

# ALPENINOX

## CRIO Chill Tech Blast Chiller-Freezer Crosswise 20 1/1 - 64/56kg (R452A)

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



728962 (EEVAC641)

Blast chiller & freezer  
64/56kg, compatible with  
20x1/1 GN crosswise oven -  
R452A

### Short Form Specification

#### Item No.

For 20 GN1/1 or 600x400 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. 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 anti-rust 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)
- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- 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).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- 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).
- 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

- High density polyurethane insulation, 60 mm thickness, HCFC free.
- Main components in 304 AISI stainless steel.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- 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.
- No water connections required.
- Environmentally friendly: R452a as refrigerant gas.
- Built-in refrigeration unit.
- Removable magnetic door gasket with hygienic design.

APPROVAL: \_\_\_\_\_

Part of



Electrolux  
Professional  
Group

**ALPENINOX**  
www.alpeninox.com

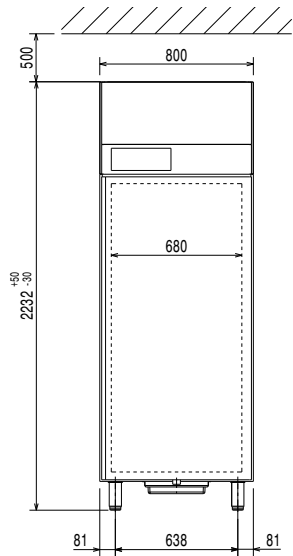
### **Included Accessories**

- 1 of 1 single sensor probe for blast chiller and blast chillers&freezer PNC 880213
- 1 of Removable tray support rack for 20x1/1GN PNC 881010

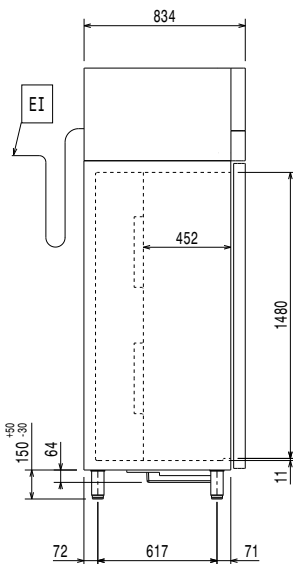
### **Optional Accessories**

- 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 20x1/1GN PNC 881010
- Plastic coated grid for refrigerated counters PNC 881061
- Rack rails for vertical blast chiller and blast chiller&freezer PNC 881182
- Pair of 1/1GN grids in 304 AISI PNC 921101
- Trolley for 20x1/1GN roll-in rack PNC 922132
- KIT HACCP EKIS PNC 922166
- 60mm pitch roll-in rack for 20x1/1GN PNC 922203
- 80mm pitch roll-in rack for 14x1/1GN PNC 922205
- ETHERNET CONNECTOR FOR ECAP PROTOCOL ITEMS PNC 922768

**Front**

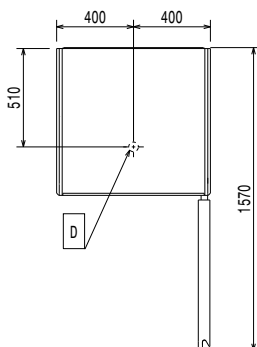


**Side**



EI = Electrical inlet (power)

**Top**



### Electric

**Supply voltage:**  
728962 (EEVAC641) 380-415 V/3N ph/50 Hz

**Electrical power max.:** 4.4 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:** 800 mm

**External dimensions, Depth:** 835 mm

**External dimensions, Height:** 2230 mm

**Net weight:** 235 kg

**Shipping weight:** 268 kg

**Shipping volume:** 1.83 m<sup>3</sup>

**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

**Control type:** Electronic

**Refrigeration power at evaporation temperature:** -5 °C

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

**Chilling Cycle Time (+65°C to +10°C):** 106 min

**Full load capacity (chilling):** 95 kg

**Freezing Cycle Time (+65°C to -18°C):** 263 min

**Full load capacity (freezing):** 65 kg

### Sustainability

**Refrigerant type:** R452A

**Refrigeration power:** 9054 W

**Refrigerant weight:** 2400 g

**Energy consumption, cycle (chilling):** 0.073 kWh/kg

**Energy consumption, cycle (freezing):** 0.222 kWh/kg