

# ALPENINOX

## CRIO Chill Smart Blast Chiller

Crosswise 10 1/1 - 28 kg - Remote

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



728822 (EABP0201R)

Blast chiller 28kg, compatible with 10x1/1GN crosswise oven, remote

### Short Form Specification

#### Item No.

For 10 GN1/1 or 600x400 mm trays. Load capacity: chilling 28 kg; (UK guidelines). Main components in 304 AISI stainless steel. Internal rounded corners and drain. Right hinged, reversible full door. Remote refrigeration unit. 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

- Blast Chilling cycle: 28 kg from 90°C up to 3°C in less than 90 minutes.
- Hard Chilling (air temperature -12°C).
- Holding at 3°C for chilling, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- 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.
- Probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- Single sensor core probe as standard.
- Standard equipped with one core temperature probe, can be ordered either with up to three core temperature probes or with one 3-sensor probe.
- Soft Chilling (air temperature -2°C).
- Performance guaranteed at ambient temperatures of +40°C.

### Construction

- High density polyurethane insulation, 60 mm thickness, HCFC free.
- Magnetic, easy-to-remove heated gaskets.
- 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.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- Requires remote refrigeration connection.
- Refrigerant type: R134a.

APPROVAL: \_\_\_\_\_

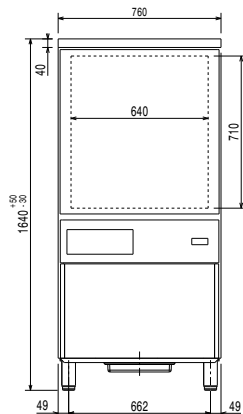
### Included Accessories

- 1 of 1 single-sensor probe for blast chiller and blast chiller&freezer PNC 880213

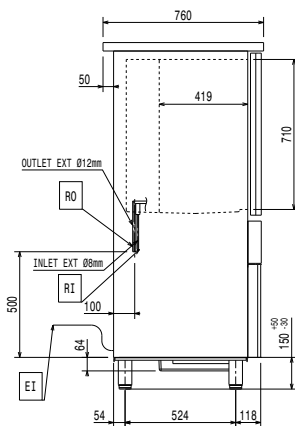
### Optional Accessories

- Kit of HACCP advanced connection for blast chiller and blast chiller/freezers PNC 880183
- 3 sensor probe for blast chiller and blast chiller/freezers PNC 880212
- Rilsan grid 600x400mm PNC 880864
- Plastic coated grid for refrigerated counters PNC 881061
- Roll-in guide runners for 28 kg blast chillers and blast chiller/freezers 1/1GN PNC 881518
- Pair of 1/1 GN grids in 304 AISI PNC 921101
- 80mm pitch side hangers for 10 1/1 GN electric oven PNC 922115
- 80mm pitch side hangers for 10 1/1 GN gas oven PNC 922116
- 60mm pitch side hangers for 10 1/1 GN electric oven PNC 922121
- 60mm pitch side hangers for 10 1/1 GN gas oven PNC 922122
- Trolley for 10 2/1 GN roll-in rack PNC 922128
- Trolley for 10 1/1 GN roll-in rack PNC 922130
- Kit to convert to 10 1/1 GN roll-in rack PNC 922201

### Front

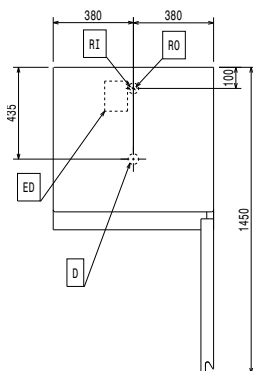


### Side



**D** = Drain  
**EI** = Electrical inlet (power)  
**RO** = Refrigerant Outlet

### Top



### Electric

**Supply voltage:**  
728822 (EABP0201R) 220-240 V/1 ph/50/60 Hz  
**Electrical power max.:** 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:

**Max load capacity:** 28 kg  
**GN:** 10 - 1/1 containers

### Key Information:

**External dimensions, Width:** 760 mm  
**External dimensions, Height:** 1640 mm  
**External dimensions, Depth:** 760 mm  
**Shipping weight:** 134 kg  
**Shipping volume:** 1.33 m<sup>3</sup>  
**Chilling-Freezing Productivity per cycle (NF Regulations):** 21.6 kg - 0 kg  
**Chilling-Freezing Productivity per cycle (UK Guidelines):** 28 kg - 0 kg

### Refrigeration Data

**Control type:** Electronic  
**Refrigerant type:** R134a  
**Suggested refrigeration power\*:** 1700 W  
**Condition at evaporation temperature:** -10 °C  
**Condition at condensation temperature:** 45 °C  
**Condition at ambient temperature:** 32 °C  
**Connection pipes (remote) - outlet:** 12 mm  
**Connection pipes (remote) - inlet:** 8 mm

Note: refrigeration power calculated at a distance of 20 linear mt.