

# ALPENINOX

## CRIO Chill Power Blast Chiller-Freezer 10 2/1 - 70kg with USB

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

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

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

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

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



728895 (EABCS72C)

Blast chiller/freezer for 10xGN 2/1 or 600x800 mm (36 levels pitch 20mm), 70/70 kg, lengthwise with USB

### Short Form Specification

#### Item No.

For 10 GN2/1 or 600x800 mm trays. Up to 36 ice cream basins 5kg (mm 165x360x125h). 36 levels, pitch 20mm. Load capacity: chilling 70 kg; freezing 70 kg (UK guidelines). Compatible with Electrolux, Alpeninox and Rational SCC Lengthwise ovens. 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: +90 -41°C. Cyclopentane insulation (HCFC, CFC and HFC free). R404a refrigerant gas (HCFC and CFC free).

### Main Features

- Blast Freezing cycle: 70 kg from 90°C up to -18°C in less than four hours.
- Blast Chilling cycle: 70 kg from +90°C up to + 3°C in less than 90 minutes.
- Soft Chilling (air temperature -2°C).
- Hard Chilling (air temperature -20°C).
- Shock freezing (low air temperature adjustable up to -41°C).
- 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).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Cruise cycle: the chiller automatically sets the parameters for the quickest and best chilling (it works by probe).
- High density polyurethane insulation, 75 mm thickness, HCFC free.
- Two specialized cycles:  
P1 brings down ice-cream temperature to -14°C (measured at the core when probe is inserted). Once set temperature is reached, the temporary maintenance phase automatically begins, holding the -14°C temperature.  
P2 sets temperature to -36°C/-40°C for an indefinite amount of time, maintaining the ventilation active. Temperature is adjustable up to -40°C without interrupting the cycle, allowing ice-cream to be kept longer in the freezer.
- 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, sterilizing cycle: UV lamps built-in (on request), 3 single sensor or 3-sensor temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting.
- 3-sensor core probe as standard and automatic detection of the core probe insertion.
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE) for an easier planning of the activities.
- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Audible alarm starts when the cycle ends or terminates abnormally.
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- Performance guaranteed at ambient temperatures of +43°C.
- USB connection: to download HACCP data from the blast chiller (time, cavity temperature, alarms, and probe temperature).

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

### **Construction**

- Main components in 304 AISI stainless steel.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Evaporator with antirust protection.
- Motors and fan waterproof protected IP23.
- PC connection on request, gate RS 485.
- Inner cell with fully rounded corners.
- Environmentally friendly: R404a as refrigerant fluid.
- Removable magnetic gasket door with hygienic design.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Thermostatic expansion valve to optimize the cooling unit efficiency.
- Solenoid valve included.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.

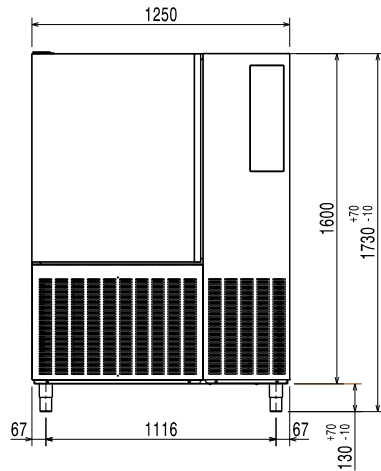
### **Included Accessories**

- 1 of 3 sensor probes for blast chiller and blast chillers/freezers PNC 880212

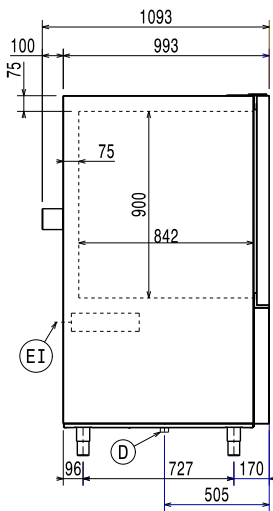
### **Optional Accessories**

- Kit of 6 wheels for blast chillers and blast chillers/freezers 70kg - US PNC 880141
- Kit of HACCP advanced connection for blast chiller and blast chillers/freezers PNC 880183
- 3 sensor probes for blast chiller and blast chillers/freezers PNC 880212
- 1 single sensor probe for blast chiller and blast chillers&freezer PNC 880213
- 2 single sensor probes for blast chiller-freezer PNC 880214
- 3 single sensor probes for blast chiller-freezer PNC 880215
- Pastry grid (400x600mm) for 70kg blast chillers/blast chiller freezers PNC 880294
- SET OF 5 S/S RUNNERS FOR BCF LW 70 KG PNC 880313
- Roll-in rack support for 70kg blast chiller and blast freezer PNC 881029
- Kit buzzer for blast chiller/freezer lengthwise with USB PNC 881143
- Trolley for roll-in rack 10x2/1GN ovens and bcf PNC 922042
- Tray rack with wheels for 10x2/1GN ovens and bcf, 65mm pitch PNC 922043
- Tray rack with wheels for 10x2/1GN ovens and bcf, 80mm pitch PNC 922045
- Pastry tray rack with wheels for 10x2/1GN ovens and bcf, 80mm pitch (8 runners). Allows use of 600x400mm pastry trays PNC 922067

**Front**

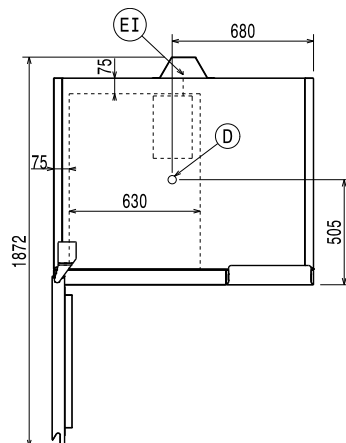


**Side**



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

**Top**



### Electric

**Supply voltage:**  
728895 (EABCS72C) 380-415 V/3N ph/50 Hz  
**Electrical power max.:** 5.5 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:** 10 GN 2/1 or 20 GN 1/1 containers  
**Max load capacity:** 70 kg

### Key Information:

**External dimensions, Width:** 1250 mm  
**External dimensions, Height:** 1730 mm  
**External dimensions, Depth:** 1093 mm  
**Net weight:** 320 kg  
**Shipping weight:** 350 kg  
**Shipping volume:** 2.92 m<sup>3</sup>

### Refrigeration Data

**Control type:** Electronic  
**Compressor power:** 3,9 hp  
**Refrigerant type:** R404A  
**Refrigeration power:** 11319 W  
**Refrigeration power at evaporation temperature:** -25 °C  
**Refrigerant weight:** 5480 g

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

**Energy consumption, cycle (chilling):** 0.085 kWh/kg  
**Chilling Cycle Time (+65°C to +10°C):** 117 min  
**Full load capacity (chilling):** 100 kg  
**Energy consumption, cycle (freezing):** 0.223 kWh/kg  
**Freezing Cycle Time (+65°C to -18°C):** 270 min  
**Full load capacity (freezing):** 60 kg