

ALPENINOX

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



728903 (EABF120)

Blast chiller/freezer for 20xGN
1/1 or 600x800 mm, 120 kg,
roll-in with USB

Short Form Specification

Item No.

Internal and external structure in 304 AISI stainless steel. Internal rounded corners and diamond-shaped base with drain. Bottom cell pressed in only one piece with outlet drain for cleaning water. Polyurethane insulating foam 85mm in thickness. CFC and HCFC free. Right hinged door with microswitch to stop the fan once the door is opened.

Built-in air/water-cooled refrigeration unit. Refrigerant R404a. Air-flow system to avoid problems of icing or drying of the surface of the food. Two blast chilling cycles (Hard and Soft) controlled either by setting the time or automatically by an electronic probe. Audible alarm at the end of the cycle. Operating temperature from +90 to -18°C. Automatic defrosting and manual defrosting (recommended after every Hard chilling cycle).

Programmable, touch button, electronic control panel with two displays to read: cycle time, cycle countdown, core temperature, alarms and service information. Cruise cycle for fully automatic blast chilling with food probe. Turbo cooling function. Food safe control: all information related to the different operating models are recorded: Date, Time, Cycle, Core temperature, Holding temperature, HACCP accordance. Program memory: two for each cycle, setting time and air temperature. Designed to operate in ambient temperatures up to +43°C.

Max. load capacity: 20 GN2/1 or 600x800mm trays, h=65 mm.

Main Features

- Blast Freezing cycle: 100 kg from 90°C up to -18 °C in less than four hours.
- Blast Chilling cycle: 120 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).
- 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).
- 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.
- 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.
- 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).
- Shock freezing (air temperature -35°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).
- 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

- Environmentally friendly: R404a as refrigerant fluid.
- 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.
- Removable magnetic gasket door with hygienic design.
- Ventilator swinging hinged panel for access to the

APPROVAL: _____

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.
- All motors and fan are IP21 waterproof protected.
- Waste can be plumbed into drain, but can also be collected in optional waste container.

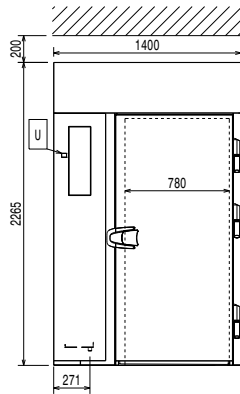
Included Accessories

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

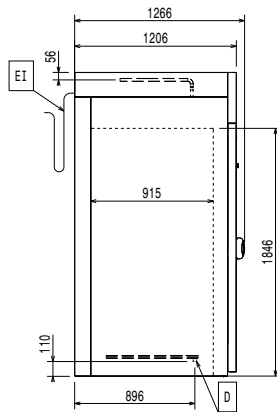
Optional Accessories

- Trolley for 2/1GN roll-in rack PNC 880017
- Base for roll-in-rack PNC 880018
- Kit of HACCP advanced connection for blast chiller 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
- Kit buzzer for Blast chiller/Freezer Lengthwise with USB PNC 881143
- 2/1GN roll-in rack PNC 881449
- Trolley with tray rack for 20x2/1GN ovens and bcf (63mm pitch) PNC 922044
- Trolley with tray rack for 20x2/1GN ovens and bcf (80mm pitch) PNC 922046
- Trolley with 92-plate capacity banquet rack for 20x2/1GN ovens and bcf (85mm pitch) PNC 922055
- Pastry trolley with 16 (400x600) levels for 20x2/1GN ovens and bcf, 80mm pitch PNC 922069
- 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
- 60-mm pitch roll-in rack for 20 2/1 GN PNC 922204
- 80-mm pitch roll-in rack for 14 2/1 GN PNC 922206

Front

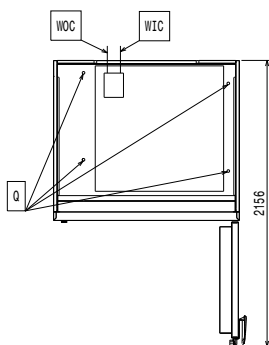


Side



- CW11 = Cold Water inlet 1
- D = Drain
- EI = Electrical inlet (power)
- RO = Refrigerant Outlet

Top



Electric

Supply voltage:	
728903 (EABF120)	380-415 V/3N ph/50 Hz
Electrical power max.:	6.51 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
Max load capacity - trays h 65 mm - n°:	20

Key Information:

External dimensions, Width:	1400 mm
External dimensions, Height:	2473 mm
External dimensions, Depth:	1206 mm
Shipping weight:	600 kg
Shipping volume:	5.42 m ³

Refrigeration Data

Compressor power:	4 hp
Refrigerant type:	R404a
Refrigeration power:	4260 W
Refrigeration power at evaporation temperature:	-30 °C
Refrigerant weight:	6900 g

Product Information (Commission Regulation EU 2015/1095)

Energy consumption, cycle (chilling):	0.074 kWh/kg
Chilling Cycle Time (+65°C to +10°C):	77 min
Full load capacity (chilling):	120 kg
Energy consumption, cycle (freezing):	0.235 kWh/kg
Freezing Cycle Time (+65°C to -18°C):	263 min
Full load capacity (freezing):	120 kg