

## Blast Chiller/Freezers 30-25kg

Chilling means bringing the temperature of cooked food from +90°C to +3°C in a short time lap which does not allow bacterial growth. Electrolux Blast Chillers/Freezers reduce temperature from +90°C to +3°C at food core in less than 90 minutes and down to -18°C in less than four hours: the model detailed on this sheet performs this cycle up to a 30 kg full load. After the Blast Chilling/freezing process a holding cycle starts automatically to respectively maintain food at +3 and -18 °C. Blast frozen food has a solid 6 months/1 year shelf life without loss of flavour, nutritional values and weight. The opportunity to prepare in a single shot the food to be used in different times during the week enables a better work scheduling and therefore a sensible reduction in labour costs.



726346

### OPERATING MODES

- Cruise: the chiller automatically sets the parameters for the quickest and best chilling (it works by probe).
- Soft Chilling (Air temperature -2°C).
- Hard Chilling (Air temperature -20°C).
- Shock freezing (Low air temperature adjustable up to -41 °C.)
- Holding at +3°C or -18°C (automatically activated at the end of each cycle).
- All the probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- Holding at +3°C (automatically activated at the end of each cycle).
- Turbo cooling: the chiller works continuously at the desired temperature. Ideal for continuous production.
- It is possible to operate by time or by probe.
- The control unit provides several operating settings: time/core temperature according to NF and UK regulations, time/air temperature/probe personalised according to national regulations, sterilizing cycle: UV lamps built-in (on request), 3 single sensor core temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting. All parameters are programmable.
- 3-sensor core probe as standard and automatic detection of the core probe insertion.
- The control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Suitable for ambient temperatures up to 32°C.
- Two specialized cycles, P1 brings down ice-cream temperature to -14°C (measured at the core when probe is inserted). Once set temperature is reached, the temporary maintenance phase automatically begins, holding the -14°C temperature. P2 sets temperature to -36°C / -40°C for an indefinite amount of time, maintaining the ventilation active. Temperature is adjustable up to -40°C without interrupting the cycle, allowing ice-cream to be kept longer in the freezer.
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- An audible alarm starts when the cycle ends or terminates abnormally.



**Electrolux air-o-chill  
Blast Chiller/Freezers 30-25kg**

**PERFORMANCE**

- Blast Chilling cycle: 30 kg from +90°C up to + 3°C in less than 90 minutes.
- Blast Freezing cycle : 25 kg from 90°C up to -18 °C in less than four hours.
- Multi-purpose internal structure is suitable for 6 grids GN 1/1 (18 positions available with 20 mm pitch) 6 grids or trays 600 x 400 mm (18 positions available with 20 mm pitch) or 9 ice-cream basins of 5 kg each (h 125 x 165 x 360).
- Chilling and freezing times can vary according to food quantity, density, moisture contents and type of containers. Chilling capacity according to NF\* regulations is 18 kg.

**CONSTRUCTION**

- Internal and external finishing in 304 AISI stainless steel and pack panel in galvanized steel.
- High density polyurethane insulation, 60 mm thickness, HCFC free.

- Environmentally friendly: R404a as refrigerant fluid.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Inner cell with fully rounded corners.
- Door equipped with removable magnetic gasket with hygienic design.
- All motors and fan waterproof protected IP20.
- Evaporator with anti rust protection.
- Ventilator (fan) swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Hot gas defrosting system.
- Solenoid valves.
- 1 thermostatic expansion valve.
- Feet 150 mm high.
- Stand alone printer as optional, built in on request.
- PC connection on request, gate RS 485.

**INSTALLATION**

- No water connections required.
- Waste can be plumbed into drain, but can also be collected in optional waste container.

\*NF HYGIENE ALIMENTAIRE certifying authority : AFAQ AFNOR CERTIFICATION. Adress:11, Avenue Francis de Pressense - 93571 Saint-Denis La Plaine Cedex - France. Conformity with regulation NF031. Certified guarantees: fitness for cleaning, thermal performance

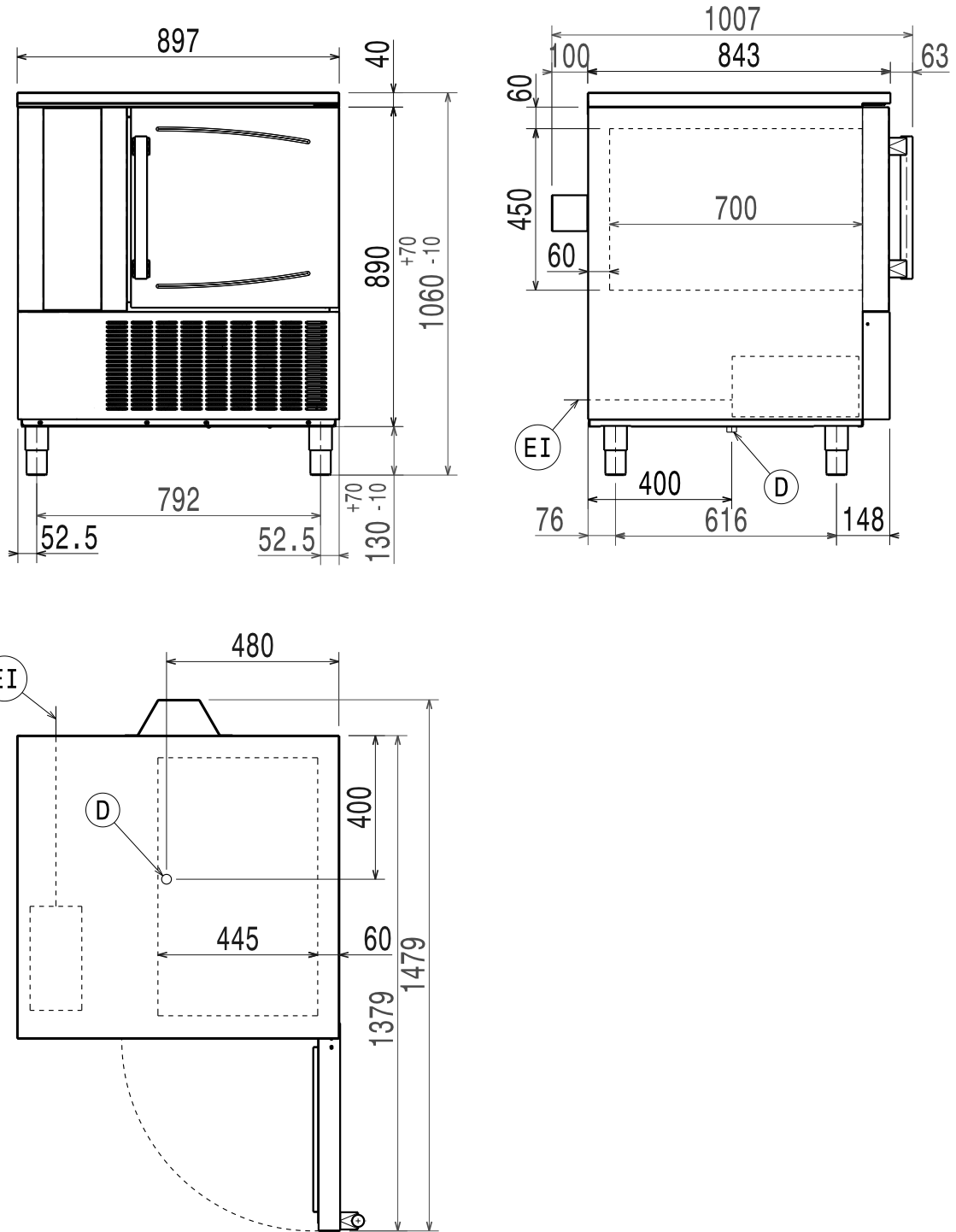
Installation diagram:

- D - Drain
- EQ - Equipotential screw
- TCA - Technical connection area
- EH - HACCP

	<b>AOFPS061C 726346</b>	<b>AOFPS061CT 726347</b>
<b>TEHNILISED ANDMED</b>		
Tüüp	E - KÜLMUTID - 30 KG	E - KÜLMUTID - 30 KG
Jõudlus tsükliis - kg/NF. reguleerimise alusel	18, 18	18, 18
Tootlikkus tsükliis - kg.		
UK standard	30, 25	30, 25
Jahutusseade	Sisseehitatud	Sisseehitatud
Kontrolli tüüp	Elektrooniline	Elektrooniline
Termostaat	Elektrooniline	Elektrooniline
Termomeetrid	Digitaalne	Digitaalne
Välismõõtmed -mm/laius	897	896
Välismõõtmed -mm		
sügavus/avatud ustega	1007, 1379	1007, 1378.5
Välismõõtmed -mm/kõrgus	1060	1020
Ukse hinged	Parem pool	Parem pool
Kandikute tüüp	600x400; GN 1/1; Ice Cream	600x400; GN 1/1; Ice Cream
Maks. mahutavus nõu kõrgus 65 mm	6	6
Asendite arv/siinide vahe mm	18, 20	18, 20
Kompressori võimsus - hp	1.8	1.8
Jahutusaine tüüp	R404a	R404a
Jahutusaine kogus - g	1800	1800
Jahutusaine võimsus - W	1600	1600
Aurustustemperatuur - °C	-30	-30
Võimsus - kW		
paigaldatuna-elekter	1.94	1.94
Netokaal - kg	169	165
<b>STANDARD LISAVARUSTUS</b>		
3-PUNKTI-SENSORIGA TORK.TE-KIIRJ/KÜLM LW	1	1
TORNPAIGALDUS: AHI 6GN+30KG KIIRJAH/KÜLM		1
<b>LISAVARUSTUS</b>		
(ILMA TORNITA) PIIND 726619KJ+KK726656		880027
*NOT TRANSLATED*	880294	880294
1 ÜKSIKU-SENSORIGA TORK.TE-KIIRJ/KÜLM LW	880213	880213
1/1 GN AISI 304 RVT RESTIPAAR	921101	921101
2 ÜKSIKU-SENSORIGA TORK.TE-KIIRJ/KÜLM LW	880214	880214
3 ÜKSIKU-SENSORIGA TORK.TE-KIIRJ/KÜLM LW	880215	880215
3-PUNKTI-SENSORIGA TORK.TE-KIIRJ/KÜLM LW	880212	880212
AHJUTOGI+RATTAD 5X1/1GN, 80MM	922008	922008
AHJUTOGI+RATTAD 6X1/1GN, 65MM	922005	922005
KAETUD VÖRGU RIULITUGI	881061	881061
KIIRJAH.KIIRKÜLMIKU RATTAKOMPL(4)	880111	
LW+CW KIIRJAH.KIIRKÜLMIKU HACCP LIIDES	880183	880183
PRINTER HACCP BASIC VERSIOONILE	881532	881532
TORNPAIGALDUS: AHI 6GN+30KG KIIRJAH/KÜLM	881049	881049

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HDBB010

2013-10-03

<b>PAIGALDUSJONIS</b> EI - Elektriühendus	<b>AOFPS061C</b> <b>726346</b>
	400 V, 3N, 50