

Rapido Blast Chiller-Freezer 20GN1/1 100/85 kg - Remote



Main Features

<u>ITEM #</u> MODEL # NAME #

SIS #

AIA #

- Blast Chilling cycle: 100 kg from +90°C up to + 3°C.
- 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).
- Freezing cycle: 85 kg from 90°C up to -41°C.
- X-Freeze cycle: ideal for blast freezing all kinds of food (raw, half or fully cooked).
- Lite-Hot cycle: ideal for soft heating preparations.
- Automatic mode including 10 food families (meat, poultry, fish, sauces and soup, vegetables, pasta/rice, bread, savory and sweet bakery, dessert, beverage fast cooling) with 100+ different pre-installed variants. Through Automatic Sensing Phase the blast chiller optimizes the chilling process according to size, quantity and type of food loaded to achieve the selected result. Real time overview of the chilling parameters. Possibility to personalize and save up to 70 variants per family.
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Special Cycles:
- Cruise Chilling automatically sets the parameters for the quickest and best chilling (it works by probe)
 Fast Thawing
- Sushi&Sashimi (anisakis-free food)
- Sous-vide chilling
- Ice Cream
- Programs mode: a maximum of 1000 programs can be stored in the blast chiller's memory, to recreate the exact same high standard at any time. The programs can be grouped in 16 different categories to better organize the menu. 16-step chilling programs also available.
- MultiTimer function to manage up to 20 different chilling cycles at the same time, improving flexibility and ensuring excellent results. Can be saved up to 200 MultiTimer programs.
- AirFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber combined with high precision variable speed fan.
- 3-point multi sensor core temperature probe for high precision and food safety.
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE 2.0 Patented US7971450B2 and related family) for an easier planning of the activities.
- Automatic and manual defrosting and drying.
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).

Construction

- Remote refrigeration unit (optional accessory).
- Hygienic internal chamber with all rounded corners for easy cleaning.
- Evaporator with antirust protection.
- Solenoid valve to automatically manage the gas pressure in the thermodynamic circuit.
- Main components in 304 AISI stainless steel.

APPROVAL:



Electrolux Professional Group



- · Motors and fan waterproof protected IP23.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Removable magnetic gasket door with hygienic design.
- 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).
- Automatic heated door frame.

User Interface & Data Management

- SoloMio lets the user group the favorite functions in the homepage for immediate access.
- High resolution full touch screen interface (translated in more than 30 languages) color-blind friendly panel.
- Pictures upload for full customization of cycles.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- Calendar works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- With Match function the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires optional accessory).
- USB port to download HACCP data, share chilling programs and configurations.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.

Sustainability

- Zero Waste provides chefs with useful tips for minimizing food waste.
 - Zero Waste is a library of Automatic recipes that aims to: - give a second life to raw food close to expiration date (e. g., from milk to yogurt)
 - obtain genuine and tasty dishes from overripe fruit/ vegetables (usually considered not appropriate for sale)
 promote the use of typically discarded food items (e.g., carrot peels).

Included Accessories

 1 of 3-sensor probe for blast chiller PNC 880582 freezer

Optional Accessories

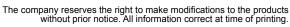
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•	Bakery/pastry rilsan grid for blast chiller, lengthwise (600x400mm)	PNC 880294	
•	Kit of 3 single sensor probes for blast chiller/freezers	PNC 880567	
٠	3-sensor probe for blast chiller freezer	PNC 880582	
٠	Flanged feet for blast chiller freezer	PNC 880589	
•	Air remote refrigerating unit for 100/70kg, 10 GN 2/1 blast chiller freezer (> 10 m) and 100/85kg, 20 GN 1/1 blast chiller freezer (≤ 10 m) - R452A	PNC 881223	
•	Water remote refrigerating unit for 100/85kg, 20 GN 1/1 blast chiller freezer - R452A	PNC 881228	
•	Air/water remote refrigerating unit for 100/85kg, 20 GN 1/1 blast chiller freezer - R452A	PNC 881230	

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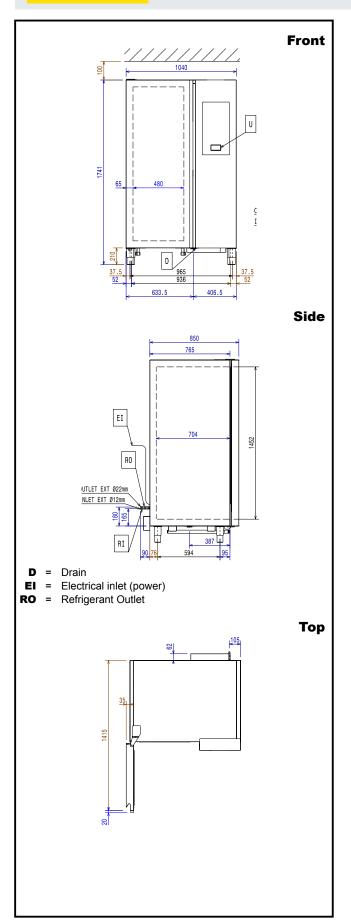
 Air remote refrigerating unit for 100/85 20 GN 1/1 blast chiller freezer (> 10 m and 150/120kg, 20 GN 2/1 blast chiller freezer (≤ 10 m) - R452A)
 Pair of AISI 304 stainless steel grids, C 1/1 	GN PNC 922017 🗆
 AISI 304 stainless steel grid, GN 1/1 	PNC 922062
AISI 304 stainless steel bakery/pastry 400x600mm	grid PNC 922264
 Connectivity hub (SIM) Router Etherne WiFi + 4G (UE) 	et + PNC 922399
 Connectivity hub (LAN) Router Ethern WiFi 	et + PNC 922412
 IoT module for OnE Connected and M (one IoT board per appliance - to conn oven to the blast chiller for Cook&Chill process). 	lect
 Connectivity router (WiFi and LAN) 	PNC 922435
 Match kit - to connect oven and blast chiller freezer for Cook&Chill process. kit includes 2 boards and cables. Not f OnE Connected 	
 Trolley with tray rack, 15 GN 1/1, 84mi pitch 	m PNC 922683 🗅
 Spit for lamb or suckling pig (up to 30k for 20 GN 1/1 ovens 	g) PNC 922710 🗅
 Probe holder for liquids 	PNC 922714
 Trolley with tray rack, 20 GN 1/1, 63mi pitch 	m PNC 922753 🗅
 Trolley with tray rack, 16 GN 1/1, 80mi pitch 	m PNC 922754 🗅
 Banquet trolley with rack holding 54 pl for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch 	ates PNC 922756
 Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven blast chiller freezer, 80mm pitch (16 runners) 	PNC 922761
• Banquet trolley with rack holding 45 pl	ates PNC 922763

 Banquet trolley with rack holding 45 plates PNC 922763
 for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch

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Electric

Circuit breaker required Supply voltage: Electrical power, max: Heating power:	380-415 V/3N ph/50/60 Hz 3 kW 3 kW			
Water:				
Drain line size: Pressure, bar min:	1/2" 0			
Installation:				
Clearance: 5 cm on sides and back. Please see and follow detailed installation instructions provided with the unit				
Capacity:				
Max load capacity: Number and type of grids: Number and type of	100 kg 20 (GN 1/1; 600x400)			
basins:	20 (360x250x80h)			
Key Information:				
Door hinges: External dimensions,	Left Side			
Width:	1040 mm			
External dimensions, Depth:	850 mm			
External dimensions, Height: Net weight:	1741 mm 200 kg			
Shipping weight: Shipping volume:	232 kg 2.24 m³			
Refrigeration Data				
Refrigeration power calculated a	t a distance of linear 20mt.			
Suggested refrigeration power:	9480 W			
Condition at evaporation temperature:	-20 °C			
Condition at condensation temperature:	40 °C			
Condition at ambient temperature:	30 °C			
Connection pipes (remote) - outlet:	22 mm			
Connection pipes (remote) - inlet: *Note:	12 mm Remote refrigeration unit required. Working temperature in the cavity of the blast chiller is down to -41°C. Note: refrigeration power calculated at a distance of 20 linear mt.			
Compatible refrigerant gas:	R404A; R452A			

Rapido Blast Chiller-Freezer 20GN1/1 100/85 kg - Remote The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



2025.07.23