

Blast Chillers CW

Blast Chiller Crosswise - 56 kg (Remote)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


190052 (190052)

 Blast Chiller 56kg,
 compatible with 20x1/1GN
 crosswise Oven, remote

Short Form Specification

Item No.

- Blast chiller with digital temperature and time display
- For 20 GN 1/1 or 600x400 mm trays
- Load capacity: chilling 56 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)
- Remote refrigeration unit (optional accessory)
- R452a refrigerant gas (HCFC and CFC free)
- Performance guaranteed at ambient temperatures of 40°C

Main Features

- Auto hold at temperature reached at end of blast chilling cycle.
- 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.
- 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).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- 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).
- Blast Chilling cycle: 56 kg from 90°C up to 3°C in less than 90 minutes.
- Soft Chilling (air temperature -2°C).
- Performance guaranteed at ambient temperatures of +40°C.
- Automatic and manual defrosting.

Construction

- 304 AISI stainless steel construction throughout.
- Requires remote refrigeration connection.
- Refrigerant type: R404a.
- Seamless hygienic inner cell with all rounded corners for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- High density polyurethane insulation, 60 mm thickness, HCFC free.
- 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.
- Removable magnetic door gasket with hygienic design.

Included Accessories

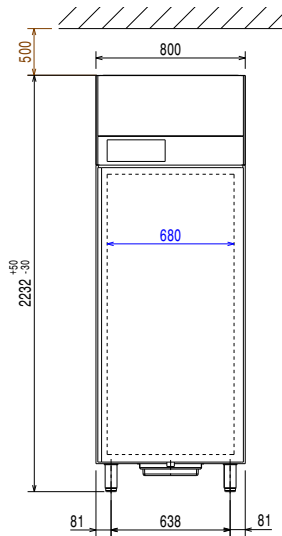
- 1 of 1 single-sensor probe for blast chiller and blast chiller&freezers PNC 880213
- 1 of Removable tray support rack for 20 GN 1/1 PNC 881010

APPROVAL: _____

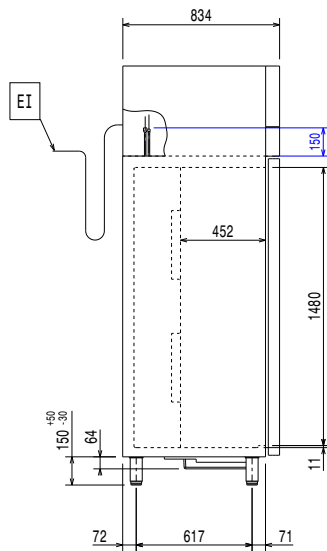
Optional Accessories

- Ethernet connector for ECAP protocol appliances PNC 922768

Front

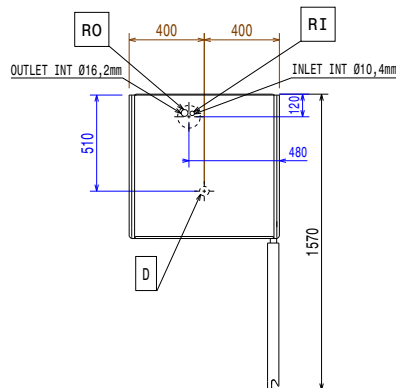


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:

190052 (190052) 220-240 V/1 ph/50/60 Hz

Electrical power max.:

0.3 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

800 mm

External dimensions, Depth: 835 mm

835 mm

External dimensions, Height: 2230 mm

2230 mm

Net weight: 231 kg

231 kg

Shipping weight: 261 kg

261 kg

Shipping volume: 1.83 m³

1.83 m³

Refrigeration Data

Refrigeration power at

evaporation temperature: -5 °C

-5 °C

Sustainability

Refrigerant type:

R404A

GWP Index:

3922