



Electrolux

air-o-chill
Blast Chiller-Freezer 202
180 kg

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



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Blast Chiller-Freezer 202 180 kg

726590 (AOF2028C) Blast Chiller-Freezer 202 - 180 kg - 400 V/3p/50Hz

726593 (AOF2028CD) Blast Chiller-Freezer 202 - 180 kg - 400 V/3p/50Hz - Disassembled

Short Form Specification

Item No. _____

For 20 GN2/1 or 600x800 mm trays. Load capacity: chilling 180 kg; freezing 170 kg (UK guidelines). Compatible with Zanussi, Alpeninox and Rational SCC Lengthwise ovens. External and internal top, front and side panels in 304 AISI stainless steel. Internal rounded corners and drain. Right hinged full door. Built-in refrigeration unit. Electronic control, 5 standard and 10 programmable cycles. Cruise cycle for fully automatic blast chilling with food probe. Automatic detection of food probe insertion. Automatic and Manual defrost. Blast chilling real residual time estimation (A.R.T.E.). Turbo cooling function. Specific cycles for ice cream. Evaporator with antirust protection. Digital temperature and time display. HACCP and Service alarms with data logging. Operating air temperature: +90 -41°C. For ambient temperatures up to 32°C. Cyclopentane insulation (HCFC, CFC and HFC free). R404a refrigerant gas (HCFC and CFC free).

Main Features

- Blast Chilling cycle: 180 kg from +90°C up to + 3°C in less than 90 minutes.
- Blast Freezing cycle: 170 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 144 kg.
- 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.
- Two customizable cycles (P1 & P2) for each operating mode, allowing to set the time and air temperature. These programs can be converted into ice-cream specialized cycles (Shape maintenance and holding).
- 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 (air temperature -35°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).
- 3-sensor core probe as standard.

Construction

- 304 AISI stainless steel construction throughout.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Evaporator with antirust protection.
- PC connection on request, gate RS 485.
- 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.

APPROVAL: _____



- Thermostatic expansion valve to optimize the cooling unit efficiency.
- Solenoid valves.
- All motors and fan are IP21 waterproof protected.
- Waste can be plumbed into drain, but can also be collected in optional waste container.

Included Accessories

- 1 of 3-sensor probe for blast chiller and blast chiller/freezers PNC 880212

Optional Accessories

- Trolley for 2/1GN roll-in rack PNC 880017
- Base for roll-in-rack PNC 880018
- 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
- 2/1GN roll-in rack PNC 881449
- Printer for HACCP basic version (for cabinets and counters with electronic control) PNC 881532
- Trolley with tray rack for 20x2/1GN ovens and bcf, 63mm pitch PNC 922044
- Trolley with tray rack for 16x2/1GN ovens and bcf, 80mm pitch PNC 922046
- Trolley with banquet rack 92 plates for 20x2/1GN ovens and bcf, 85mm pitch PNC 922055
- Pastry trolley for 20x2/1GN ovens and bcf, 80mm pitch (16 runners). Suitable for 600x400mm pastry trays in oven PNC 922069
- Trolley for 20x2/1GN roll-in rack PNC 922134
- Base for 20x2/1GN roll-in rack PNC 922142
- 60mm pitch roll-in rack for 20x2/1GN PNC 922204
- 80mm pitch roll-in rack for 20x2/1GN PNC 922206

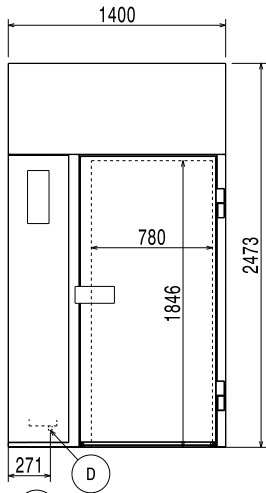




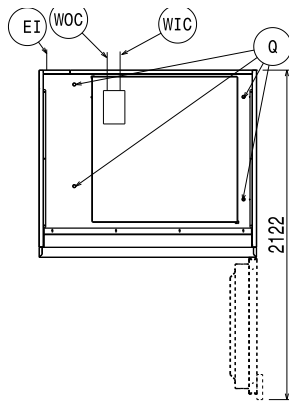
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Front

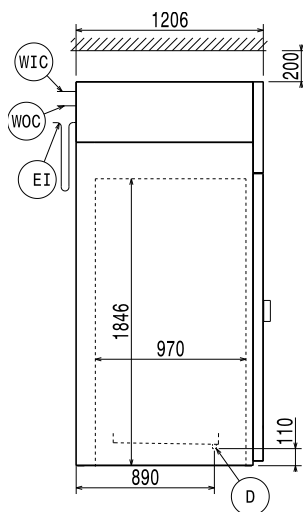


Top



- CWI** = Cold Water inlet
- D** = Drain
- EI** = Electrical connection
- WIC** = Cooling water inlet
- WOC** = Cooling water outlet

Side



Electric

Supply voltage:

726590(AOFP2028C)	400 V/3N ph/50 Hz
726593(AOF2028CD)	400 V/3N ph/50 Hz

Connected load:

8.34 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:	40 - 1/1 containers
GN:	20 - 2/1 containers
Max load capacity:	180 kg
Max load capacity - trays h 65 mm - n°:	20

Key Information:

Door hinges:	Right Side
External dimensions, Height:	2473 mm
External dimensions, Width:	1400 mm
External dimensions, Depth:	1206 mm
External dimensions, Depth with Doors Open:	2124 mm
Net weight:	605 kg
Chilling-Freezing Productivity per cycle (NF Regulations):	144 kg - 144 kg
Chilling-Freezing Productivity per cycle (UK Guidelines):	180 kg - 170 kg
Thermostat:	Electronic
Thermometers:	Digital
Trays type:	600x400;GN 2/1

Refrigeration Data

Compressor power:

726590(AOFP2028C)	7,5 hp
726593(AOF2028CD)	7,5; hp

Refrigerant type:

R404a

Refrigeration power:

20200 W

Refrigeration power at evaporation temperature:

-10 °C

Refrigerant weight:

7500 g



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.