Blast Chiller-Freezer 20GN2/1 200/170 kg with Floor Ramp - Remote, Roll-in, disassembled

729269 (ABFA22RDFE)
CRIO Chill blast chiller freezer 200/170kg, 20 GN 2/1 or 600x400mm with touch screen control, insulated floor, ramp and remote refrigerating unit - disassembled (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.
- X-Freeze cycle: ideal for blast freezing all kinds of food (raw, half or fully cooked).
- Lite-Hot cycle: ideal for soft heating preparations.
- 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.
- 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
- 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.
- Tropicalized unit.

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.
- Motors and fan waterproof protected IP23.
- 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.
- Remote refrigeration unit (optional accessory).
- Solenoid valve to automatically manage the gas pressure in the thermodynamic circuit.

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.
- Calendar works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- 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
922076	AISI 304 stainless steel grid, GN 2/1
922175	Pair of 2/1 GN grids in 304 AISI
922264	Pastry grid in AISI 304 stainless steel, 400x600mm
Food probes	
880567	Kit of 3 single sensor probes for blast chiller/freezers
922714	Probe holder for liquids
Handling - bakery	
922762	Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners)
Handling - banqueting	
922760	Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch
922764	Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch

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PNC Code	Description
Handling - gastronorm	
922686	Trolley with tray rack, 16 GN 2/1, 84mm pitch
922757	Trolley with tray rack 20 GN 2/1, 63mm pitch
922758	Trolley with tray rack, 16 GN 2/1, 80mm pitch
Remote units	
881224	Air remote refrigerating unit for 150/120kg, 20 GN 2/1 blast chiller freezer (> 10 m) and 200/170kg, 20 GN 2/1 blast chiller freezer (≤ 10 m) - R452A
881225	Air remote refrigerating unit for 200/170kg, 20 GN 2/1 blast chiller freezer (> 10 m) and 200/170kg, 2x20GN 1/1 blast chiller freezer (≤ 10 m) - R452A
Other accessories	
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
922711	Spit for lamb or suckling pig (up to 30kg) for 20 GN 2/1 ovens

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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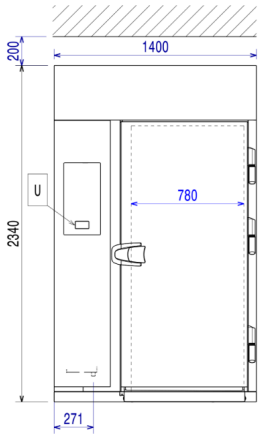
Technical specifications

Electric	
Supply voltage:	380-415 V/3N ph/50/60 Hz
Heating power:	6.4 kW
Water:	
Drain line size:	3/4"
Capacity:	
Max load capacity:	200 kg
N° and type of basins:	30 (360x250x80h)
Key Information:	
Number and type of grids:	20 (GN 2/1; 600x400)
External dimensions, Width:	1400 mm
External dimensions, Depth:	1266 mm
External dimensions, Height:	2340 mm
Net weight:	220 kg
Shipping weight (gross):	190 kg
Shipping volume:	3.59 m³
Number of positions & pitch:	20; 63 mm
Refrigeration Data	
Suggested refrigeration power:	12650 W
Condition at evaporation temperature:	-20 °C
Condition at condensation temperature:	40 °C
Condition at ambient temperature:	30 °C
Connection pipes (remote) - outlet:	12 mm
Connection pipes (remote) - inlet:	22 mm
***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)	
Food temp., °C min/Max:	0/0
ISO Certificates	
ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001

Front



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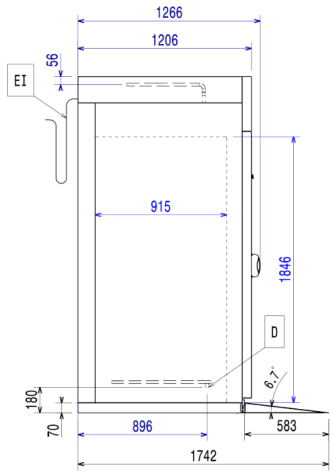
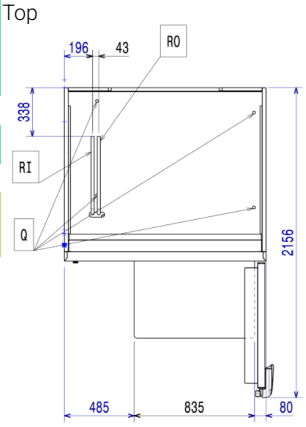


Top



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