Blast Chiller-Freezer 15 kg 5GN 1/1 (R290)

729726 (ACBCFA015SE)
CRIO Chill Tech blast chiller & freezer 15kg, compatible with 6x1/1GN convection oven - R290

Main Features

- On-board HACCP monitoring capable.
- 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.
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Automatic and manual defrosting.
- Chilling cycle with automatic preset cycles:
  - Soft Chilling, ideal for delicate food and small portions.
  - Hard Chilling, ideal for solid food and whole pieces.
- Holding at +3 °C for chilling or -20 °C for freezing, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- Performance guaranteed at ambient temperatures of +40°C (Climatic class 5).
- Thawing cycle, ideal for defrosting food in a controlled and safe environment.
- Possibility to modify the cavity temperature in turbo cooling and thawing cycles.
- Tropicalized unit.
- Multi-purpose internal structure suitable for gastronorm, bakery trays or ice-cream basins.
- 3-point core probe available on request (optional).

Construction

- Built-in refrigeration unit.
- Evaporator with antirust protection.
- No water connections required.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- Main components in 304 AISI stainless steel.
- IP21 protection index.
- 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).
- Door reversible on site.

User Interface & Data Management

- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).

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

Sustainability

- High density polyurethane insulation, 60 mm tickness, HCFC free.

Included Accessories

PNC Code	Description	Quantity
880213	1 single-sensor probe for blast chiller/freezers	1
881295	Kit 4 feet for blast chiller/freezers crosswise 15-25 kg - h100mm	1

Optional Accessories

PNC Code	Description
Connectivity	
922419	IoT module for CRIO Chill Tech blast chiller/freezers
922435	Connectivity router (WiFi and LAN)
Containers, trays and grids	
921101	Pair of 1/1GN AISI 304 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	
881295	Kit 4 feet for blast chiller/freezers crosswise 15-25 kg - h100mm
881296	Kit 4 wheels for blast chiller/freezers crosswise 15-25 kg - h100mm
Food probes	
880213	1 single-sensor probe for blast chiller/freezers
Stacking kits	
922657	Stacking kit for 6 GN 1/1 combi or convection oven on 15&25kg blast chiller/freezer crosswise
Other accessories	
922432	POE switch

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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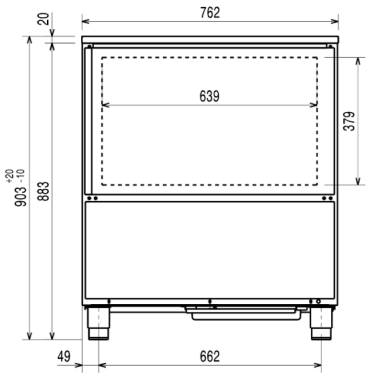
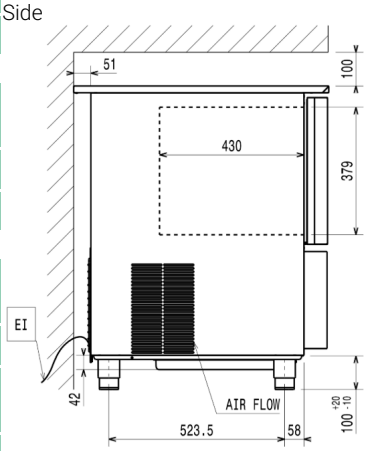
Technical specifications

Electric	
Supply voltage:	220-240 V/1 ph/50 Hz
Capacity:	
N° and type of basins:	4 (360x250x80h)
Key Information:	
Number and type of grids:	5 (GN 1/1; 600x400)
External dimensions, Width:	762 mm
External dimensions, Depth:	760 mm
External dimensions, Height:	902 mm
Net weight:	85 kg
Shipping weight (gross):	97 kg
Shipping volume:	0.72 m³
Number of positions & pitch:	5; 68 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):	104 min
Full load capacity (chilling):	15 kg
Freezing Cycle Time (+65°C to -18°C):	260 min
Full load capacity (freezing):	5 kg
Sustainability	
Refrigerant type:	R290
Refrigeration power:	1715 W
Refrigerant weight:	130 g
Energy consumption, cycle (chilling):	0.1035 kWh/kg
Energy consumption, cycle (freezing):	0.6353 kWh/kg

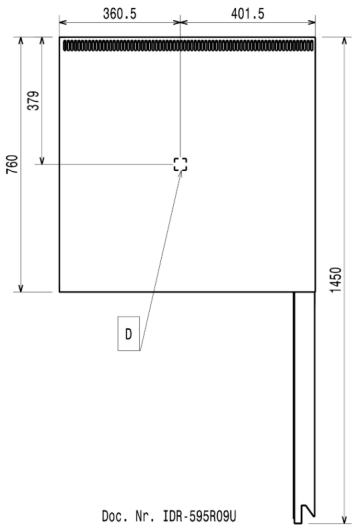
Front



Side



Top



EI = Electrical inlet (power)
RO = Refrigerant Outlet