FROFESSIONAL

Blast Chiller Freezers Crosswise Blast Chiller-Freezer Crosswise -100 kg 20GN 1/1 (R452A)



Short Form Specification

Item No.

Blast chiller/freezer with digital temperature and time display. For 20 GN 1/1 or 600x400 mm trays (h = 65 mm). Load capacity: chilling 100 kg; freezing 65 kg. Automatic detection of food probe insertion. Automatic and Manual defrost. Blast chilling real remaining time estimation (A.R.T.E.). Turbo cooling function. Thawing function. HACCP and Service alarms with data logging. Connectivity ready. Operating air temperature: +10/-36°C. Single sensor food probe. Main components in 304 AISI stainless steel. Internal rounded corners and drain. Evaporator with antirust protection. Performances guaranteed at ambient temperature of +40°C. Cyclopentane insulation (HCFC, CFC and HFC free). R452a refrigerant gas (HCFC and CFC free). Built-in refrigeration unit.

ITEM #	 	
MODEL #		
NAME #		
SIS #		
AIA #		

Main Features

- Freezing cycle: 65 kg from 90°C up to -36°C.
- Blast Chilling cycle: 100 kg from 90°C up to 3°C.
- Holding at +3 °C for chilling or -20 °C for freezing, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- Chilling cycle with automatic preset cycles:
 Soft Chilling, ideal for delicate food and small portions.

- Hard Chilling, ideal for solid food and whole pieces.

- Freezing cycle with automatic preset cycles, ideal for all kind of food (raw, half or fully cooked).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Thawing cycle, ideal for defrosting food in a controlled and safe environment.
- Possibility to modify the cavity temperature in turbo cooling and thawing cycles.
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE) for an easier planning of the activities.
- Single sensor core probe as standard.
- On-board HACCP monitoring capable.
- Performance guaranteed at ambient temperatures of +40°C (Climatic class 5).
- Automatic and manual defrosting.
- 3-point core probe available on request (optional).

Construction

- IP21 protection index.
- No water connections required.
- 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.
- Built-in refrigeration unit.
- Main components in 304 AISI stainless steel.
- Evaporator with antirust protection.
- Automatic heated door frame.
- Door reversible on site.
- Door stopper to keep the door open in order to avoid the formation of bad smells (kit available to be mounted on site, depending on preferred door hinge).

User Interface & Data Management

- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).

Sustainability

High density polyurethane insulation, 60 mm tickness, HCFC free.



APPROVAL:





Included Accessories

• 1 of 1 single-sensor probe for blast PNC 880213 chiller/freezers

Optional Accessories

 1 single-sensor probe for blast chiller/freezers 	PNC 880213	
 Rack rails for vertical blast chiller and blast chiller&freezer 	PNC 881182	
• Pair of AISI 304 stainless steel grids, GN 1/1	PNC 921101	
 Trolley for 20x1/1GN roll-in rack 	PNC 922132	
• 60mm pitch roll-in rack for 20x1/1GN (included with the oven)	PNC 922203	
• 80mm pitch roll-in rack for 20x1/1GN	PNC 922205	
• Connectivity router (WiFi and LAN)	PNC 922435	

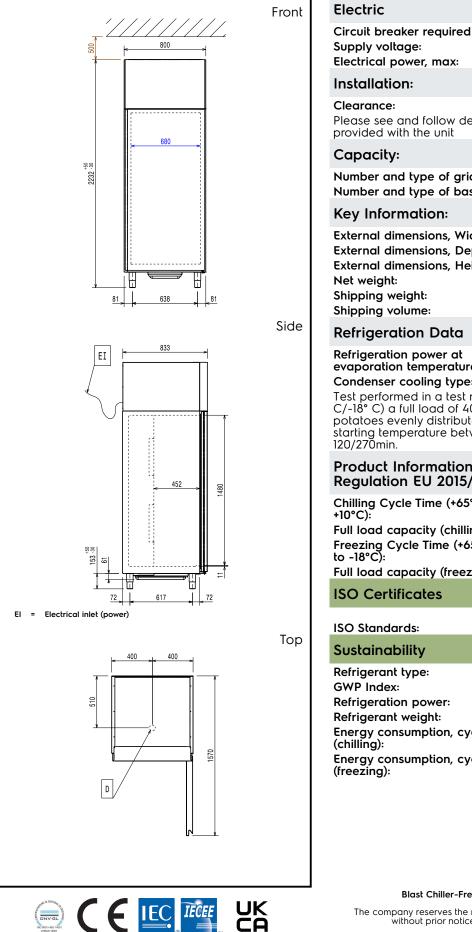


Electrolux ROFESSIONAL

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4.4 kW

380-415 V/3N ph/50 Hz



5 cm on sides and back. Please see and follow detailed installation instructions provided with the unit Number and type of grids: 20 (GN 1/1; 600x400) Number and type of basins: 20 (360x250x80h) **Key Information:** External dimensions, Width: 800 mm External dimensions, Depth: 833 mm External dimensions, Height: 2232 mm 230 kg Shipping weight: 269 kg 1.83 m³ Shipping volume: **Refrigeration Data** Refrigeration power at evaporation temperature: -20 °C Condenser cooling type: AIR Test performed in a test room at 30°C to chill/ freeze (+10° C/-18° C) a full load of 40mm deep trays filled with mashed potatoes evenly distributed up to a height of 35 mm at starting temperature between 65° and 80°C within

Product Information (EN17032 - Commission Regulation EU 2015/1095)

Chilling Cycle Time (+65°C to	
+10°C):	100 min
Full load capacity (chilling):	100 kg
Freezing Cycle Time (+65°C to -18°C):	
to -18°C):	270 min
Full load capacity (freezing):	65 kg

ISO Certificates

SO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001
Sustainability	
Refrigerant type:	R452A
GWP Index:	2141
Refrigeration power:	5440 W
Refrigerant weight:	2400 g
Energy consumption, cycle chilling):	0.0689 kWh/kg
Energy consumplion, cycle (reezing):	0.2335 kWh/kg

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.