

Electrolux Blast Freezers

Blast Chiller/ Freezers - 7/15 kg

Chilling means bringing the temperature of cooked food from +90°C to +3°C in a short time lap which does not allow bacterial growth. Electrolux Blast Chillers/Freezers reduce temperature from +90°C to +3°C at food core in less than 90 minutes and down to -18°C in less than four hours: the model detailed on this sheet performs this cycle up to a 15 kg full load. After the Blast Chilling/freezing process a holding cycle starts automatically to maintain food at -18 °C. Blast chilled food has a solid 5 days shelf life without loss of flavour, nutritional values and weight. The opportunity to prepare in a single shot the food to be used in different times during the week enables a better work scheduling and therefore a sensible reduction in labour costs. The range of Electrolux Blast Chillers/freezers range consists of models with built in or remote refrigerating unit that offer an excellent all-round performance.



Model 726627

OPERATING MODES

- Soft Chilling (Air temperature -2°C).
- Hard Chilling (Air temperature -20°C).
- All the probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- Holding at +3°C (automatically activated at the end of each cycle).
- Turbo cooling: the 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).

- The control unit provides several operating settings: time/core temperature according to NF and UK regulations, time/air temperature/probe personalised 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. All parameters are programmable.
- Single sensor core probe as standard.
- The control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- 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).

- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- An audible alarm starts when the cycle ends or terminates abnormally.

PERFORMANCE

- Chilling times can vary according to food quantity, density, moisture contents and type of containers.



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CONSTRUCTION

- Internal and external finishing in 304 AISI stainless steel and backpanel in galvanized steel.
- High density polyurethane insulation, 60 mm thickness, HCFC free.
- Environmentally friendly: R404a as refrigerant fluid.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Inner cell with fully rounded corners.
- Door equipped with removable magnetic gasket with hygienic design.
- Motors and fan waterproof protected IP21.
- Evaporator with antirust protection.

- Ventilator (fan) swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Thermostatic expansion valve to optimize the cooling unit efficiency.
- Adjustable feet 150 mm high.
- Stand alone printer as accessory.
- PC connection on request, gate RS 485.

INSTALLATION

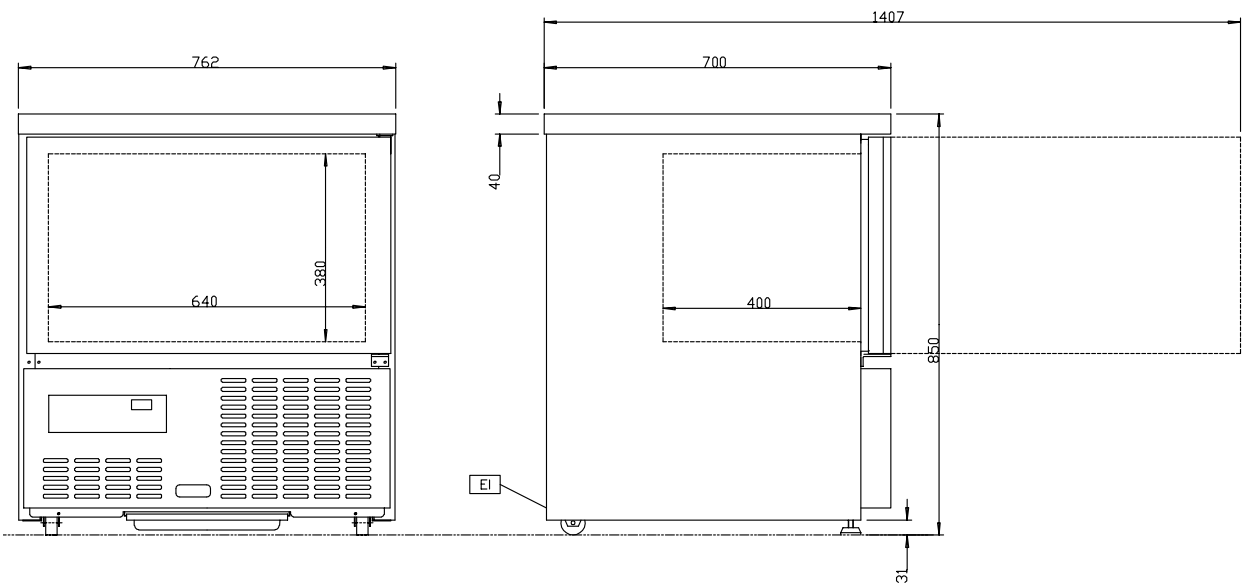
- No water connections required.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.

*NF HYGIENE ALIMENTAIRE
certifying authority : AFAQ AFNOR
CERTIFICATION. Address:11, Avenue
Francis de Pressense - 93571
Saint-Denis La Plaine Cedex - France.
Conformity with regulation NF031.
Certified guarantees: fitness for
cleaning, thermal performance.

	RBF051 726659	RBF0516 727130	RBF061R 726628	RBF061 726627	RBF0616 727131
TECHNICAL DATA					
Type	L - FREEZERS - 7 KG	L - FREEZERS - 7 KG	G - FREEZERS - 15 KG	G - FREEZERS - 15 KG	G - FREEZERS - 15 KG
Productivity per cycle - kg.					
NF Regulations - chilling / freezing	7.2, 5.4		10.8, 10.8	10.8, 10.8	
UK Guide lines - chilling / freezing	12.5, 7.2		19.5, 15.2	19.5, 15.2	
Gross capacity (D.I.N. 8952) - l.	72	72	115	115	115
Cooling unit	Built-in	Built-in	Remote	Built-in	Built-in
External dimensions - mm					
width	762	762	760	760	760
depth/with open doors	700, 1407	700, 1407	770, 1450	760, 1500	760, 1500
height	850	850	975	970	970
Door hinges	Right Side	Right Side	Right Side	Right Side	Right Side
Trays type	GN 1/1; 600x400	GN 1/1; 600x400	GN 1/1; 600x400	GN 1/1; 600x400	GN 1/1; 600x400
Max load capacity - trays h 65 mm - n°	3	3	3	3	
Compressor power - HP	1/2			1	
N° defrost in 24 hrs.	6	6	6	6	
Refrigerant type	R404a	R404a	R404a	R404a	R404a
Refrigerant quantity - g.	800	800		850	850
Refrigeration power - W	802	879	1680	1072	1510
Refrigerant power at evaporation temperature - °C	-23,3	-23,3	-23,3	-25	-23,3
Power - kW					
installed-electric	0.83	0.96	0.14	1.51	1.51
Net weight - kg.	95	95	95	105	125
Power supply - V, phases, Hz	230 V, 1N, 50	220 V, 1N, 60	230 V, 1N, 50	230 V, 1N, 50	220 V, 1N, 60
INCLUDED ACCESSORIES					
1 SINGLE-SENSOR PROBE-BL.C/FREEZERS LW	1	1	1	1	1
ACCESSORIES					
1 SINGLE-SENSOR PROBE-BL.C/FREEZERS LW	880213	880213	880213	880213	880213
3-POINT-SENSOR PROBE-BL.C/FREEZERS LW	880212	880212	880212	880212	880212
4 FEET FOR UNDERCOUNTER BLAST CHILLER	881493	881493			
4 WHEELS FOR BLAST CHILLERS				881097	881097
COOK&CHILL KIT-6 GN OVEN/15KG BL.CHILLER			881528	881528	881528
KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW	880183	880183	880183	880183	880183
PAIR OF 1/1 GN AISI 304 S/S GRIDS	921101	921101	921101	921101	921101
PLASTIC COATED GRID-600X400 MM	880864	880864	880864	880864	880864
PRINTER HACCP BASIC VERS-REF.ELECR.CONTR	881532	881532	881532	881532	881532
RILSAN COATED GRID	881061	881061	881061	881061	881061

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LEGEND	RBF051 726659	RBF0516 727130
	230 V, 1N, 50	220 V, 1N, 60

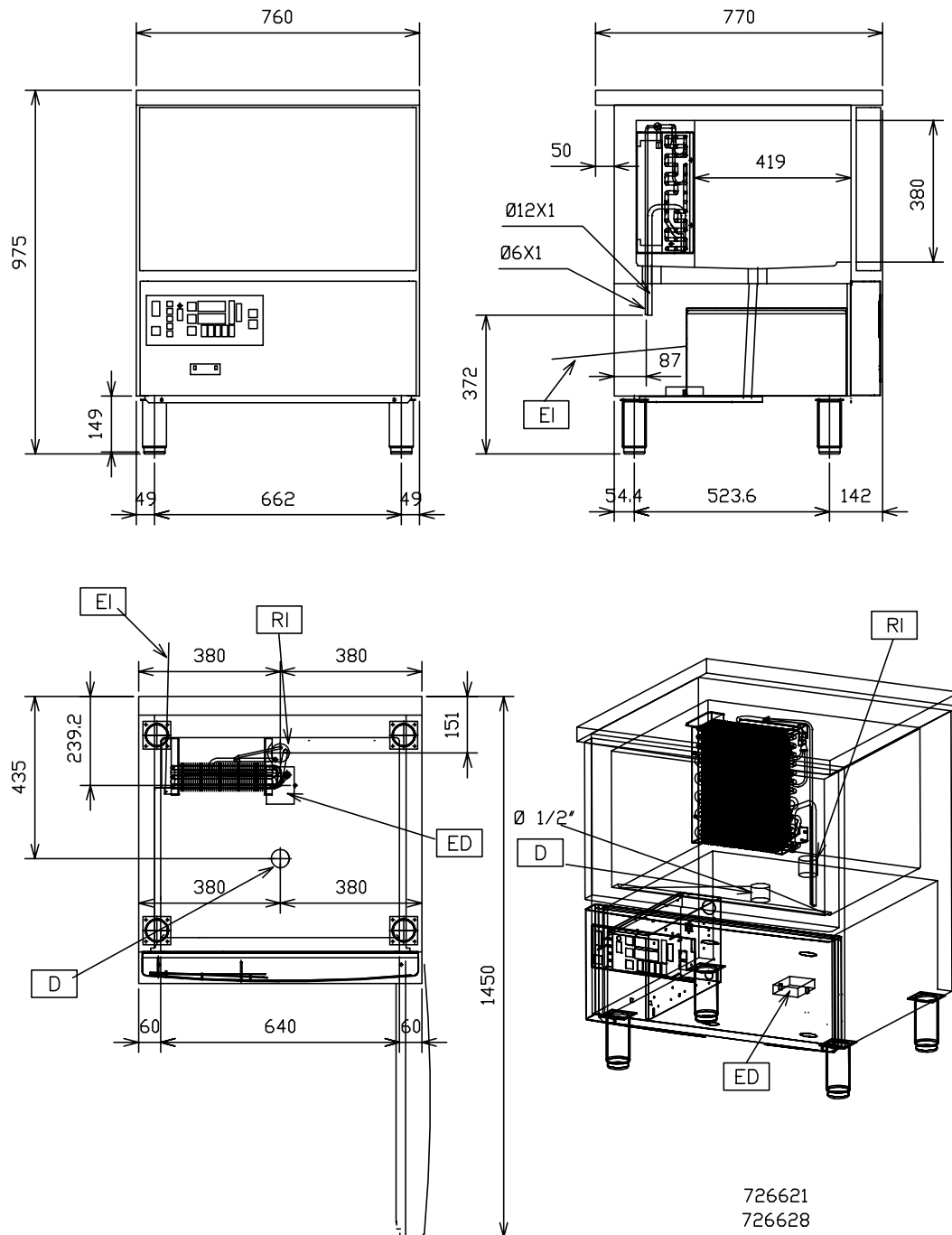
HDBA010

2011-09-07

Subject to change without notice

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726628



HDBA010

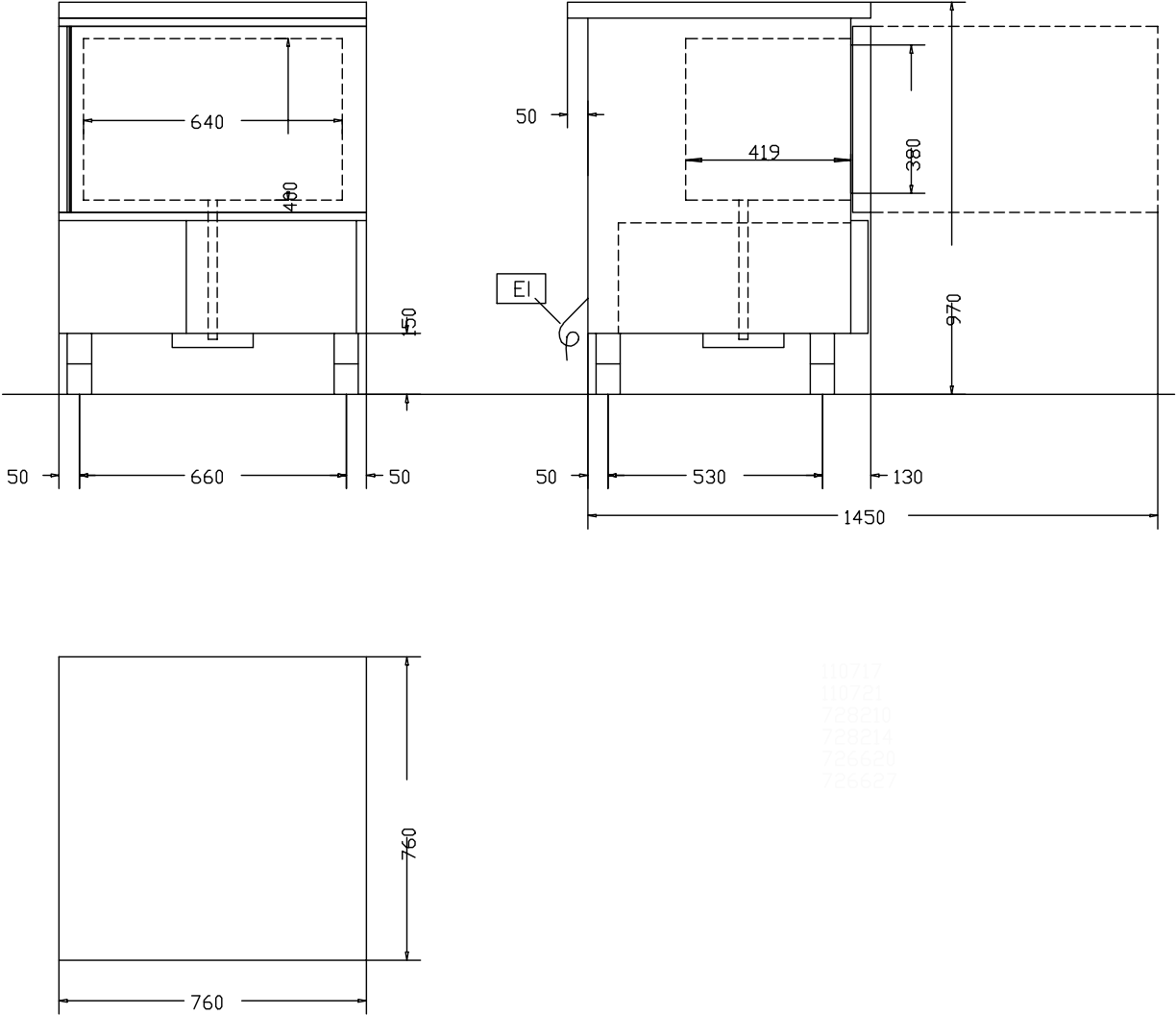
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LEGEND		RBF061R 726628
D - Water drain		1/2"
ED - Remote electrical connection		●
EI - Electrical connection		230 V, 1N, 50
RI - Remote refrigeration connection		●

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110717
110721
728210
728214
726620
726627

HDBA010

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Subject to change without notice

LEGEND	RBF061 726627	RBF0616 727131
	230 V, 1N, 50	220 V, 1N, 60