

## Blast Chillers-Freezers CW

### Blast Chiller-Freezer Crosswise - 64/56 kg (R452A)

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

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

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

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

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


**727897 (RBC102)**

 Blast Chiller & Freezer  
 64/56kg, compatible with  
 10x2/1 GN crosswise Oven -  
 R452A

### Short Form Specification

#### Item No.

- Blast chiller/freezer with digital temperature and time display
- For 10 GN 2/1 or 600x400 mm trays
- Load capacity: chilling 56 kg (UK guidelines); freezing 64 kg (UK guidelines)
- Single sensor core probe
- Operating air temperature: +3 -41°C
- Automatic and manual defrosting
- Blast chilling real residual time estimation (A.R.T.E.)
- Turbo cooling function
- Specific cycles for ice cream
- Evaporator with antirust protection
- HACCP and Service alarms with data logging
- Main components in 304 AISI stainless steel
- Internal rounded corners and drain
- Cyclopentane insulation (HCFC, CFC and HFC free)
- Built-in refrigeration unit
- R452a refrigerant gas (HCFC and CFC free)
- Performance guaranteed at ambient temperatures of 40°C

### 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).
- Freezing (air temperature -36°C)
- Hard Chilling (air temperature -20°C).
- Performance guaranteed at ambient temperatures of +40°C.
- 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.
- 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).
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- 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.
- Automatic and manual defrosting.

### Construction

- Environmentally friendly: R452a as refrigerant gas.
- High density polyurethane insulation, 60 mm thickness, HCFC free.
- 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.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- No water connections required.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- Built-in refrigeration unit.
- Removable magnetic door gasket with hygienic design.

### Sustainability

- 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).

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

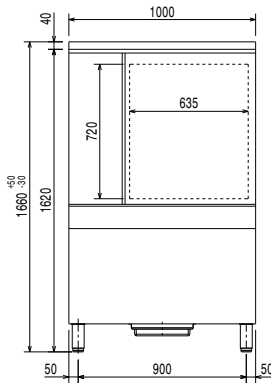
**Included Accessories**

- 1 of 1 single-sensor probe for blast chiller and blast chiller&freezers PNC 880213
- 1 of Removable tray support rack for 10 GN 2/1 PNC 881009

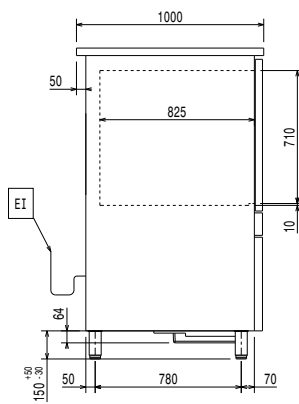
**Optional Accessories**

- Base for 10 GN 2/1 slide-in rack support for 56 kg blast chiller/freezers PNC 880075
- Connectivity kit for AOC/EasyLine and CW Blast Chillers/Blast Chiller Freezers (ECAP) PNC 880183
- Rilsan grid 600x400mm PNC 880864
- Removable tray support rack for 10 GN 2/1 PNC 881009
- Plastic coated grill rilsan 2/1GN PNC 881030
- 4 wheels for blast chillers and blast chiller/freezers PNC 881097
- 80mm pitch side hangers for 10x2/1GN oven PNC 922117
- 60mm pitch side hangers for 10x2/1GN oven (included with the oven) PNC 922123
- Trolley for 10x1/1GN and 10x2/1GN roll-in rack PNC 922128
- KIT HACCP EKIS PNC 922166
- Kit to convert to 10x2/1GN roll-in rack PNC 922202
- Ethernet connector for ECAP protocol appliances PNC 922768

Front

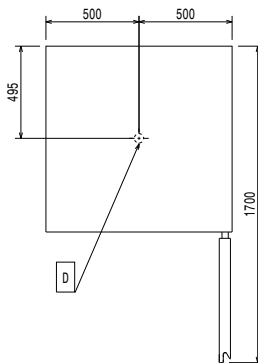


Side



D = Drain  
 EI = Electrical inlet (power)

Top



### Electric

#### Supply voltage:

727897 (RBC102) 380-415 V/3N ph/50 Hz

#### Electrical power max.:

3.96 kW

### Installation:

#### Clearance:

5 cm on sides and back.

Please see and follow detailed installation instructions provided with the unit

### Capacity:

#### GN:

10 - 2/1 containers

### Key Information:

External dimensions, Width: 1000 mm

External dimensions, Depth: 1010 mm

External dimensions, Height: 1640 mm

Net weight: 235 kg

Shipping weight: 255 kg

Shipping volume: 1.93 m<sup>3</sup>

### Refrigeration Data

#### Refrigeration power at

evaporation temperature: -30 °C

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

Chilling Cycle Time (+65°C to +10°C):

120 min

Full load capacity (chilling):

80 kg

### Sustainability

Refrigerant type:

R452A

GWP Index:

2141

Refrigeration power:

2540 W

Refrigerant weight:

3700 g

Energy consumption, cycle (chilling):

0.076 kWh/kg