

## Blast Chillers CW

### Blast Chiller Crosswise with probe-10 kg

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

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

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

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

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


**727622 (RBC051P)**

 Blast Chiller 10kg,  
 compatible with 6x1/1GN  
 crosswise Oven with probe -  
 R134A

### Short Form Specification

#### Item No.

- Blast chiller with digital temperature and time display
- For 6 GN 1/1 or 5 600x400 mm trays
- Load capacity: chilling 10 kg (UK guidelines)
- Single sensor core probe
- Operating air temperature: +3 -12°C
- Automatic and manual defrosting
- 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
- R134a refrigerant gas (HCFC and CFC free)
- Performance guaranteed at ambient temperatures of 40°C

### Main Features

- 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.
- Automatic and manual defrosting.
- Blast Chilling cycle: 10 kg from 90°C up to 3°C in less than 90 minutes.
- Soft Chilling (air temperature -2°C).
- Hard Chilling (air temperature -12°C).
- Holding at 3 °C for chilling, 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.
- 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.
- Performance guaranteed at ambient temperatures of +40°C.

### Construction

- Refrigerant type: R134a.
- Built-in refrigeration unit.
- Removable magnetic door gasket with hygienic design.
- 6 levels available. Usable with 5 GN 1/1 or 600x400 mm trays.
- 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.

### Included Accessories

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

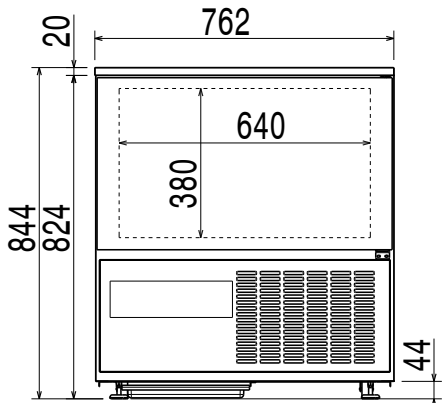
### Optional Accessories

- Connectivity kit for AOC/EasyLine PNC 880183   
and CW Blast Chillers/Blast  
Chiller Freezers (ECAP)

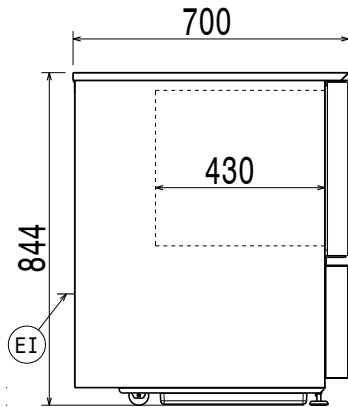
APPROVAL: \_\_\_\_\_

- 1 single-sensor probe for blast chiller and blast chiller&freezers PNC 880213
- 4 feet for undercounter blast chillers/blast chiller freezers for 726658 and 726659 PNC 880338
- Rilsan grid 600x400mm PNC 880864
- Plastic coated grid, 1/1GN PNC 881061
- Pair of 1/1GN AISI 304 stainless steel grids PNC 921101
- KIT HACCP EKIS PNC 922166
- Ethernet connector for ECAP protocol appliances PNC 922768

Front

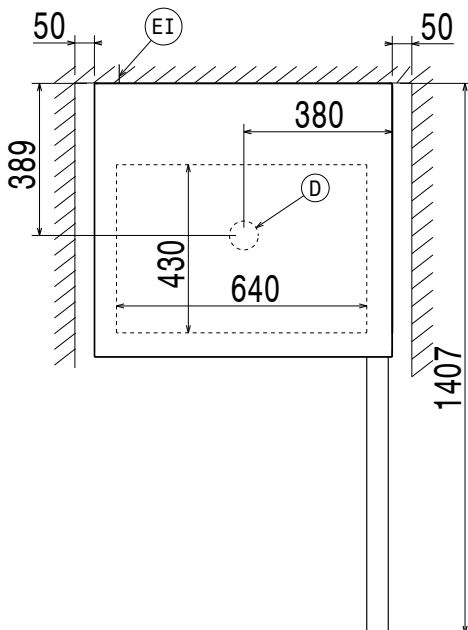


Side



EI = Electrical inlet (power)

Top



#### Electric

##### Supply voltage:

727622 (RBC051P) 230 V/1 ph/50 Hz

##### Electrical power max.:

0.64 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

#### Key Information:

External dimensions, Width: 762 mm

External dimensions, Depth: 700 mm

External dimensions, Height: 844 mm

Net weight: 88 kg

Shipping weight: 88 kg

 Shipping volume: 0.68 m<sup>3</sup>

#### Refrigeration Data

##### Refrigeration power at

evaporation temperature: -5 °C

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

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

119 min

##### Full load capacity (chilling):

15 kg

#### Sustainability

##### Refrigerant type:

R134a

##### GWP Index:

1300

##### Refrigeration power:

791 W

##### Refrigerant weight:

480 g

##### Energy consumption, cycle (chilling):

0.0655 kWh/kg