

# ALPENINOX

## CRIO Chill Smart Blast Chiller Crosswise 20 1/1 - 56kg (R452A)

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

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

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

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

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



728958 (EEVA561)

\* NOT TRANSLATED \*

### Main Features

- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Holding at +3 °C for chilling or -36 °C for freezing, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- Blast Chilling cycle: 19,5 kg from 90°C up to 3°C in less than 90 mins.
- Blast Freezing cycle: 15 kg from 90°C up to -18°C in less than 240 min.
- Soft Chilling (air temperature -2°C).
- Hard Chilling (air temperature -20°C).
- Freezing (air temperature -36°C)
- 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.
- Single sensor core probe as standard.
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE) for an easier planning of the activities.
- 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.
- No water connections required.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.

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

### Included Accessories

- 1 of 1 single-sensor probe for blast chiller and blast chiller&freezer PNC 880213
- 1 of Removable tray support rack for 20 GN 1/1 PNC 881010

### 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
- 1 single-sensor probe for blast chiller and blast chiller&freezer PNC 880213
- 2 single sensor probes for blast chiller-freezer PNC 880214
- 3 single sensor probes for blast chiller-freezer PNC 880215
- Rilsan grid 600x400mm PNC 880864
- Removable tray support rack for 20 GN 1/1 PNC 881010
- Plastic coated grid for refrigerated counters PNC 881061
- Rack rails for vertical blast chiller and blast chiller&freezer PNC 881182
- Pair of 1/1 GN grids in 304 AISI PNC 921101
- Trolley for 20 1/1 GN roll-in rack PNC 922132
- Kit HACCP EKIS PNC 922166
- 60-mm pitch roll-in rack for 20 1/1 GN PNC 922203
- 80-mm pitch roll-in rack for 14 1/1 GN PNC 922205

### Electric

Supply voltage:	
728958 (EEVA561)	380-415 V/3N ph/50 Hz
Electrical power max.:	2.45 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
Max load capacity:	56 kg

### Key Information:

External dimensions, Width:	800 mm
External dimensions, Height:	2230 mm
External dimensions, Depth:	835 mm
Net weight:	230 kg
Shipping weight:	260 kg
Shipping volume:	1.83 m <sup>3</sup>
Chilling-Freezing Productivity per cycle (NF Regulations):	43.2 kg - 0 kg
Chilling-Freezing Productivity per cycle (UK Guidelines):	56 kg - 0 kg

### Refrigeration Data

Compressor power:	2,5 hp
Refrigerant type:	R452A
Refrigeration power:	5363 W
Refrigeration power at evaporation temperature:	-5 °C
Refrigerant weight:	2400 g

### Product Information (Commission Regulation EU 2015/1095)

Energy consumption, cycle (chilling):	0.067 kWh/kg
Chilling Cycle Time (+65°C to +10°C):	119 min
Full load capacity (chilling):	65 kg