electrical connection
EI = Electrical connection

RO = Remote unit connection

Side



Electric

Supply voltage:

726305(AOFPS101C)

400 V/3N ph/50 Hz

Connected load:

4.26 kW

Circuit breaker required

Installation:

Clearance:

5 cm on sides and back.

Please see and follow detailed installation instructions provided with the unit

Capacity:

Max load capacity:

50 kg

Gross capacity:

560 liter

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

10

Key Information:

Door hinges:

Left

External dimensions, Height:

1730 mm

External dimensions, Width:

895 mm

External dimensions, Depth with Doors Open:

1379 mm

Net weight:

240 kg

Type:

F - FREEZERS - 50 KG

Chilling-Freezing Productivity per cycle (NF Regulations):

36 kg - 36 kg

Chilling-Freezing Productivity per cycle (UK Guidelines):

50 kg - 50 kg

Thermostat:

Electronic

Thermometers:

Digital

Trays type:

600x400;GN 1/1;Ice Cream

Number of positions & pitch:

36; 20 mm

Refrigeration Data

Compressor power:

2,9 hp

Refrigerant type:

R404a

Refrigeration power:

2540 W

Refrigeration power at evaporation temperature:

-30 °C

Refrigerant weight:

4500 g



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