

Blast Chiller Freezers Crosswise Blast Chiller-Freezer Crosswise - 40kg 10GN 1/1 (R452A)

ITEM #

MODEL #

NAME #

SIS #

AIA #



729542 (ACBCFA040SE)

CRIO Chill Tech blast chiller & freezer 40kg, compatible with 10x1/1GN convection oven - R452A

Short Form Specification

Item No.

Blast chiller/freezer with digital temperature and time display. For 10 GN 1/1 or 600x400 mm trays (h = 65 mm). Load capacity: chilling 40 kg; freezing 25 kg. Automatic detection of food probe insertion. Automatic and Manual defrost. Blast chilling real remaining time estimation (A.R.T.E.). Turbo cooling function. Thawing function. HACCP and Service alarms with data logging. Connectivity ready. Operating air temperature: +10/-36°C. Single sensor food probe. Main components in 304 AISI stainless steel. Internal rounded corners and drain. Evaporator with antirust protection. Performances guaranteed at ambient temperature of +40°C. Cyclopentane insulation (HCFC, CFC and HFC free). R452a refrigerant gas (HCFC and CFC free). Built-in refrigeration unit.

Main Features

- Holding at +3 °C for chilling or -20 °C for freezing, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- Blast Chilling cycle: 40 kg from 90°C up to 3°C.
- Freezing cycle: 25 kg from 90°C up to -36°C.
- Chilling cycle with automatic preset cycles:
 - Soft Chilling, ideal for delicate food and small portions.
 - Hard Chilling, ideal for solid food and whole pieces.
- Freezing cycle with automatic preset cycles, ideal for all kind of food (raw, half or fully cooked).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Thawing cycle, ideal for defrosting food in a controlled and safe environment.
- Possibility to modify the cavity temperature in turbo cooling and thawing cycles.
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE) for an easier planning of the activities.
- Single sensor core probe as standard.
- On-board HACCP monitoring capable.
- Performance guaranteed at ambient temperatures of +40°C (Climatic class 5).
- Automatic and manual defrosting.
- Tropicalized unit.
- Multi-purpose internal structure suitable for gastronomy, bakery trays or ice-cream basins.

Construction

- IP21 protection index.
- No water connections required.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- Built-in refrigeration unit.
- Main components in 304 AISI stainless steel.
- Evaporator with antirust protection.
- Automatic heated door frame.
- Door reversible on site.
- Door stopper to keep the door open in order to avoid the formation of bad smells (kit available to be mounted on site, depending on preferred door hinge).

User Interface & Data Management

- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).

Sustainability

- High density polyurethane insulation, 60 mm thickness, HCFC free.

APPROVAL:

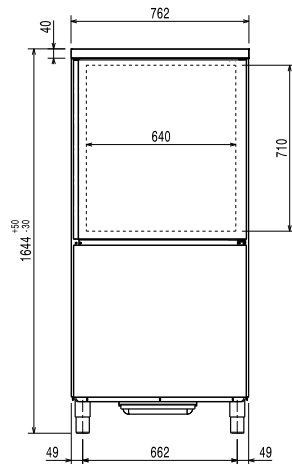
Included Accessories

- 1 of 1 single-sensor probe for blast chiller/ PNC 880213
freezers

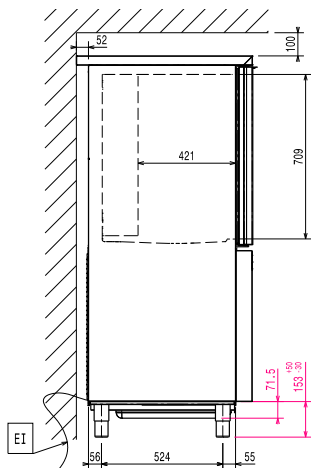
Optional Accessories

- | | | |
|---|------------|--------------------------|
| • 1 single-sensor probe for blast chiller/ freezers | PNC 880213 | <input type="checkbox"/> |
| • 4 wheels for blast chiller freezer | PNC 881284 | <input type="checkbox"/> |
| • Roll-in rack support for 40 kg blast chiller/ freezers GN 1/1 | PNC 881518 | <input type="checkbox"/> |
| • Pair of 1/1GN AISI 304 grids | PNC 921101 | <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"/> |
| • 80mm pitch side hangers for 10x1/1GN electric oven | PNC 922115 | <input type="checkbox"/> |
| • 80mm pitch side hangers for 10x1/1GN gas oven | PNC 922116 | <input type="checkbox"/> |
| • 60mm pitch side hangers for 10x1/1GN electric oven | PNC 922121 | <input type="checkbox"/> |
| • 60mm pitch side hangers for 10x1/1GN gas oven | PNC 922122 | <input type="checkbox"/> |
| • Trolley for 10x2/1GN roll-in rack | PNC 922128 | <input type="checkbox"/> |
| • Trolley for 10x1/1GN roll-in rack | PNC 922130 | <input type="checkbox"/> |
| • Kit to convert to 10x1/1GN roll-in rack | PNC 922201 | <input type="checkbox"/> |
| • Pastry grid in AISI 304 stainless steel, 400x600mm | PNC 922264 | <input type="checkbox"/> |
| • IoT module for CRIO Chill Tech blast chiller/ freezers | PNC 922419 | <input type="checkbox"/> |
| • POE switch | PNC 922432 | <input type="checkbox"/> |

Front

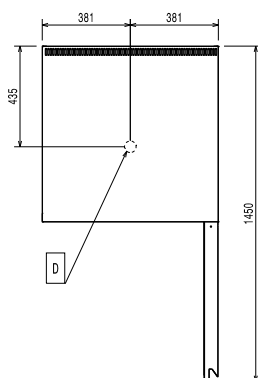


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage: 380-415 V/3N ph/50/60 Hz
Electrical power max.: 1.2 kW

Installation:

Please see and follow detailed installation instructions provided with the unit

Capacity:

Max load capacity: 28 kg
Number and type of grids: 10 (GN 1/1; 600x400)
Number and type of basins: 10 (360x250x80h)

Key Information:

External dimensions, Width: 762 mm
External dimensions, Depth: 760 mm
External dimensions, Height: 1644 mm
Net weight: 140 kg
Shipping weight: 157 kg
Shipping volume: 1.3 m³

Refrigeration Data

Refrigeration power at evaporation temperature: -20 °C
Condenser cooling type: AIR

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

Chilling Cycle Time (+65°C to +10°C): 79 min

Full load capacity (chilling): 40 kg

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.

Sustainability

Refrigerant type: R452A
GWP Index: 2141
Refrigeration power: 3244 W
Refrigerant weight: 1500 g
Energy consumption, cycle (chilling): 0.0697 kWh/kg
Energy consumption, cycle (freezing): 0.2336 kWh/kg