air-o-chill **Blast Chiller** Crosswise - 15 kg

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



air-o-chill

Blast Chiller Crosswise - 15 kg

726620 (RBC061)

Blast Chiller - 15 kg 230 V/1p/50Hz

Short Form Specification

Item No.

For 6 GN1/1 or 600x400 mm trays. Load capacity: chilling 15 kg; (UK guidelines). External and internal top, front and side panels in 304 AISI stainless steel. Internal rounded corners and drain. Right hinged, reversible full door, Built-in refrigeration unit. Electronic control, 3 standard and 6 programmable cycles. 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 -12° C. For ambient temperatures up to 32°C. Cyclopentane insulation (HCFC, CFC and HFC free). R134a refrigerant gas (HCFC and CFC free).

Main Features

- · Load capacity: 15 kg in chilling.
- Will chill product from 90 °C to 3 °C or below in less than 90 minutes.
- Easy-to-use, electronic control panel. Fully programmable.
- Time or (automatic) core temperature controlled operation.
- Soft chill and Hard Chill.
- · Auto hold at temperature reached at end of blast chilling cycle.
- Turbo cooling: non-stop mode (working temperature: from 3 °C to -36 °C).
- · Pre-programmed ice cream hardening cycles.
- Standard equipped with one 3-sensor temperature
- Automatic Intelligent and manual defrost modes.
- Display: large LED for temperature and time/core temperature read out.
- Audible alarms and visual indicators for food safety (HACCP) issues and separate audible and visual for unit malfunctions.
- During cycle, temperature and time is monitored.
- On-board HACCP monitoring capable.
- R134 A gas in refrigeration circuit.

Construction

- Magnetic, easy-to-remove heated gaskets.
- Standard equipped with 15 cm, adjustable legs, castors available as option.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic inner cell with all rounded corners for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- Self contained 3/8 hp compressor.





Included Accessories

• 1 of 1 extra single-sensor probe for blast chiller PNC 880213 and blast chiller&freezers

Optional Accessories	
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 □
 Plastic coated grid 600x400mm 	PNC 880864 🗆
 Plastic coated grid 1/1GN 	PNC 881061 🗆
• 4 wheels for blast chillers and 400lt refrigerator	PNC 881097 🗆
 Cook and Chill kit for stacking 6x1/1GN convection oven and 15kg blast chiller and blast chiller&freezer 	PNC 881528 □
 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 🗅









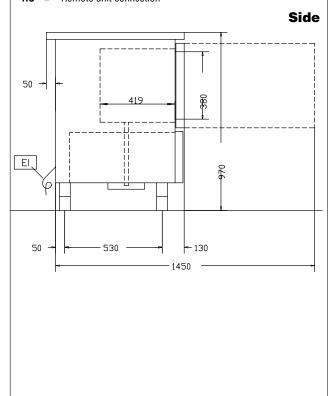


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Front î 50 660 - 50

760

ED = Remote electrical connection **EI** = Electrical connection RO = Remote unit connection



Electric

Supply voltage:

230 V/1N ph/50 Hz 726620(RBC061)

Connected load: 0.854 kW

Circuit breaker required

Installation:

5 cm on sides and back. Clearance: Please see and follow detailed installation instructions provided with the unit

Capacity:

Top

GN: 6 - 1/1 containers

Max load capacity: 15 kg

Key Information:

Net weight: 95 kg **Shipping weight:** 105 kg Shipping height: 970 mm Shipping width: 760 mm Shipping depth: 760 mm Shipping volume: 0.57 m³

Refrigeration Data

Compressor power: 3/8 hp Refrigerant type: R134a







