

ALPENINOX

CRIO Chill Tech Blast Chiller-Freezer Crosswise 10 1/1 - 32kg

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



728215 (EABC0201)

Blast chiller/freezer 32/28kg,
compatible with 10x1/1GN
crosswise oven

Short Form Specification

Item No. _____

For 10 GN1/1 or 600x400 mm trays. Load capacity: chilling 32 kg; freezing 28 kg (UK guidelines). Main components in 304 AISI stainless steel. Internal rounded corners and drain. Right hinged, reversible full door. Built-in 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 -41°C. For ambient temperatures up to 32°C. Cyclopentane insulation (HCFC, CFC and HFC free). R404a refrigerant gas (HCFC and CFC free).

Main Features

- Blast Chilling cycle: 32 kg from 90°C up to 3°C in less than 90 minutes.
- Blast Freezing cycle: 28 kg from 90°C up to -18°C in less than 240 min.
- Hard Chilling (air temperature -20°C).
- 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).
- 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.
- Single sensor core probe as standard.
- Probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- Soft Chilling (air temperature -2°C).
- Freezing (air temperature -36°C)
- Performance guaranteed at ambient temperatures of +40°C.

Construction

- High density polyurethane insulation, 60 mm thickness, HCFC free.
- Main components in 304 AISI stainless steel.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- 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.
- Environmentally friendly: R404a as refrigerant fluid.
- 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: _____

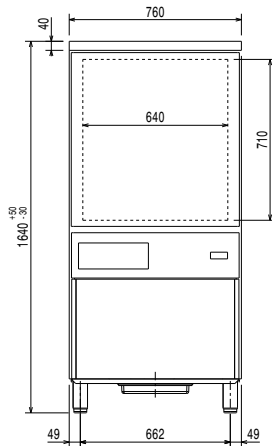
Included Accessories

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

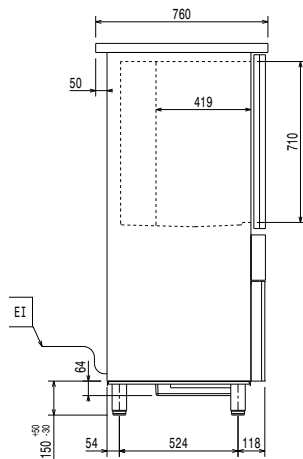
Optional Accessories

- 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
- 3 single sensor probes for blast chiller-freezer PNC 880215
- Rilsan grid 600x400mm PNC 880864
- Plastic coated grid for refrigerated counters PNC 881061
- 4 wheels for blast chillers PNC 881097
- 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

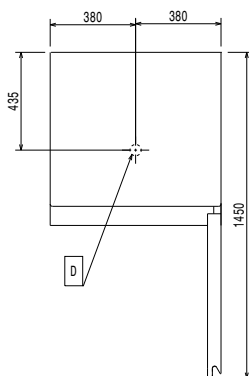


Side



EI = Electrical inlet (power)
RO = Refrigerant Outlet

Top



Electric

Supply voltage:	728215 (EABC0201)	380-415 V/3N ph/50/60 Hz
Electrical power max.:		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:

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:	161 kg
Shipping volume:	1.3 m ³
Chilling-Freezing Productivity per cycle (NF Regulations):	21.6 kg - 21.6 kg
Chilling-Freezing Productivity per cycle (UK Guidelines):	32 kg - 28 kg

Refrigeration Data

Control type:	Electronic
Refrigerant type:	R404a
Refrigeration power:	1464 W
Refrigeration power at evaporation temperature:	-30 °C
Refrigerant weight:	1200 g

Product Information (Commission Regulation EU 2015/1095)

Energy consumption, cycle (chilling):	0.095 kWh/kg
Chilling Cycle Time (+65°C to +10°C):	112 min
Full load capacity (chilling):	40 kg
Energy consumption, cycle (freezing):	0.288 kWh/kg
Freezing Cycle Time (+65°C to -18°C):	270 min
Full load capacity (freezing):	25 kg