

# ALPENINOX

## CRIO Chill Tech Blast Chiller-Freezer Crosswise 10 2/1 - 64/56kg (R452A)

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

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

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

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

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



728961 (EABC642)

Blast chiller & freezer  
64/56kg, compatible with  
10x2/1 GN crosswise oven -  
R452A

### Short Form Specification

Item No. \_\_\_\_\_

For 10 GN2/1 or 600x800 mm trays. Load capacity: chilling 64 kg; freezing 56 kg (UK guidelines). Main components in 304 AISI stainless steel. Internal rounded corners and drain. Built-in 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: +3 -41°C. For ambient temperatures up to 40°C. Cyclopentane insulation (HCFC, CFC and HFC free). R452A refrigerant gas (HCFC and CFC free).

### Main Features

- Blast Chilling cycle: 64 kg from 90°C up to 3°C in less than 90 minutes.
- Blast Freezing cycle: 56 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)
- 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.
- 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.
- 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.
- 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

- Internal and external finishing in 304 AISI stainless steel and backpanel in galvanized steel.
- Removable magnetic gasket door with hygienic design.
- Environmentally friendly: R452a as refrigerant gas.
- High density polyurethane insulation, 60 mm thickness, HCFC free.
- Main components in 304 AISI stainless steel.
- Inner cell with fully rounded corners.
- 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: \_\_\_\_\_

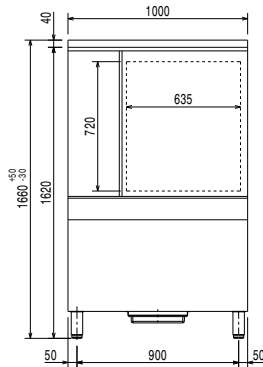
### **Included Accessories**

- 1 of 1 single sensor probe for blast chiller and blast chillers&freezer PNC 880213
- 1 of Removable tray support rack for 10x2/1GN PNC 881009

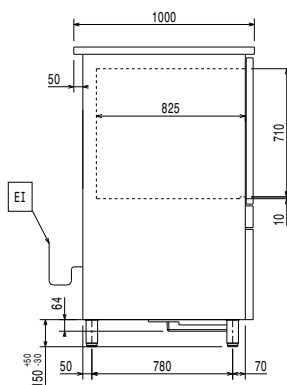
### **Optional Accessories**

- Base for 10x2/1GN tray rack support for 56kg blast chillers and blast chiller/freezers  PNC 880075
- Kit of HACCP advanced connection for blast chiller and blast chillers/freezers  PNC 880183
- 3 sensor probes for blast chiller and blast chillers/freezers  PNC 880212
- 1 single sensor probe for blast chiller and blast chillers&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 10x2/1GN  PNC 881009
- Plastic coated rilsan grid 2/1GN  PNC 881030
- 4 wheels for blast chillers  PNC 881097
- 80mm pitch side hangers for 10x2/1GN oven  PNC 922117
- 60mm pitch side hangers for 10x2/1GN oven  PNC 922123
- Trolley for 10x2/1GN roll-in rack  PNC 922128
- Kit HACCP EKIS  PNC 922166
- Kit to convert to 10x2/1GN roll-in rack  PNC 922202

### Front

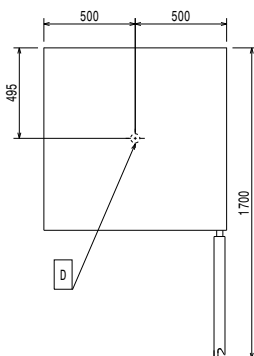


### Side



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

### Top



### Electric

Supply voltage:	728961 (EABC642)	380-415 V/3N ph/50 Hz
Electrical power max.:		3.96 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:	1000 mm
External dimensions, Height:	1640 mm
External dimensions, Depth:	1010 mm
Net weight:	235 kg
Shipping weight:	265 kg
Shipping volume:	1.93 m <sup>3</sup>
Chilling-Freezing Productivity per cycle (NF Regulations):	43.2 kg - 43.2 kg
Chilling-Freezing Productivity per cycle (UK Guidelines):	64 kg - 56 kg

### Refrigeration Data

Refrigerant type:	R452A
Refrigeration power:	2540 W
Refrigeration power at evaporation temperature:	-30 °C
Refrigerant weight:	3700 g

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

Energy consumption, cycle (chilling):	0.076 kWh/kg
Chilling Cycle Time (+65°C to +10°C):	120 min
Full load capacity (chilling):	80 kg
Energy consumption, cycle (freezing):	0.27 kWh/kg
Freezing Cycle Time (+65°C to -18°C):	248 min
Full load capacity (freezing):	40 kg