

Electrolux Blast Chillers

Blast Chillers - 56 kg

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 reduce temperature from +90°C to +3°C at food core in less than 90 minutes: the models detailed on this sheet performs this cycle up to a 56 kg full load. After the Blast Chilling a holding cycle starts automatically to maintain food at +3°C. Blast chilled food has a solid 5 days 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. The range of Electrolux Blast Chillers crosswise consists of 1 model with built in refrigerating unit that offer an excellent all-round performance.



Model 726622

OPERATING MODES

- Soft Chilling (Air temperature -2°C).
- Hard Chilling (Air temperature -12°C).
- 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.
- Automatic recognition of the insertion of the food probe (cycles piloted either by food probe temperature or by time).

- 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 or 3-sensor temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting. All parameters are programmable.
- Single sensor core probe as standard.
- The control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- 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).

- 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.

PERFORMANCE

- Chilling times can vary according to food quantity, density, moisture contents and type of containers. Chilling capacity according to NF* regulations is 18 kg.



Electrolux

Electrolux Blast Chillers
Blast Chillers - 56 kg

CONSTRUCTION

- Internal and external finishing in 304 AISI stainless steel and backpanel 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.
- Motors and fan waterproof protected IP20.
- Evaporator with antirust protection.

- Ventilator (fan) swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Thermostatic expansion valve to optimize the cooling unit efficiency.
- Adjustable feet 150 mm high.
- Stand alone printer as accessory.
- PC connection on request, gate RS 485.

INSTALLATION

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

| | RBC201 726624 |
|--|--------------------------|
| TECHNICAL DATA | |
| Type | D - 56 KG CHILLER |
| Productivity per cycle - kg. | |
| NF Regulations - chilling / freezing | 43.2 |
| UK Guide lines - chilling / freezing | 56 |
| Gross capacity (D.I.N. 8952) - l. | 560 |
| Cooling unit | Built-in |
| External dimensions - mm | |
| width | 800 |
| depth/with open doors | 835, 1570 |
| height | 2230 |
| N° and type of door | 1 |
| Door hinges | Right Side |
| Trays type | GN 1/1; 600x400 |
| Max load capacity - trays h 65 mm - n° | 12 |
| Compressor power - HP | 2.5 |
| Refrigerant type | R404a |
| Refrigerant quantity - g. | 4000 |
| Refrigeration power - W | 5363 |
| Refrigerant power | |
| at evaporation temperature - °C | -5 |
| Power - kW | |
| installed-electric | 2.558 |
| Net weight - kg. | 231 |
| INCLUDED ACCESSORIES | |
| 1 SINGLE SENSOR PROBE CHILLER+C/FREEZER | 1 |
| REMOVABLE TRAY SUPPORT RACK FOR 20 GN1/1 | 4 |
| ACCESSORIES | |
| 3-SENSOR PROBE FOR CHILLER+C/FREEZER | 880088 |
| 60-MM PITCH ROLL-IN RACK FOR 20X1/1 | 922203 |
| 80MM PITCH ROLL-IN RACK 14X1/1GN | 922205 |
| KIT 3 SINGLE SENSOR PROBES FOR BC/BCF | 880269 |
| KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW | 880183 |
| PAIR OF 1/1 GN AISI 304 S/S GRIDS | 921101 |
| PLASTIC COATED GRID-600X400 MM | 880864 |
| PRINTER FOR HACCP BASIC VERSION | 881532 |
| RACK RAILS FOR VERTICAL BLAST CHILLER | 881182 |
| REMOVABLE TRAY SUPPORT RACK FOR 20 GN1/1 | 881010 |
| RILSAN COATED GRID | 881061 |
| TROLLEY FOR 20X1/1 ROLL-IN RACK | 922132 |

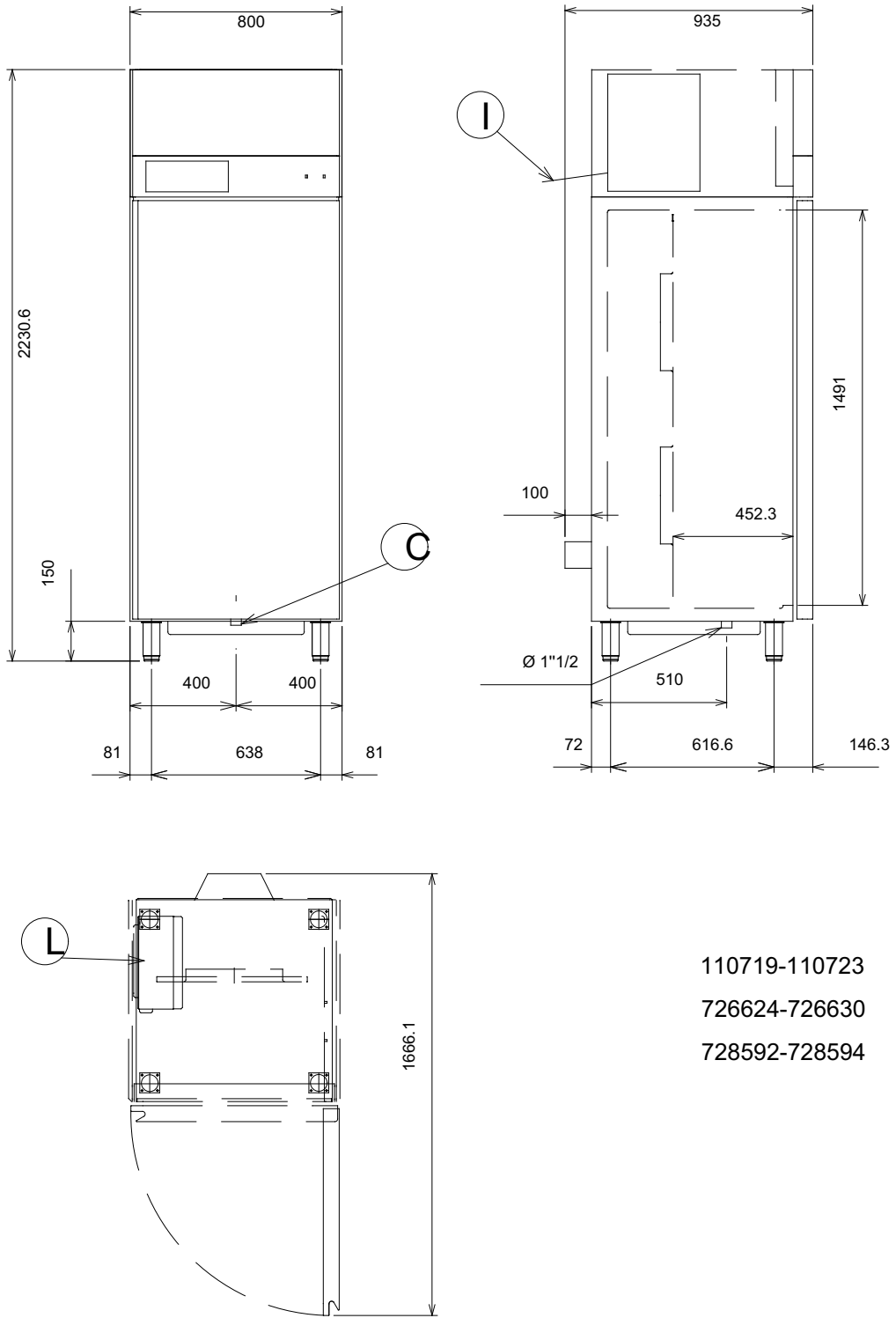
HDAA030

2008-07-25

Subject to change without notice

Electrolux Blast Chillers
Blast Chillers - 56 kg

726624



110719-110723
 726624-726630
 728592-728594

| | |
|--|--------------------------------|
| LEGEND I - Electrical connection | RBC201 726624 |
| | 400 V, 3N, 50 |

HDAA030

2008-07-25

Subject to change without notice