

ALPENINOX

CRIO Chill Tech Blast Chiller-Freezer Crosswise 10 2/1 - 64/56kg (R452A)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



728961 (EABC642)

Blast chiller & freezer
64/56kg, compatible with
10x2/1 GN crosswise oven -
R452A

Short Form Specification

Item No.

For 10 GN2/1 or 600x800 mm trays. Load capacity: chilling 64 kg; freezing 56 kg (UK guidelines). Main components in 304 AISI stainless steel. Internal rounded corners and drain. Built-in refrigeration unit. 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: +3 -41°C. For ambient temperatures up to 40°C. Cyclopentane insulation (HCFC, CFC and HFC free). R452A refrigerant gas (HCFC and CFC free).

Main Features

- Blast Chilling cycle: 64 kg from 90°C up to 3°C in less than 90 minutes.
- Blast Freezing cycle: 56 kg from 90°C up to -18°C in less than 240 min.
- Soft Chilling (air temperature -2°C).
- Hard Chilling (air temperature -20°C).
- Freezing (air temperature -36°C)
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- 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.
- 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: 3 single sensor or 3-sensor temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting.
- Single sensor core probe as standard.
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE) for an easier planning of the activities.
- Performance guaranteed at ambient temperatures of +40°C.
- Automatic and manual defrosting.

Construction

- Internal and external finishing in 304 AISI stainless steel and backpanel in galvanized steel.
- Removable magnetic gasket door with hygienic design.
- Environmentally friendly: R452a as refrigerant gas.
- Main components in 304 AISI stainless steel.
- Inner cell with fully rounded corners.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- No water connections required.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- Built-in refrigeration unit.
- Removable magnetic door gasket with hygienic design.

Sustainability

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

APPROVAL: _____

Part of



Electrolux
Professional
Group

ALPENINOX
www.alpeninox.com

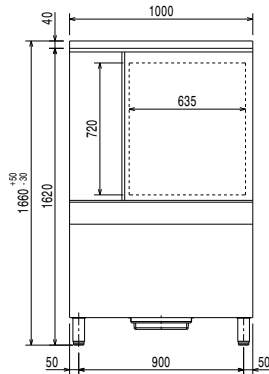
Included Accessories

- 1 of 1 single sensor probe for blast chiller and blast chillers&freezer PNC 880213
- 1 of Removable tray support rack for 10x2/1GN PNC 881009

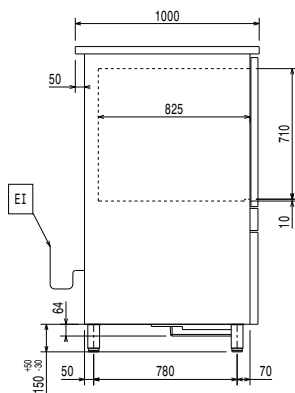
Optional Accessories

- Base for 10 GN 2/1 slide-in rack support for 56 kg blast chiller/freezers PNC 880075
- Kit of HACCP advanced connection for blast chiller and blast chillers/freezers PNC 880183
- 1 single sensor probe for blast chiller and blast chillers&freezer PNC 880213
- 2 single sensor probes for blast chiller-freezer PNC 880214
- Rilsan grid 600x400mm PNC 880864
- Removable tray support rack for 10x2/1GN PNC 881009
- Plastic coated rilsan grid 2/1GN PNC 881030
- 4 wheels for blast chillers PNC 881097
- 80mm pitch side hangers for 10x2/1GN oven PNC 922117
- 60mm pitch side hangers for 10x2/1GN oven PNC 922123
- Trolley for 10x2/1GN roll-in rack PNC 922128
- KIT HACCP EKIS PNC 922166
- Kit to convert to 10x2/1GN roll-in rack PNC 922202
- ETHERNET CONNECTOR FOR ECAP PROTOCOL ITEMS PNC 922768

Front

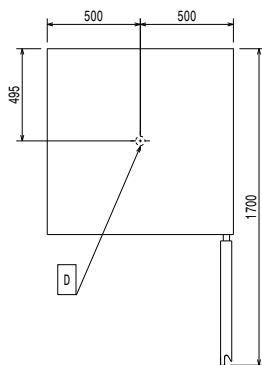


Side



D = Drain
EI = Electrical inlet (power)

Top



Electric

Supply voltage:
728961 (EABC642) 380-415 V/3N ph/50 Hz
Electrical power max.: 3.96 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 - 1/1 containers
Max load capacity: 56 kg

Key Information:

External dimensions, Width: 1000 mm
External dimensions, Depth: 1010 mm
External dimensions, Height: 1640 mm
Net weight: 235 kg
Shipping weight: 265 kg
Shipping volume: 1.93 m³
Chilling-Freezing Productivity per cycle (NF Regulations): 43.2 kg - 43.2 kg
Chilling-Freezing Productivity per cycle (UK Guidelines): 64 kg - 56 kg

Refrigeration Data

Refrigeration power at evaporation temperature: -30 °C

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

Chilling Cycle Time (+65°C to +10°C): 120 min
Full load capacity (chilling): 80 kg
Freezing Cycle Time (+65°C to -18°C): 248 min
Full load capacity (freezing): 40 kg

Sustainability

Refrigerant type: R452A
Refrigeration power: 2540 W
Refrigerant weight: 3700 g
Energy consumption, cycle (chilling): 0.076 kWh/kg
Energy consumption, cycle (freezing): 0.27 kWh/kg