

CRIO Chill Tech Blast Chiller-Freezer Crosswise 6 1/1 - 12,5/7kg (R452A)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



728963 (EBAC005)

Blast chiller & freezer
12,5/7kg, compatible with
6x1/1GN crosswise oven -
R452A

Short Form Specification

Item No. _____

For 6 GN1/1 or 5 600x400 mm trays. Load capacity: chilling 12,5 kg; freezing 7 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 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: 12,5 kg from 90°C up to 3°C in less than 90 minutes.
- Blast Freezing cycle: 7 kg from 90°C up to -36°C in less than 240 min.
- Hard Chilling (air temperature -20°C).
- Soft Chilling (air temperature -2°C).
- Freezing (air temperature -36°C)
- 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.
- 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 -36 °C for freezing, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- 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.
- No water connections required.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- Environmentally friendly: R452a as refrigerant gas.
- Built-in refrigeration unit.
- Removable magnetic door gasket with hygienic design.
- 6 levels available. Usable with 5 GN 1/1 or 600x400 mm trays.

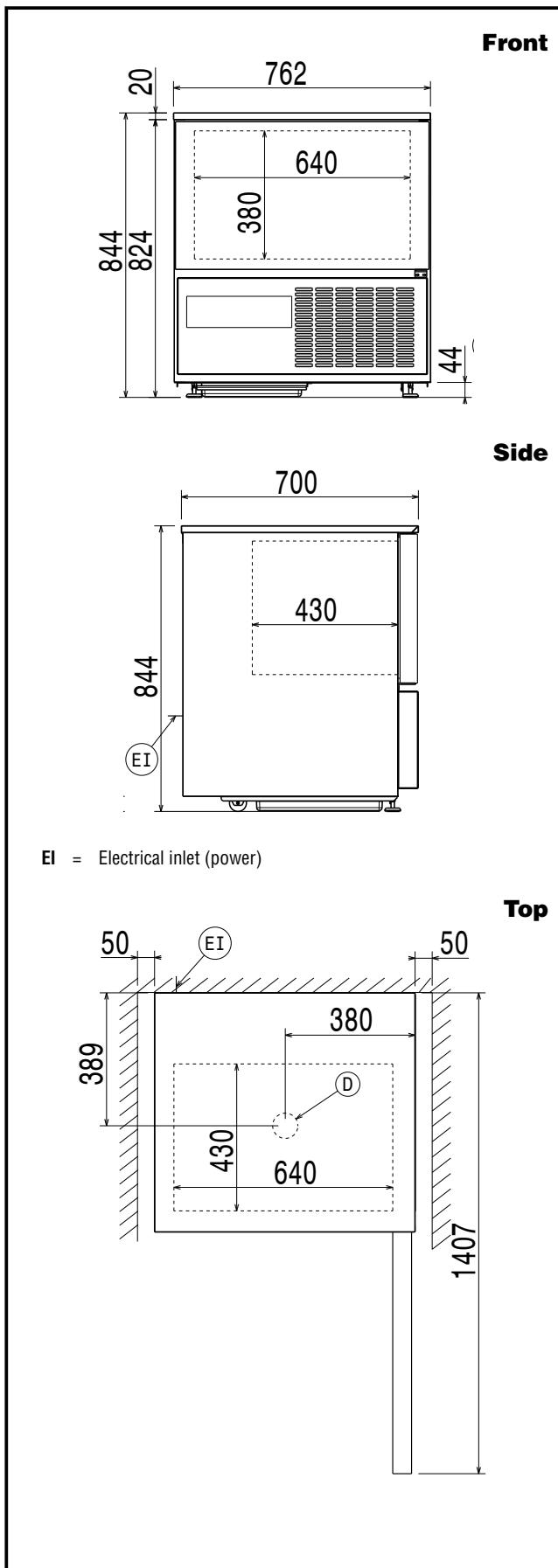
APPROVAL: _____

Included Accessories

- 1 of 1 single sensor probe for blast chiller and blast chillers&freezer PNC 880213

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
- 4 feet for undercounter blast chillers/blast chiller freezers PNC 880338
- Rilsan grid 600x400mm PNC 880864
- Plastic coated grid for refrigerated counters PNC 881061
- Pair of 1/1GN grids in 304 AISI PNC 921101
- KIT HACCP EKIS PNC 922166
- ETHERNET CONNECTOR FOR ECAP PROTOCOL ITEMS PNC 922768



EI = Electrical inlet (power)

Electric

Supply voltage:
728963 (EBAC005) 230 V/1 ph/50 Hz

Electrical power max.: 0.73 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: 6 - 1/1 containers

Max load capacity: 7 kg

Key Information:

External dimensions, Width: 762 mm

External dimensions, Depth: 700 mm

External dimensions, Height: 844 mm

Net weight: 95 kg

Shipping weight: 97 kg

Shipping volume: 0.69 m³

Chilling-Freezing Productivity per cycle (NF Regulations): 7.2 kg - 5.4 kg

Chilling-Freezing Productivity per cycle (UK Guidelines): 12.5 kg - 7.2 kg

Refrigeration Data

Control type: Electronic

Refrigeration power at evaporation temperature: -23.3 °C

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

Chilling Cycle Time (+65°C to +10°C): 113 min

Full load capacity (chilling): 15 kg

Freezing Cycle Time (+65°C to -18°C): 250 min

Full load capacity (freezing): 5 kg

Sustainability

Refrigerant type: R452A

Refrigeration power: 234 W

Refrigerant weight: 460 g

Energy consumption, cycle (chilling): 0.094 kWh/kg

Energy consumption, cycle (freezing): 0.507 kWh/kg