

CRIO Chill Tech Blast Chiller-Freezer Crosswise 6 1/1 - 12kg (R452A)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



728963 (EBAC005)

* NOT TRANSLATED *

Main Features

- Easy-to-use, electronic control panel. Fully programmable.
- Will freeze product from 90 °C to -18 °C or below in less than 240 minutes.
- Hard Chilling (air temperature -20°C).
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE) for an easier planning of the activities.
- Single sensor core probe as standard.
- 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).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- 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).
- Holding at 3 °C for chilling, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- Blast Chilling cycle: 12,5 kg from 90°C up to 3°C in less than 90 minutes.
- Blast Freezing cycle: 7 kg from 90°C up to -36°C in less than 240 min.
- 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.
- 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.
- 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
- 4 FEET FOR UNDERCOUNTER BC/BCF PNC 880338
- Rilsan grid 600x400mm PNC 880864
- Plastic coated grid for refrigerated counters PNC 881061
- Pair of 1/1 GN grids in 304 AISI PNC 921101
- Kit HACCP EKIS PNC 922166



Electric

Supply voltage:	
728963 (EBAC005)	230 V/1 ph/50 Hz
Electrical power max.:	0.73 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:	6 - 1/1 containers
Max load capacity:	7 kg

Key Information:

External dimensions, Width:	762 mm
External dimensions, Height:	844 mm
External dimensions, Depth:	700 mm
Net weight:	95 kg
Shipping weight:	100.5 kg
Shipping volume:	0.69 m ³
Chilling-Freezing Productivity per cycle (NF Regulations):	7.2 kg - 5.4 kg
Chilling-Freezing Productivity per cycle (UK Guidelines):	12.5 kg - 7.2 kg

Refrigeration Data

Control type:	Electronic
Refrigerant type:	R452A
Refrigeration power:	234 W
Refrigeration power at evaporation temperature:	-23.3 °C
Refrigerant weight:	380 g

Product Information (Commission Regulation EU 2015/1095)

Energy consumption, cycle (chilling):	0.094 kWh/kg
Chilling Cycle Time (+65°C to +10°C):	113 min
Full load capacity (chilling):	15 kg
Energy consumption, cycle (freezing):	0.507 kWh/kg
Freezing Cycle Time (+65°C to -18°C):	250 min
Full load capacity (freezing):	5 kg