



Electrolux

air-o-chill Blast Chiller Crosswise - 10 kg

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



air-o-chill

Blast Chiller Crosswise - 10 kg

726658 (RBC051)

Blast Chiller - 10 kg 230
V/1p/50Hz

Short Form Specification

Item No.

Unit to be Electrolux air-o-chill® Blast Chiller Crosswise. Chilling load capacity to be 10 kg from 90 °C to 3 °C in 90' on up to 6 Steam table pans. Unit shall feature Micro-processor controlled Soft-chilling and hard-chilling cycles. At the end of each Blast-chilling 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 1/4 hp air-cooled compressor. High density HCFC polyurethane insulation material.

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

Main Features

- Load capacity: 10 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.
- 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 1/4 hp compressor.

Optional Accessories

- Kit for HACCP advanced connection for LW PNC 880183 ☐ and CW blast chiller&freezer
- 1 extra single-sensor probe for blast chiller PNC 880213 ☐ and blast chiller&freezers
- Plastic coated grid 1/1GN PNC 881061 ☐
- 4 feet for undercounter blast chiller PNC 881493 ☐
- 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 ☐

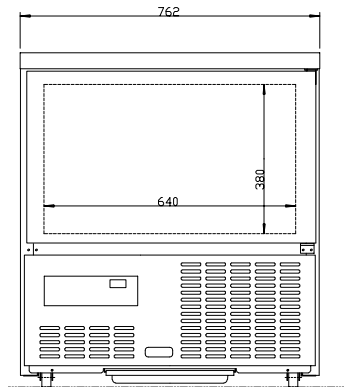
APPROVAL: _____



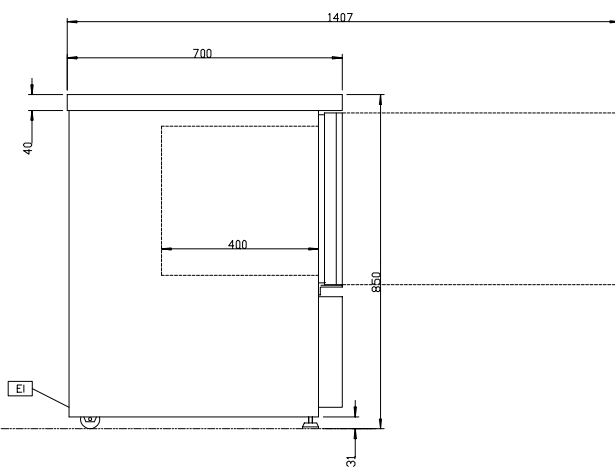
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Front



Side



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

Electric

Supply voltage:

726658(RBC051)

230 V/1N ph/50 Hz

Connected load:

0.496 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:

10 kg

Key Information:

Net weight:

88 kg

Shipping weight:

95 kg

Shipping height:

850 mm

Shipping width:

762 mm

Shipping depth:

700 mm

Shipping volume:

0.46 m³

Refrigeration Data

Compressor power:

1/4 hp

Refrigerant type:

R134a



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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.

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