

ALPENINOX

CRIO Chill Power Blast Chiller-Freezer 2x20 1/1 - with USB

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



728920 (EABCR1802)

Blast chiller and freezer
2x20x1/1GN or 600x400mm
trays, 180kg, (R404A),
disassembled remote, with
USB

Short Form Specification

Item No. _____

For 2x20 GN1/1 or 600x400 mm trays. Load capacity: chilling 180 kg; freezing 170 kg (UK guidelines). Compatible with Zanussi, Electrolux and Rational SCC Lengthwise ovens. External and internal top, front and side panels in 304 AISI stainless steel. Internal rounded corners and drain. Right hinged full door. Remote refrigeration unit. Electronic control, 5 standard and 10 programmable cycles. 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). Delivered disassembled.

Main Features

- USB connection: to download HACCP data from the blast chiller (time, cavity temperature, alarms, and probe temperature).
- Performance guaranteed at ambient temperatures of +43°C.
- Soft Chilling (air temperature -2°C).
- Hard Chilling (air temperature -20°C).
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE) for an easier planning of the activities.
- 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).
- 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.
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- 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.
- Shock freezing (low air temperature adjustable up to -41°C).
- Cruise cycle: the chiller automatically sets the parameters for the quicques and best chilling (it works by probe).
- 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.
- 3-sensor core probe as standard.
- 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.
- Blast Chilling cycle: 100 kg from +90°C up to + 3°C in less than 90 minutes.
- Blast Freezing cycle: 85 kg from 90°C up to -18°C in less than four hours.
- High density polyurethane insulation, 65 mm tickness, HCFC free.

APPROVAL: _____

Construction

- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Requires remote refrigeration connection.
- Evaporator with antirust protection.
- Motors and fan waterproof protected IP23.
- PC connection on request, gate RS 485.
- Inner cell with fully rounded corners.
- High density polyurethane insulation, 60 mm thickness, HCFC free.
- 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.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- Solenoid valve included.
- Internal and external finishing in 304 AISI stainless steel and back panel in stainless steel.
- Main components in 304 AISI stainless steel.

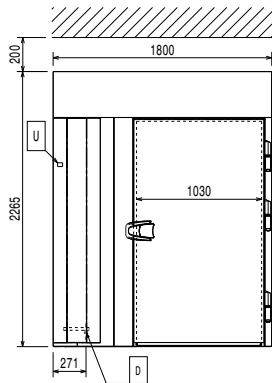
Included Accessories

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

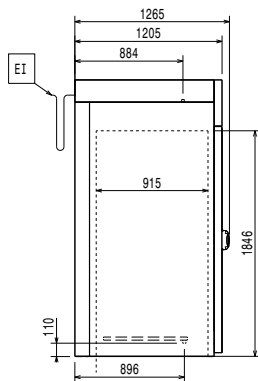
Optional Accessories

- 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
- Kit buzzer for blast chiller/freezer lengthwise with USB PNC 881143
- Air remote refrigerating unit for 2x20x1/1GN blast chiller freezer - R404A PNC 881160
- 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
- Banquet trolley with rack holding 45 plates for 20x1/1GN oven and blast chiller freezer, 90mm pitch PNC 922072
- Kit HACCP EKIS PNC 922166

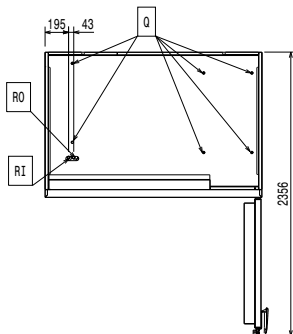
Front



Side



Top



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

Electric

Supply voltage:
728920 (EABCR1802) 380-415 V/3N ph/50/60 Hz

Electrical power max.: 3.28 kW

Circuit breaker required

Installation:

Clearance: 5 cm on sides and back.

Please see and follow detailed installation instructions provided with the unit

Capacity:

Trays type:

Max load capacity: 180 kg

Key Information:

External dimensions, Width: 1800 mm

External dimensions, Height: 2265 mm

External dimensions, Depth: 1260 mm

Net weight: 468 kg

Shipping weight: 445 kg

Shipping volume: 3.59 m³

Refrigeration Data

Built-in Compressor and Refrigeration Unit

Control type: Electronic

Compressor power:

Refrigerant type:

Refrigeration power: 10910 W

Refrigeration power at evaporation temperature: -30 °C

Refrigerant weight: 0 g

Product Information (Commission Regulation EU 2015/1095)

Energy consumption, cycle (chilling): 0 kWh/kg

Chilling Cycle Time (+65°C to +10°C): 0 min

Full load capacity (chilling): 0 kg

Energy consumption, cycle (freezing): 0 kWh/kg

Freezing Cycle Time (+65°C to -18°C): 0 min

Full load capacity (freezing): 0 kg