

# ALPENINOX

## CRIO Chill Power Blast Chiller-Freezer 10 1/1 - 50kg - Remote with USB

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

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

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

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

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



728892 (EABCS51CR)

Blast chiller/freezer for 10xGN 1/1 or 600x400 mm (36 levels pitch 20mm), 50/50 kg, remote with USB

### Short Form Specification

#### Item No.

For 10 GN1/1 or 600x400 mm trays. Up to 18 ice cream basins 5kg (mm 165x360x125h). 36 levels, pitch 20mm. Load capacity: chilling 50 kg; freezing 50 kg (UK guidelines). Compatible with Zanussi, Electrolux and Rational SCC Lengthwise ovens. Main components in 304 AISI stainless steel. Internal rounded corners and drain. Remote refrigeration unit. Cruise cycle for fully automatic blast chilling with food probe. 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 +43°C. Cyclopentane insulation (HCFC, CFC and HFC free). R404a refrigerant gas (HCFC and CFC free).

### Main Features

- Blast Freezing cycle: 50 kg from 90°C up to -18°C in less than four hours.
- Blast Chilling cycle: 50 kg from +90°C up to + 3°C in less than 90 minutes.
- Soft Chilling (air temperature -2°C).
- Hard Chilling (air temperature -20°C).
- Shock freezing (low air temperature adjustable up to -41°C).
- 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).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Cruise cycle: the chiller automatically sets the parameters for the quickest and best chilling (it works by probe).
- Two specialized cycles:  
P1 brings down ice-cream temperature to -14°C (measured at the core when probe is inserted). Once set temperature is reached, the temporary maintenance phase automatically begins, holding the -14°C temperature.  
P2 sets temperature to -36°C/-40°C for an indefinite amount of time, maintaining the ventilation active. Temperature is adjustable up to -40°C without interrupting the cycle, allowing ice-cream to be kept longer in the freezer.
- 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.
- 3-sensor core probe as standard and automatic detection of the core probe insertion.
- Probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- 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.
- Multi-purpose internal structure is suitable for 10 grids GN 1/1 (36 positions available with 20 mm pitch) 10 grids or trays 600 x 400 mm (36 positions available with 20 mm pitch) or 18 ice-cream basins of 5 kg each (h 125 x 165 x 360).
- Performance guaranteed at ambient temperatures of +43°C.
- USB connection: to download HACCP data from the blast chiller (time, cavity temperature, alarms, and probe temperature).

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

### Construction

- Main components in 304 AISI stainless steel.
- 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.
- Inner cell with fully rounded corners.
- High density polyurethane insulation, 60 mm thickness, HCFC free.
- Environmentally friendly: R404a as refrigerant fluid.
- 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.
- Solenoid valve included.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- Requires remote refrigeration connection.

- Pastry tray rack with wheels, for 10x1/1GN ovens and bcf, 80mm pitch (8 runners). Allows use of 400x600mm pastry trays PNC 922066
- Kit HACCP EKIS PNC 922166

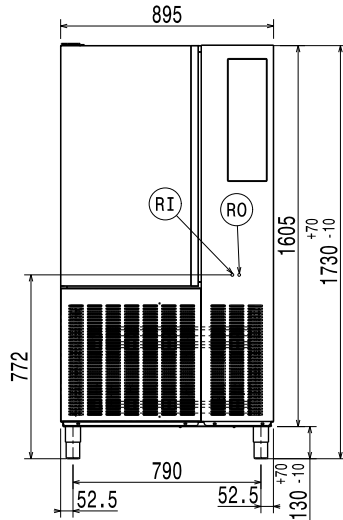
### Included Accessories

- 1 of 3 sensor probe for blast chiller and blast chiller/freezers PNC 880212
- 2 of Set of 5 stainless steel runners for blast chiller LW 30 and 50kg PNC 880312

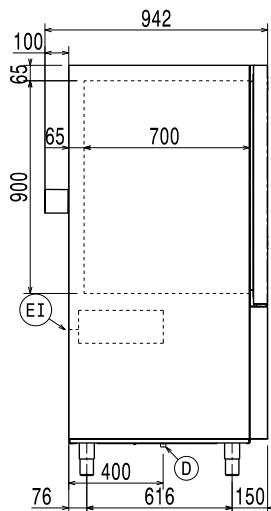
### Optional Accessories

- 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
- Pastry grid in rilsan (400x600 mm) for 70 kg blast chillers/blast chiller freezers PNC 880294
- Set of 5 stainless steel runners for blast chiller LW 30 and 50kg PNC 880312
- Roll-in rack support for 50 kg blast chiller and blast freezer PNC 881028
- Plastic coated grid for refrigerated counters PNC 881061
- Kit buzzer for Blast chiller/Freezer Lengthwise with USB PNC 881143
- Air cooled remote unit for 50kg freezer - R404A PNC 881156
- Water cooled remote unit for 50kg freezer PNC 881168
- Pair of 1/1 GN grids in 304 AISI PNC 921101
- Trolley for 6&10x1/1GN ovens and bcf PNC 922004
- Tray rack with wheels for 10x1/1GN ovens and bcf, 65mm pitch (std) PNC 922006
- Tray rack with wheels for 8x1/1GN ovens and bcf, 80mm pitch PNC 922009
- Rack for 29 plates for 10x1/1GN ovens and bcf, 65mm pitch PNC 922015

### Front

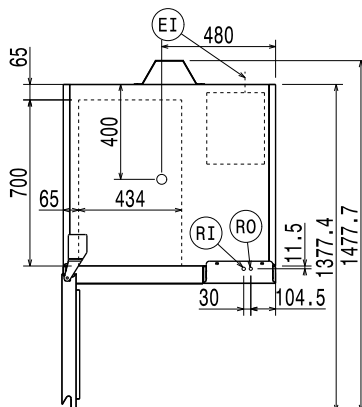


### Side



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

### Top



### Electric

<b>Supply voltage:</b>	
728892 (EABCS51CR)	220-240 V/1 ph/50/60 Hz
<b>Electrical power max.:</b>	0.42 kW
<b>Circuit breaker required</b>	

### Installation:

<b>Clearance:</b>	5 cm on sides and back.
Please see and follow detailed installation instructions provided with the unit	

### Capacity:

<b>Max load capacity:</b>	50 kg
<b>GN:</b>	10 - 1/1 containers

### Key Information:

<b>External dimensions, Width:</b>	895 mm
<b>External dimensions, Height:</b>	1730 mm
<b>External dimensions, Depth:</b>	942 mm
<b>Shipping weight:</b>	250 kg
<b>Shipping volume:</b>	2.09 m <sup>3</sup>

### Refrigeration Data

<b>Control type:</b>	Electronic
<b>Refrigerant type:</b>	R404a
<b>Requires remote refrigeration: (not included)</b>	9.6 hp (7.17 kW, 25,000 BTU), Suction T at -20 °F, Ambient T at 90 °F.
<b>Suggested refrigeration power*:</b>	8000 W
<b>Condition at evaporation temperature:</b>	-10 °C
<b>Condition at condensation temperature:</b>	45 °C
<b>Condition at ambient temperature:</b>	32 °C
<b>Connection pipes (remote) - outlet:</b>	16 mm
<b>Connection pipes (remote) - inlet:</b>	9.5 mm

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