Blast Chiller-Freezer 6GN1/1 30/30 kg for tower installation (R290)

729705 (ABFA61WE)
CRIO Chill blast chiller freezer 30/30kg, 6 GN 1/1 or 600x400mm (12 levels pitch 30mm) for Tower execution with touch screen control (R290)

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.
- Suitable for tower installation including stacking kit.
- 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.
- Special Cycles:
  - Cruise Cycle (Patented EP1716769B1 and related family) automatically sets the parameters for the quickest and best chilling (it works with probe)
  - Proving
  - Delayed Proving
  - Fast Thawing
  - Sushi&Sashimi (anisakis-free food)
  - Chill Sous-vide
  - Ice Cream
  - Yogurt
  - Chocolate
- 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.
- 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.
- Built-in refrigeration unit.
- 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).
- 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.
- 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).

Included Accessories

PNC Code	Description	Quantity
880565	Stacking kit for 6 GN 1/1 oven on 6 GN 1/1 blast chiller freezer - 100mm height	1

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

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

PNC Code	Description
Handling - bakery	
922607	Bakery/pastry tray rack with wheels holding 400x600mm grids for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)
Handling - gastronorm	
880587	5 stainless steel runners for 6 & 10 GN 1/1 blast chiller freezer
922600	Tray rack with wheels, 6 GN 1/1, 65mm pitch (included)
922606	Tray rack with wheels 5 GN 1/1, 80mm pitch
922626	Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer
Installation solutions	
880581	Worktop for 6 GN 1/1 right-hinged blast chiller freezer
Stacking kits	
880565	Stacking kit for 6 GN 1/1 oven on 6 GN 1/1 blast chiller freezer - 100mm height
880676	4 wheels for blast chiller tower execution with oven

Recommended Detergents

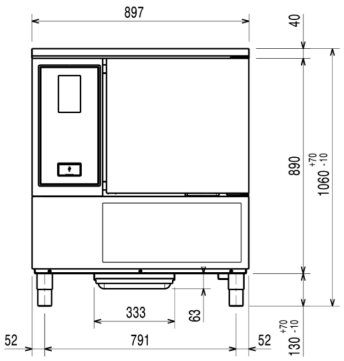
PNC Code	Description
0S2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
0S2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
0S2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited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

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

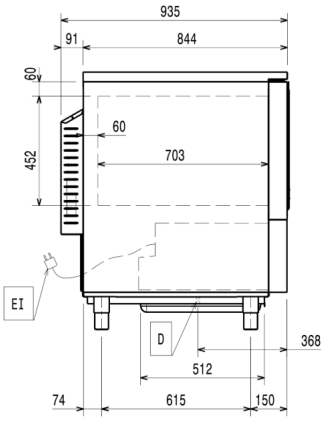
Technical specifications

Electric	
Supply voltage:	380-415 V/3N ph/50 Hz
Heating power:	0.9 kW
Water:	
Drain line size:	1"1/2
Capacity:	
Max load capacity:	30 kg
N° and type of basins:	8 (360x250x80h)
Key Information:	
Number and type of grids:	6 (GN 1/1; 600x400)
External dimensions, Width:	897 mm
External dimensions, Depth:	937 mm
External dimensions, Height:	1020 mm
Net weight:	169 kg
Shipping weight (gross):	199 kg
Shipping volume:	1.29 m³
Number of positions & pitch:	12; 34 mm
Refrigeration Data	
Refrigeration power at evaporation temperature:	-10 °C
Operating temperature min.:	16 °C
Operating temperature max.:	40 °C
Product Information (EU 2015/1095)	
Chilling Cycle Time (+65°C to +10°C):	74 min
Full load capacity (chilling):	30 kg
Freezing Cycle Time (+65°C to -18°C):	252 min
Full load capacity (freezing):	30 kg
Food temp., °C min/Max:	-41/90
Sustainability	
Refrigerant type:	R290
Refrigeration power:	4837 W
Energy consumption, cycle (chilling):	0.0957 kWh/kg
Energy consumption, cycle (freezing):	0.2669 kWh/kg
Refrigerant weight (unit 1, unit 2):	140 g; 140 g

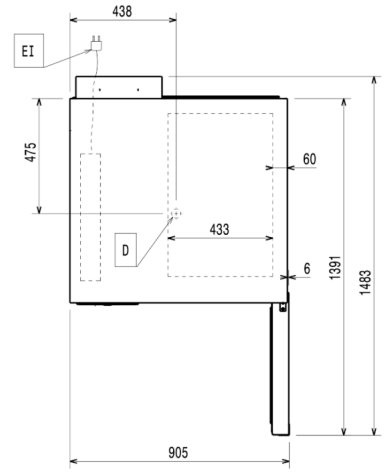
Front



Side



Top



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