# air-o-chill Blast Chiller Crosswise - 15 kg Remote

ITEM #		
MODEL #		
NAME #		
SIS #		
ΛΙΛ #		





#### air-o-chill

#### **Blast Chiller Crosswise - 15 kg Remote**

726621 (RBC061R)

Blast Chiller - 15 kg Remote 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. Remote 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 probe.
- 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.
- Requires remote refrigeration connection.

#### **Included Accessories**

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

PNC 880213

#### **Optional Accessories**

- Kit for HACCP advanced connection for LW PNC 880183 □ and CW blast chiller&freezer
- Plastic coated grid 600x400mm
   PNC 880864 □
- Plastic coated grid 1/1GN
   PNC 881061 □
- Cook and Chill kit for stacking 6x1/1GN convection oven and 15kg blast chiller and blast chiller&freezer
- Printer for HACCP basic version (for cabinets and counters with electronic control)

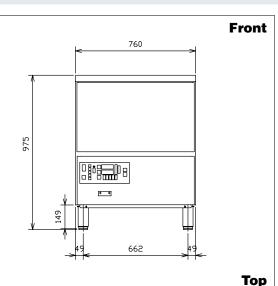
  PNC 881532 

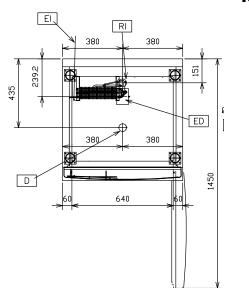
  PN
- Pair of 1/1GN AISI 304 stainless steel gridsPNC 921101 □





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**D** = Drain = Remote electrical

ED connection

EI = Electrical connection

# 770 012X1 06X1 87 54,4 523.6 142

**R0** = Remote unit connection







#### **Electric**

Supply voltage:

**726621(RBC6.1-15)** 230 V/1N ph/50 Hz

Connected load: 0.12 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: 6 - 1/1 containers

Max load capacity: 15 kg

### **Key Information:**

Net weight:85 kgShipping weight:95 kgShipping height:975 mmShipping width:760 mmShipping depth:770 mmShipping volume:0.56 m³

## **Refrigeration Data**

Refrigerant type: R134a

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