

ALPENINOX

CRIO Chill Power Blast Chiller-Freezer 20 2/1 - 180kg - Roll-in with USB

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



728901 (EABC180)

Blast chiller/freezer for 20 GN 1/1 ovens, 180 kg, roll-in with USB

728902 (EABCD180)

Blast chiller/freezer for 20 GN 2/1 ovens, 180 kg, roll-in, lengthwise (disassembled) 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). Compatible with Zanussi, Alpeninox and Rational SCC Lengthwise ovens. External and internal top, front and side panels in 304 AISI stainless steel. Internal rounded corners and drain. Right hinged full door. Built-in refrigeration unit. Electronic control, 5 standard and 10 programmable cycles. 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).

Main Features

- Blast Chilling cycle: 180 kg from +90°C up to + 3°C in less than 90 minutes.
- Blast Freezing cycle: 170 kg from 90°C up to -18 °C in less than four hours.
- Soft Chilling (air temperature -2°C).
- 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).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- 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).
- Cruise cycle: the chiller automatically sets the parameters for the quickest and best chilling (it works by probe).
- High density polyurethane insulation, 85 mm thickness, HCFC free.
- 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.
- Shock freezing (air temperature -35°C.)
- 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.
- Environmentally friendly: R404a as refrigerant fluid.
- 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.

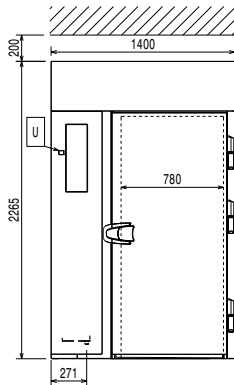
Included Accessories

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

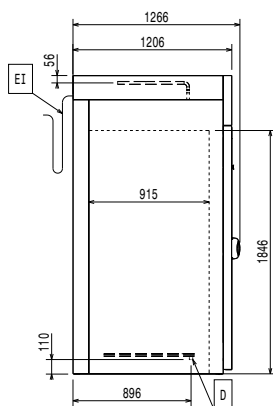
Optional Accessories

- 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
- Pair of baking tray support for 10 and 20 2/1 ovens (only for 728901) PNC 922173
- 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

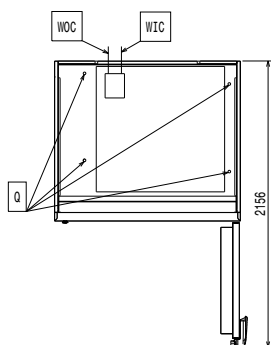


Side



- CW11** = Cold Water inlet 1 **WIC** = Cooling water inlet
D = Drain **WOC** = Cooling water outlet
EI = Electrical inlet (power)
RO = Refrigerant Outlet

Top



Electric

Supply voltage:

728901 (EABC180)	380-415 V/3N ph/50 Hz
728902 (EABCD180)	380-415 V/3N ph/50 Hz

Electrical power max.: 9.75 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:	180 kg

Key Information:

External dimensions, Width:	1400 mm
External dimensions, Height:	2473 mm
External dimensions, Depth:	1206 mm
Shipping weight:	
728901 (EABC180)	635 kg
728902 (EABCD180)	480 kg
Shipping volume:	
728901 (EABC180)	5.27 m ³
728902 (EABCD180)	3.93 m ³

Refrigeration Data

Compressor power:	7,5 hp
Refrigerant type:	R404a
Refrigeration power:	18990 W
Refrigeration power at evaporation temperature:	-10 °C
Refrigerant weight:	7500 g

Product Information (Commission Regulation EU 2015/1095)

Energy consumption, cycle (chilling):	0.073 kWh/kg
Chilling Cycle Time (+65°C to +10°C):	86 min
Full load capacity (chilling):	200 kg
Energy consumption, cycle (freezing):	0.239 kWh/kg
Freezing Cycle Time (+65°C to -18°C):	270 min
Full load capacity (freezing):	170 kg