

ALPENINOX

CRIO Chill Power Blast Chiller-Freezer 20 1/1 - 100kg - Remote with USB

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



728896 (EABC101CR)

Blast chiller/freezer for 20xGN
1/1 or 600x400mm trays,
100/85kg, (R404A),
lengthwise remote with USB

Short Form Specification

Item No.

For 20 GN1/1 or 600x400 mm trays. Load capacity: chilling 100 kg; freezing 85 kg (UK guidelines). Compatible with Electrolux, Zanussi and Rational SCC Lengthwise ovens. Main components in 304 AISI stainless steel. Internal rounded corners and drain. Remote 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. For ambient temperatures up to +43°C. Cyclopentane insulation (HCFC, CFC and HFC free). R404a refrigerant gas (HCFC and CFC free).

Main Features

- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- Blast Freezing cycle: 85 kg from 90°C up to -18°C in less than four hours.
- Blast Chilling cycle: 100 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 -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).
- 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, 65 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.
- 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.
- Chilling and freezing times can vary according to food quantity, density, moisture contents and type of containers. Chilling capacity according to NF regulations is 72 kg.
- Performance guaranteed at ambient temperatures of +43°C.
- USB connection: to download HACCP data from the

APPROVAL: _____

blast chiller (time, cavity temperature, alarms, and probe temperature).

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.
- Requires remote refrigeration connection.

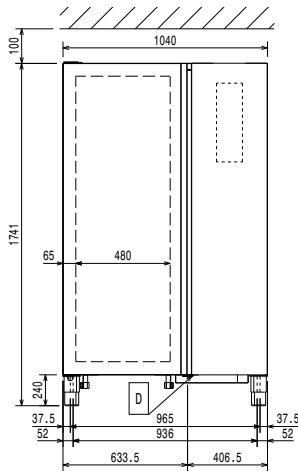
Included Accessories

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

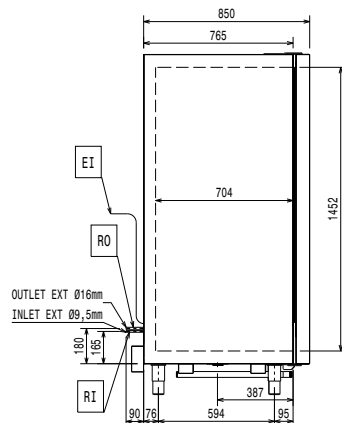
Optional Accessories

- 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
- Plastic coated grid for refrigerated counters PNC 881061
- Kit buzzer for blast chiller/freezer lengthwise with USB PNC 881143
- Air remote refrigerating unit for 20x1/1GN blast chiller freezer - R404A PNC 881158
- Water remote refrigerating unit for 20x1/1GN blast chiller freezer - R404A PNC 881171
- Air/water remote refrigerating unit for 2x20x1/1GN blast chiller freezer - R404A PNC 881173
- Pair of 1/1GN grids in 304 AISI PNC 921101
- 20x1/1GN trolley with tray rack, 63mm pitch (included) PNC 922007
- Trolley with tray rack, 16x1/1GN, 80mm pitch PNC 922010
- Banquet trolley with rack holding 54 plates for 20x1/1GN oven and blast chiller freezer, 74mm pitch PNC 922016
- Pastry trolley with 16 (400x600) levels for 20x1/1GN ovens and bcf, 80mm pitch PNC 922068
- Kit HACCP EKIS PNC 922166

Front

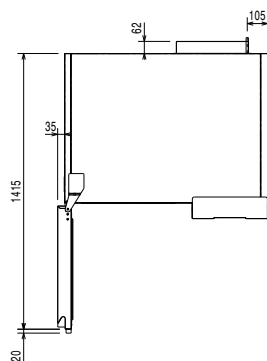


Side



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

Top



Electric

Supply voltage:

728896 (EABC101CR) 380-415 V/3N ph/50/60 Hz

Electrical power max.:

0.88 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: 100 kg

Key Information:

External dimensions, Width: 1040 mm

External dimensions, Height: 1741 mm

External dimensions, Depth: 850 mm

Net weight: 285 kg

Shipping weight: 295 kg

Shipping volume: 2.52 m³

Chilling-Freezing Productivity per cycle (NF Regulations): 72 kg - 72 kg

Chilling-Freezing Productivity per cycle (UK Guidelines): 100 kg - 85 kg

Refrigeration Data

Control type: Electronic

Refrigerant type: R404A

Requires remote refrigeration: (not included) 6.0 hp (17 kW, 33,000 BTU), Suction T at -20 °F, Ambient T at 90 °F.

Suggested refrigeration power: 5350 W

Condition at evaporation temperature: -30 °C

Condition at condensation temperature: 45 °C

Condition at ambient temperature: 32 °C

Connection pipes (remote) - outlet: 16 mm

Connection pipes (remote) - inlet: 95 mm

Note: refrigeration power calculated at a distance of 20 linear mt.