

## CRIO Chill Blast Chiller-Freezer 10GN2/1 100/70 kg - Remote

ITEM #

MODEL #

NAME #

SIS #

AIA #



729255 (ABFA12RE)

CRIO Chill blast chiller freezer  
100/70kg, 10 GN 2/1 or  
600x400mm (29 levels pitch  
30mm) with touch screen  
control and remote  
refrigerating unit (R452a)

### Short Form Specification

#### Item No.

Blast chiller freezer with high resolution full touch screen interface, multilanguage

- For 10 GN 2/1 or 600x400 mm trays. Up to 36 ice cream basins of 5 kg (165x360x125h mm)
- Load capacity: chilling 100 kg; freezing 70 kg
- AirFlow air distribution system to achieve maximum performance with 7 fan speed levels
- Chilling/Freezing modes: Automatic (10 food families with 100+ different pre-installed variants); Programs (a maximum 1000 programs can be stored and organized in 16 different categories); Manual (soft chilling, hard chilling, freezing, holding, turbo cooling and lite hot cycles); Special Cycles (Cruise chilling, proving, retarded proving, fast thawing, Sushi&Sashimi, Sous-Vide chilling, ice-cream, yogurt and chocolate)
- Special functions: MultiTimer chilling/freezing, Make-it-Mine to customize interface, Homepage to customize homepage, agenda Calendar
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE 2.0)
- Automatic and manual defrosting and drying
- USB port to download HACCP data, programs and settings. Connectivity ready
- 3-point multi sensor core temperature probe
- Stainless steel construction throughout
- Internal rounded corners
- Remote refrigeration unit
- R452a refrigerant gas
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).

### Main Features

- Holding at +3 °C for chilling or -22 °C for freezing, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- Freezing cycle: 70 kg from 90°C up to -41°.
- Blast Chilling cycle: 100 kg from +90°C up to + 3°C.
- X-Freeze cycle: ideal for blast freezing all kinds of food (raw, half or fully cooked).
- Lite-Hot cycle: ideal for soft heating preparations.
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Automatic mode including 10 food families (meat, poultry, fish, sauces and soup, vegetables, pasta/rice, bread, savory and sweet bakery, dessert, beverage fast cooling) with 100+ different pre-installed variants. Through Automatic Sensing Phase the blast chiller optimizes the chilling process according to size, quantity and type of food loaded to achieve the selected result. Real time overview of the chilling parameters. Possibility to personalize and save up to 70 variants per family.
- Programs mode: a maximum of 1000 programs can be stored in the blast chiller's memory, to recreate the exact same high standard at any time. The programs can be grouped in 16 different categories to better organize the menu. 16-step chilling programs also available.
- MultiTimer function to manage up to 20 different chilling cycles at the same time, improving flexibility and ensuring excellent results. Can be saved up to 200 MultiTimer programs.
- Fan with 7 speed levels. Fan stops in less than 5 seconds when door is opened.
- 3-point multi sensor core temperature probe for high precision and food safety.
- Tropicalized unit.
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE 2.0 Patented US7971450B2 and related family) for an easier planning of the activities.
- Customizable pre-cooling and pre-heating functions.
- Automatic and manual defrosting and drying.
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).
- Multi-purpose internal structure suitable for gastronomy, bakery trays or ice-cream basins.

### Construction

- Remote refrigeration unit (optional accessory).
- Solenoid valve to automatically manage the gas pressure in the thermodynamic circuit.
- Main components in 304 AISI stainless steel.
- Evaporator with antirust protection.
- Motors and fan waterproof protected IP54.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- Removable magnetic gasket door with hygienic design.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Door stopper to keep the door open in order to avoid the formation of bad smells (kit available to be mounted on site,

APPROVAL:

depending on preferred door hinge).

- Automatic heated door frame.

### User Interface & Data Management

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Pictures upload for full customization of cycles.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- USB port to download HACCP data, share chilling programs and configurations.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.
- With Match function the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires optional accessory).

### Included Accessories

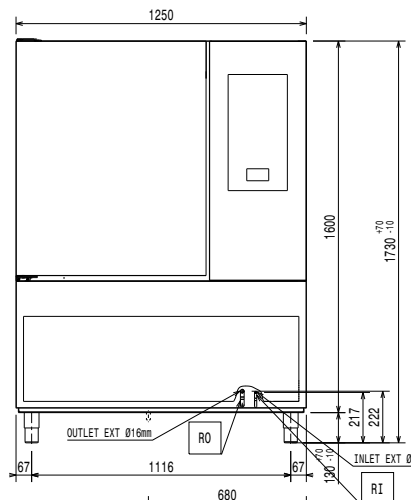
- 1 of 3-sensor probe for blast chiller freezer PNC 880582

### Optional Accessories

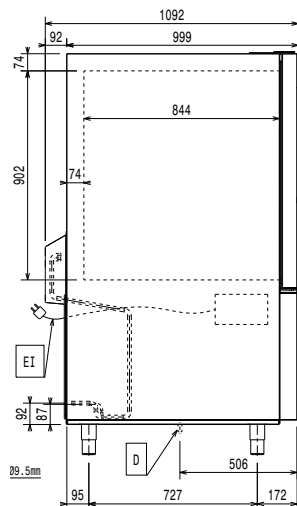
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|---|------------|--------------------------|
| • Pastry grid (400x600mm) for 70kg blast chillers/blast chiller freezers  | PNC 880294 | <input type="checkbox"/> |
| • Slide-in rack support for 10 GN 2/1 blast chiller freezer   | PNC 880563 | <input type="checkbox"/> |
| • Kit of 3 single sensor probes for blast chiller/freezers  | PNC 880567 | <input type="checkbox"/> |
| • 3-sensor probe for blast chiller freezer  | PNC 880582 | <input type="checkbox"/> |
| • 5 stainless steel runners for 10 GN 2/1 blast chiller freezer   | PNC 880588 | <input type="checkbox"/> |
| • Flanged feet for blast chiller freezer  | PNC 880589 | <input type="checkbox"/> |
| • Air remote refrigerating unit for 50/50kg, 10 GN 1/1 blast chiller freezer (> 10 m) and 100/70kg, 10 GN 2/1 blast chiller freezer (≤ 10 m) - R452A  | PNC 881222 | <input type="checkbox"/> |
| • Air remote refrigerating unit for 100/70kg, 10 GN 2/1 blast chiller freezer (> 10 m) and 100/85kg, 20 GN 1/1 blast chiller freezer (≤ 10 m) - R452A | PNC 881223 | <input type="checkbox"/> |
| • Water remote refrigerating unit for 100/70kg, 10 GN 2/1 blast chiller freezer - R452A   | PNC 881227 | <input type="checkbox"/> |
| • 6 wheels for 10 GN 2/1 blast chiller freezer  | PNC 881285 | <input type="checkbox"/> |
| • Pair of 1/1GN AISI 304 grids  | PNC 922017 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1   | PNC 922062 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 2/1   | PNC 922076 | <input type="checkbox"/> |
| • Pair of 2/1 GN grids in 304 AISI  | PNC 922175 | <input type="checkbox"/> |
| • Pastry grid in AISI 304 stainless steel, 400x600mm  | PNC 922264 | <input type="checkbox"/> |
| • Connectivity hub (SIM) Router Ethernet + WiFi + 4G (UE)   | PNC 922399 | <input type="checkbox"/> |
| • Connectivity hub (LAN) Router Ethernet + WiFi   | PNC 922412 | <input type="checkbox"/> |
| • IoT module for CRIO Chill blast chiller/freezers  | PNC 922421 | <input type="checkbox"/> |
| • Connectivity router (WiFi and LAN)  | PNC 922435 | <input type="checkbox"/> |

- |   |            |                          |
|---|------------|--------------------------|
| • Match kit - to connect oven and blast chiller freezer for Cook&Chill process. The kit includes 2 boards and cables. Not for OnE Connected | PNC 922439 | <input type="checkbox"/> |
| • Tray rack with wheels, 10 GN 2/1, 65mm pitch (included)   | PNC 922603 | <input type="checkbox"/> |
| • Tray rack with wheels 8 GN 2/1, 80mm pitch  | PNC 922604 | <input type="checkbox"/> |
| • Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners)                        | PNC 922609 | <input type="checkbox"/> |
| • Trolley for slide-in rack for 6 & 10 GN 2/1 oven and blast chiller freezer  | PNC 922627 | <input type="checkbox"/> |
| • Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch                                       | PNC 922650 | <input type="checkbox"/> |
| • Probe holder for liquids  | PNC 922714 | <input type="checkbox"/> |

### Front

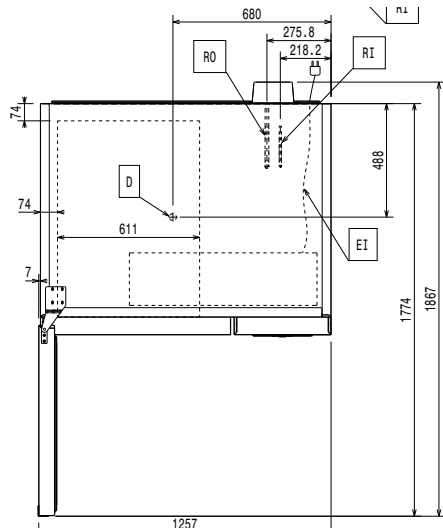


### Side



D = Drain  
EI = Electrical inlet (power)  
RO = Refrigerant Outlet

### Top



### Electric

Circuit breaker required

**Supply voltage:** 220-240 V/1 ph/50/60 Hz

**Electrical power, max:** 1.9 kW

**Heating power:** 1.9 kW

### Water:

**Drain line size:** 1"1/2

### Installation:

**Clearance:** 5 cm on sides and back.

Please see and follow detailed installation instructions provided with the unit

### Capacity:

**Max load capacity:** 100 kg

**Number and type of grids:** 10 (GN 2/1; 600x800)

**Number and type of basins:** 21 (360x250x80h)

### Key Information:

**Door hinges:**

**External dimensions, Width:** 1250 mm

**External dimensions, Depth:** 1092 mm

**External dimensions, Height:** 1730 mm

**Net weight:** 210 kg

**Shipping weight:** 245 kg

**Shipping volume:** 2.9 m<sup>3</sup>

### Refrigeration Data

**Refrigeration power at evaporation temperature:**

-20 °C

Remote refrigeration unit required.  
Working temperature in the cavity of the blast chiller is down to -41°C.  
Note: refrigeration power calculated at a distance of 20 linear mt.

**\*Note:**

**Compatible refrigerant gas:**

R404A; R452A

### Product Information (EN17032 – Commission Regulation EU 2015/1095)

Test performed in a test room at 30°C to chill/ freeze (+10°C/-18°C) a full load of 40mm deep trays filled with mashed potatoes evenly distributed up to a height of 35 mm at starting temperature between 65° and 80°C within 120/270min.

**Chilling Cycle Time (+65°C to +10°C):** 120 min

**Full load capacity (chilling):** 0 kg

**Freezing Cycle Time (+65°C to -18°C):** 270 min

**Full load capacity (freezing):** 0 kg

### ISO Certificates

**ISO Standards:** ISO 9001; ISO 14001; ISO 45001; ISO 50001