ALPENINOX

**CRIO Chill Power
Blast Chiller-Freezer 20 2/1 -
120kg - Roll-in - Remote with USB**

728899 (EABF120R)   Roll-in blast chiller/freezer 120kg, 20xGN2/1, remote with USB

Short Form Specification

Item No. _____

For 20 GN2/1 or 600x800 mm trays. Load capacity: chilling 180 kg; freezing 170 kg (UK guidelines). 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).

APPROVAL:

Main Features

- 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).
- Soft Chilling (air temperature -2°C).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Cruise cycle: the chiller automatically sets the parameters for the quickes and best chilling (it works by probe).
- 3-sensor core probe as standard.
- 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.
- Chilling and freezing times can vary according to food quantity, density, moisture contents and type of containers. Chilling capacity according to NF regulations is 144 kg.
- Shock freezing (air temperature -35ºC.)
- Blast Freezing cycle: 100 kg from 90ºC up to -18 ºC in less than four hours.
- Blast Chilling cycle: 120 kg from +90°C up to + 3°C in less than 90 minutes.
- 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).

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.
- 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.
- 304 AISI stainless steel construction throughout.
- Requires remote refrigeration connection.
- All motors and fan are IP21 waterproof protected.
- Waste can be plumbed into drain, but can also be collected in optional waste container.
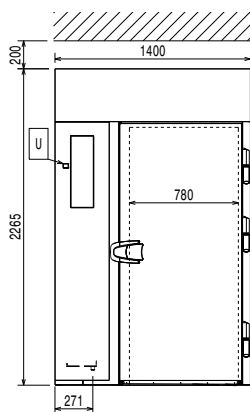- High density polyurethane insulation, 60 mm tickness, HCFC

free.

Included Accessories

- 1 of 3 sensor probe for blat chiller and blast chiller/ PNC 880212
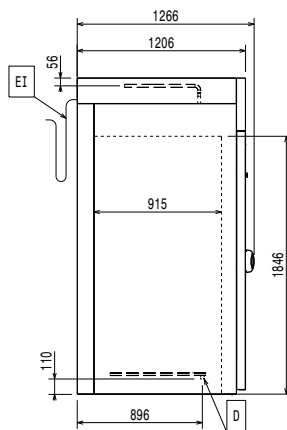 freezers

Optional Accessories

- Trolley for 2/1GN roll-in rack PNC 880017 ❑
- Base for roll-in-rack PNC 880018 ❑
- Kit of HACCP advanced connection for blast chiller PNC 880183 ❑
  and blast chiller/freezers
- 3 sensor probe for blat chiller and blast chiller/ PNC 880212 ❑
  freezers
- 1 single-sensor probe for blast chiller and blast PNC 880213 ❑
  chiller&freezer
- 3 single sensor probes for blast chiller-freezer PNC 880215 ❑
- Kit buzzer for Blast chiller/Freezer Lengthwise with PNC 881143 ❑
  USB
- Air cooled remote unit for LW 180kg blast chiller/ PNC 881159 ❑
  freezer - R404A
- Water cooled remote unit for 180kg blast chiller and PNC 881172 ❑
  180/170kg blast chiller/freezer
- 2/1GN roll-in rack PNC 881449 ❑
- Trolley with tray rack for 20x2/1GN ovens and bcf PNC 922044 ❑
  (63mm pitch)
- Trolley with tray rack for 20x2/1GN ovens and bcf PNC 922046 ❑
  (80mm pitch)
- Trolley with 92-plate capacity banquet rack for PNC 922055 ❑
  20x2/1GN ovens and bcf (85mm pitch)
- Pastry trolley with 16 (400x600) levels for PNC 922069 ❑
  20x2/1GN ovens and bcf, 80mm pitch
- Trolley for 20 2/1 GN roll-in rack PNC 922134 ❑
- Base for 20 2/1 GN roll-in rack PNC 922142 ❑
- Kit HACCP EKIS PNC 922166 ❑

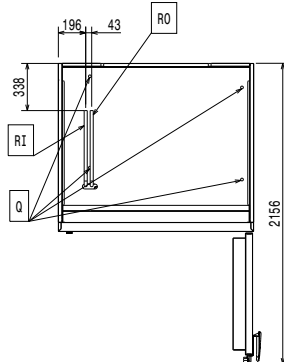2018.09.13

Front

Side

EI = Electrical inlet (power)
RO = Refrigerant Outlet

Top

Electric

Supply voltage:
  728899 (EABF120R)   380-415 V/3N ph/50/60 Hz
Electrical power max.:   2.25 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 - 2/1 containers
Max load capacity: 120 kg

Key Information:

External dimensions, Width:	1400 mm
External dimensions, Height:	2265 mm
External dimensions, Depth:	1206 mm
Shipping weight:	190 kg
Shipping volume:	4.99 m³
Chilling-Freezing Productivity per cycle (NF Regulations):	0 kg - 0 kg
Chilling-Freezing Productivity per cycle (UK Guidelines):	120 kg - 100 kg

Refrigeration Data

Control type:	Electronic
Refrigerant type:	R404a
Suggested refrigeration power*:	5430 W
Condition at evaporation temperature:	-30 °C
Condition at condensation temperature:	35 °C
Condition at ambient temperature:	32 °C
Connection pipes (remote) - outlet:	12 mm
Connection pipes (remote) - inlet:	22 mm

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

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