Blast Chiller-Freezer 10GN1/1 50/50 kg - Remote

729253 (ABFA11RE)
CRIO Chill blast chiller freezer 50/50kg, 10 GN 1/1 or 600x400mm (29 levels pitch 30mm) with touch screen control and remote refrigerating unit (R452a)

Main Features

- 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).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Fan with 7 speed levels. Fan stops in less than 5 seconds when door is opened.
- X-Freeze cycle: ideal for blast freezing all kinds of food (raw, half or fully cooked).
- Lite-Hot cycle: ideal for soft heating preparations.
- Customizable pre-cooling and pre-heating functions.
- 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.
- 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.
- 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.
- Automatic and manual defrosting and drying.
- 3-point multi sensor core temperature probe for high precision and food safety.
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).
- 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.
- Tropicalized unit.
- Multi-purpose internal structure suitable for gastronorm, bakery trays or ice-cream basins.

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

Construction

- Hygienic internal chamber with all rounded corners for easy cleaning.
- Evaporator with antirust protection.
- Removable magnetic gasket door with hygienic design.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Main components in 304 AISI stainless steel.
- 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).
- Remote refrigeration unit (optional accessory).
- Solenoid valve to automatically manage the gas pressure in the thermodynamic circuit.
- Motors and fan waterproof protected IP54.

User Interface & Data Management

- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Automatic consumption visualization at the end of the cycle.
- Pictures upload for full customization of cycles.
- USB port to download HACCP data, share chilling programs and configurations.
- Homepage lets the user group the favorite functions in the homepage for immediate access.
- 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).

Optional Accessories

PNC Code	Description
Connectivity	
922421	IoT module for CRIO Chill blast chiller/freezers
922435	Connectivity router (WiFi and LAN)
Containers, trays and grids	
922017	Pair of 1/1GN AISI 304 grids
922062	AISI 304 stainless steel grid, GN 1/1
922264	Pastry grid in AISI 304 stainless steel, 400x600mm
Feet, wheels and ramps	
880589	Flanged feet for blast chiller freezer
881284	4 wheels for blast chiller freezer
Food probes	
880567	Kit of 3 single sensor probes for blast chiller/freezers
922714	Probe holder for liquids
Handling - bakery	
922608	Bakery/pastry tray rack with wheels 400x600mm for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners)
Handling - banqueting	
922648	Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch
922649	Banquet rack with wheels holding 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch

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PNC Code	Description
Handling - gastronorm	
880587	5 stainless steel runners for 6 & 10 GN 1/1 blast chiller freezer
922601	Tray rack with wheels, 10 GN 1/1, 65mm pitch (included)
922602	Tray rack with wheels 8 GN 1/1, 80mm pitch
922626	Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer
Remote units	
881221	Air remote refrigerating unit for 30/30kg, 6 GN 1/1 blast chiller freezer (> 10 m) and 50/50kg, 10 GN 1/1 blast chiller freezer (≤ 10 m) - R452A
881222	Air remote refrigerating unit for 50/50kg, 10 GN 1/1 blast chiller freezer (> 10 m) and 100/70kg, 10 GN 2/1 blast chiller freezer (≤ 10 m) - R452A
Slide-in supports	
880564	Slide-in rack support for 10 GN 1/1 blast chiller freezer
Other accessories	
880684	SLIDE-IN RACK SUPPORT FOR 10 GN 1/1 BLAST CHILLER FREEZER - NORDCAP
922439	Match kit - to connect oven and blast chiller freezer for Cook&Chill process. The kit includes 2 boards and cables. Not for OnE Connected

Recommended Detergents

PNC Code	Description
0S2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
0S2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
0S2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

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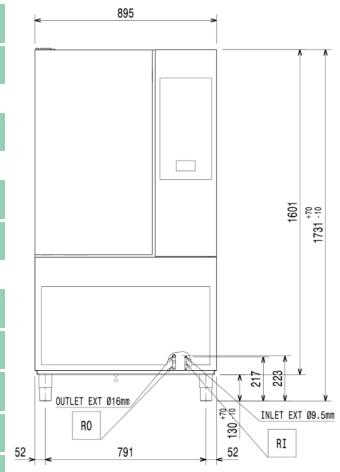
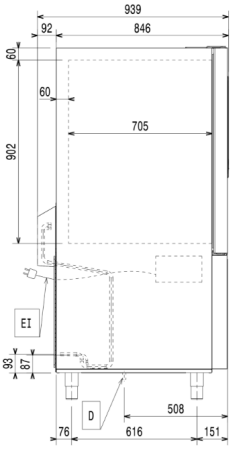
Technical specifications

Electric	
Supply voltage:	220-240 V/1 ph/50/60 Hz
Heating power:	1.9 kW
Water:	
Drain line size:	1"1/2
Capacity:	
Max load capacity:	50 kg
N° and type of basins:	14 (360x250x80h)
Key Information:	
Number and type of grids:	10 (GN 1/1; 600x400)
External dimensions, Width:	895 mm
External dimensions, Depth:	939 mm
External dimensions, Height:	1731 mm
Net weight:	220 kg
Shipping weight (gross):	250 kg
Shipping volume:	2.09 m³
Number of positions & pitch:	29; 28.5 mm
Refrigeration Data	
Refrigeration power at evaporation temperature:	-20 °C
***Note:**	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.
Product Information (EU 2015/1095)	
Chilling Cycle Time (+65°C to +10°C):	120 min
Full load capacity (chilling):	50 kg
Freezing Cycle Time (+65°C to -18°C):	270 min
Full load capacity (freezing):	50 kg
Food temp., °C min/Max:	0/0

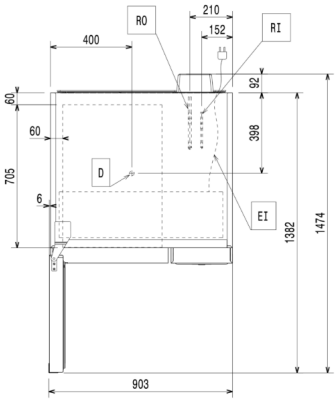
Front



Side



Top



D = Drain
EI = Electrical inlet (power)
RO = Refrigerant Outlet