air-o-chill Blast Chiller-Freezer Crosswise - 56kg

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



air-o-chill

Blast Chiller-Freezer Crosswise - 56kg

726046 (RBC102)

Blast Chiller-Freezer Crosswise -56 kg 10 GN 2/1 -400 V/3p/50Hz

Short Form Specification

Item No.

Unit to be Electrolux Blast Chiller-Freezer Crosswise. Chilling load capacity to be 64 kg from 90 °C to 3 °C in 90', freezing load capacity to be 56 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 2.8/3 hp air-cooled compressor. High density HCFC polyurethane insulation material.

 $\ensuremath{\mathsf{EKIS}},$ pc-controlled HACCP monitoring software package available at additional cost.

Main Features

- Load capacity: 64 kg in chilling; 56 kg in freezing.
- 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 for chilling or -22 °C for freezing, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible)
- Single sensor core probe as standard.
- 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.
- Chilling times can vary according to food quantity, density, moisture contents and type of containers.
- 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 maintainance and holding).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Automatic recognition of the insertion of the food probe (cycles piloted either by food probe temperature or by time).
- 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.

Construction

- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Evaporator with antirust protection.
- Motors and fan waterproof protected IP23.
- PC connection on request, gate RS 485.
- No water connections required.
- Stand alone printer as accessory.
- Inner cell with fully rounded corners.
- High density polyurethane insulation, 60 mm tickness, HCFC free.
- · Environmentally friendly: R404a as refrigerant fluid.
- Internal and external finishing in 304 AISI stainless steel and backpanel in galvanized steel.
- · Removable magnetic gasket door with hygienic design.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Thermostatic expansion valve to optimize the cooling unit efficiency.





Included Accessories

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

Optional Accessories	
• SLIDE-IN RACK SUPP. BC+BCF 56KG 10 GN2/1	PNC 880075 🗅
• Kit for HACCP advanced connection for LW and CW blast chiller&freezer	PNC 880183 □
 3-sensor probe for blast chiller/freezers 	PNC 880212 🗅
 Plastic coated grid 600x400mm 	PNC 880864 🗆
 Plastic coated grill rilsan 2/1GN 	PNC 881030 🗆
• 4 wheels for blast chillers and 400lt refrigerator	PNC 881097 🗆
 Printer for HACCP basic version (for cabinets and counters with electronic control) 	PNC 881532 □
80mm pitch side hangers for 10x2/1GN oven	PNC 922117 🗖
 60mm pitch side hangers for 10x2/1GN oven (included with the oven) 	PNC 922123 □
 Kit to convert to 10x2/1GN roll-in rack 	PNC 922202 □





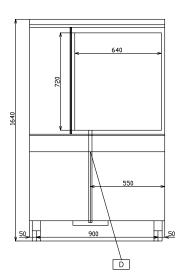




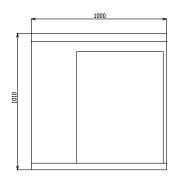


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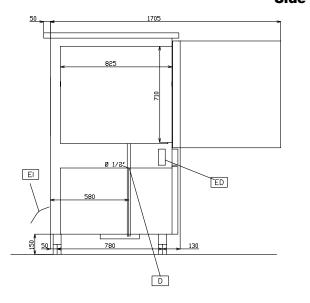
Top



D = Drain

Electrical connection = R0 Remote unit connection





Electric

Supply voltage:

726046(RBC102) 400 V/3N ph/50 Hz

Connected load: 2.88 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: 20 - 1/1 containers GN: 10 - 2/1 containers

Max load capacity: 56 kg **Gross capacity:** 560 liter

Key Information:

Door hinges: Right Side External dimensions, Height: 1640 mm **External dimensions, Width:** 1000 mm Net weight: 235 kg

Chilling-Freezing Productivity per cycle (NF Regulations):

43.2 kg - 43.2 kg

Chilling-Freezing Productivity per

cycle (UK Guidelines): 64 kg - 56 kg Trays type: GN 2/1;600x800

Refrigeration Data

Compressor power: 3 hp Refrigerant type: R404a Refrigeration power: 2540 W

Refrigeration power at

-30 °C evaporation temperature: Refrigerant weight: 3170 g

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