

# ALPENINOX

## CRIO Chill Tech Blast Chiller-Freezer Crosswise 20 1/1 - 64kg

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

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

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

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

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



728594 (EABC641)

Blast chiller/freezer 64/56kg,  
compatible with 20x1/1GN  
crosswise oven (R404a)

### 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. Right hinged, reversible full door. 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: +90 -41 °C. For ambient temperatures up to 32 °C. Cyclopentane insulation (HCFC, CFC and HFC free). R404a 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).
- 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.
- 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).
- 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.
- Freezing (air temperature -36°C)
- Performance guaranteed at ambient temperatures of +40°C.

### 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.
- Magnetic, easy-to-remove heated gaskets.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic inner cell with all rounded corners for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- Environmentally friendly: R404a as refrigerant fluid.
- 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.

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

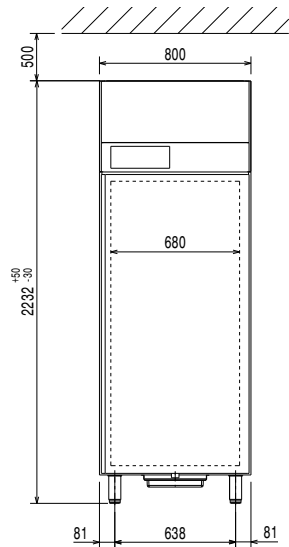
### **Included Accessories**

- 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

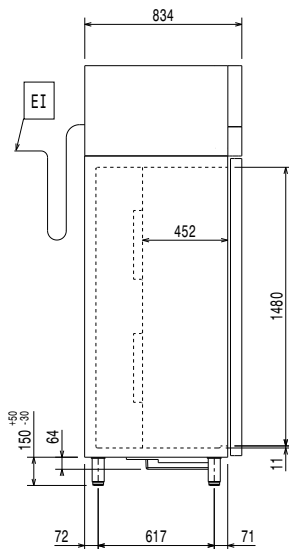
### **Optional Accessories**

- Kit of HACCP advanced connection for blast chiller and blast chillers/freezers PNC 880183
- 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
- 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
- 60mm pitch roll-in rack for 20x1/1GN PNC 922203
- 80mm pitch roll-in rack for 14x1/1GN PNC 922205

**Front**

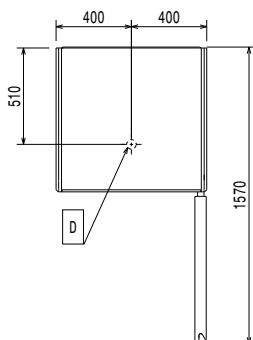


**Side**



EI = Electrical inlet (power)  
RO = Refrigerant Outlet

**Top**



### Electric

**Supply voltage:**  
728594 (EABC641) 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, Height:** 2230 mm

**External dimensions, Depth:** 835 mm

**Net weight:** 235 kg

**Shipping weight:** 265 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

**Refrigerant type:** R404A

**Refrigeration power:** 9054 W

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

**Refrigerant weight:** 3600 g

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

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

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

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

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

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

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