

# ALPENINOX

## CRIO Chill Tech Blast Chiller-Freezer Crosswise 10 2/1 - 64kg

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

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

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

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

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

ALPENINOX



728595 (EABC642)

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

### 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. Right hinged full door. 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: +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: 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).
- 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.
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- 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).
- Single sensor core probe as standard.
- 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.
- Probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- Freezing (air temperature -36°C)
- Performance guaranteed at ambient temperatures of +40°C.

### Construction

- Internal and external finishing in 304 AISI stainless steel and backpanel in galvanized steel.
- 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.
- 304 AISI stainless steel construction throughout.
- Inner cell with fully rounded corners.
- 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: \_\_\_\_\_

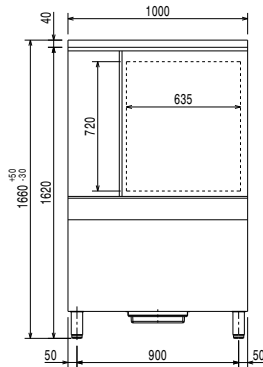
### **Included Accessories**

- 1 of 1 single-sensor probe for blast chiller and blast chiller&freezer PNC 880213
- 1 of Removable tray support rack for 10 GN2/1 PNC 881009

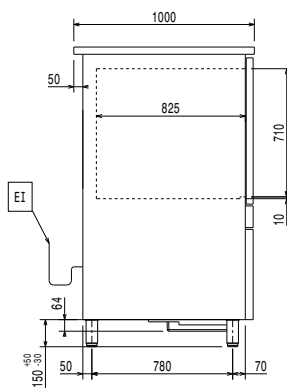
### **Optional Accessories**

- Base for 10 GN 2/1 tray rack support for 56 kg blast chillers and blast chiller/freezers PNC 880075
- 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 10 GN2/1 PNC 881009
- Plastic coated grill rilsan 2/1GN PNC 881030
- 4 wheels for blast chillers PNC 881097
- 80mm pitch side hangers for 10 2/1 GN oven PNC 922117
- 60mm pitch side hangers for 10 2/1 GN oven PNC 922123
- Trolley for 10 2/1 GN roll-in rack PNC 922128
- Kit to convert to 10 2/1 GN roll-in rack PNC 922202

### Front

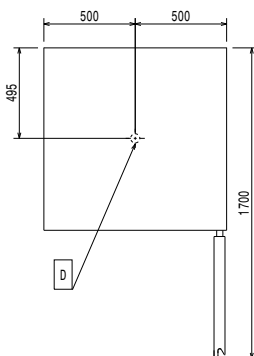


### Side



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

### Top



### Electric

Supply voltage:	728595 (EABC642)	380-415 V/3N ph/50 Hz
Electrical power max.:		3.38 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:	1660 mm
External dimensions, Depth:	1000 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:	R404a
Refrigeration power:	2540 W
Refrigeration power at evaporation temperature:	-30 °C
Refrigerant weight:	3170 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