

ALPENINOX

CRIO Chill Tech Blast Chiller-Freezer Crosswise 6 1/1 - 19kg - Remote

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



728824 (EEVAC151R)

Blast chiller/freezer 19,5/15kg,
compatible with 6x1/1GN
crosswise oven, remote

Short Form Specification

Item No.

For 6 GN1/1 or 600x400 mm trays. Load capacity: chilling 19,5 kg; freezing 15 kg (UK guidelines). Main components in 304 AISI stainless steel. Internal rounded corners and drain. Right hinged, reversible full door. Remote 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).

Main Features

- Blast Chilling cycle: 19,5 kg from 90°C up to 3°C in less than 90 mins.
- Blast Freezing cycle: 15 kg from 90°C up to -18°C in less than 240 min.
- Hard Chilling (air temperature -20°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.
- 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.
- Soft Chilling (air temperature -2°C).
- 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.
- Requires remote refrigeration connection.

APPROVAL: _____

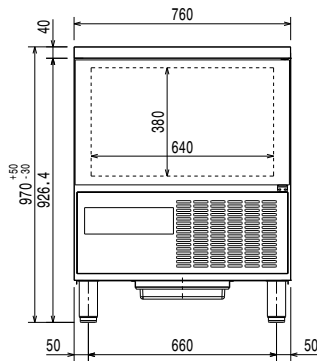
Included Accessories

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

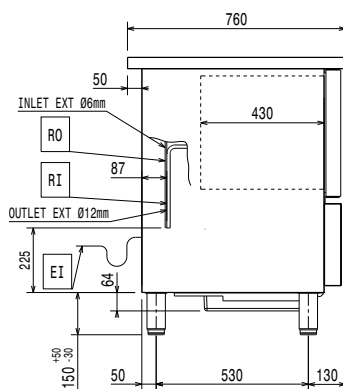
Optional Accessories

- Kit of HACCP advanced connection for blast chiller and blast chillers/freezers PNC 880183
- 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
- Rilsan grid 600x400mm PNC 880864
- Plastic coated grid for refrigerated counters PNC 881061
- Kit for stacking 6x1/1GN oven and 15kg blast chillers and blast chillers/freezers PNC 881528
- Pair of 1/1GN grids in 304 AISI PNC 921101

Front

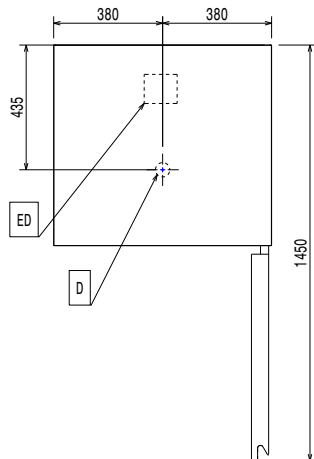


Side



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

Top



Electric

Supply voltage:
728824 (EEVAC151R) 220-240 V/1 ph/50/60 Hz
Electrical power max.: 0.14 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: 15 kg

Key Information:

External dimensions, Width: 760 mm
External dimensions, Height: 975 mm
External dimensions, Depth: 760 mm
Net weight: 95 kg
Shipping weight: 105 kg
Shipping volume: 0.84 m³
Chilling-Freezing Productivity per cycle (NF Regulations): 10.8 kg - 10.8 kg
Chilling-Freezing Productivity per cycle (UK Guidelines): 19.5 kg - 15.2 kg

Refrigeration Data

Control type: Electronic
Refrigerant type: R404A
Suggested refrigeration power: 1680 W
Condition at evaporation temperature: -25 °C
Condition at condensation temperature: 45 °C
Condition at ambient temperature: 32 °C
Connection pipes (remote) - outlet: 12 mm
Connection pipes (remote) - inlet: 6 mm

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