



# Electrolux

## air-o-chill Blast Chiller-Freezer 6 1/1 30 kg with USB

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



air-o-chill

Blast Chiller-Freezer 6 1/1 30 kg with USB

727667 (AOFPS061C)

Blast chiller/freezer 30/25kg,  
6xGN1/1 or 600x400mm (18  
levels pitch 20mm) with top -  
USB

### Short Form Specification

#### Item No.

For 6 GN1/1 or 600x400 mm trays. Up to 9 ice cream basins 5kg (mm 165x360x125h). 18 levels, pitch 20mm. Load capacity: chilling 30 kg; freezing 25 kg (UK guidelines). Main components in 304 AISI stainless steel. Internal rounded corners and drain. Built-in refrigeration unit. Cruise cycle for fully automatic blast chilling with food probe. Automatic detection of food probe insertion. Automatic and Manual defrost. Blast chilling real residual time estimation (A.R.T.E.). Turbo cooling function. Specific cycles for ice cream. Evaporator with antirust protection. Digital temperature and time display. HACCP and Service alarms with data logging. Operating air temperature: +90 -41°C. For ambient temperatures up to 32°C. Cyclopentane insulation (HCFC, CFC and HFC free). R404a refrigerant gas (HCFC and CFC free).

### Main Features

- Blast Freezing cycle: 25 kg from 90°C up to -18°C in less than four hours.
- Blast Chilling cycle: 30 kg from +90°C up to + 3°C in less than 90 minutes.
- Soft Chilling (air temperature 0°C).
- Hard Chilling (air temperature -20°C).
- Shock freezing (low air temperature adjustable up to -41°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).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Cruise cycle: the chiller automatically sets the parameters for the quickest and best chilling (it works by probe).
- Two specialized cycles:  
P1 brings down ice-cream temperature to -14°C (measured at the core when probe is inserted). Once set temperature is reached, the temporary maintenance phase automatically begins, holding the -14°C temperature.  
P2 sets temperature to -36°C / -40°C for an indefinite amount of time, maintaining the ventilation active. Temperature is adjustable up to -40°C without interrupting the cycle, allowing ice-cream to be kept longer in the freezer.
- Control unit provides several operating settings (programmable parameters): time/core temperature according to NF and UK regulations, time/air temperature/probe personalized according to national regulations, sterilizing cycle: UV lamps built-in (on request), 3 single sensor or 3-sensor temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting.
- 3-sensor core probe as standard and automatic detection of the core probe insertion.
- Probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Audible alarm starts when the cycle ends or terminates abnormally.
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- Multi-purpose internal structure is suitable for 6 grids GN 1/1 (18 positions available with 20 mm pitch) 6 grids or trays 600 x 400 mm (18 positions available with 20 mm pitch) or 9 ice-cream basins of 5 kg each (h 125 x 165 x 360).
- Chilling and freezing times can vary according to food quantity, density, moisture contents and type of containers. Chilling capacity according to NF regulations is 18 kg.
- Performance guaranteed at ambient temperatures

APPROVAL: \_\_\_\_\_



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of +32°C.

- USB connection: to download HACCP data from the blast chiller (time, cavity temperature, alarms, and probe temperature).

### Construction

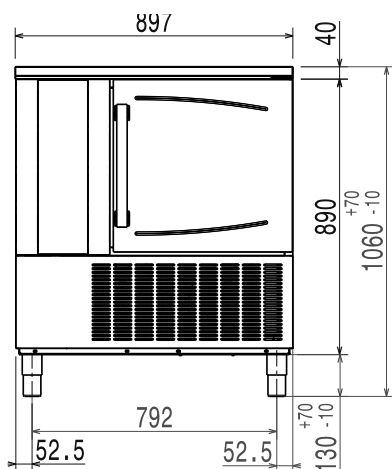
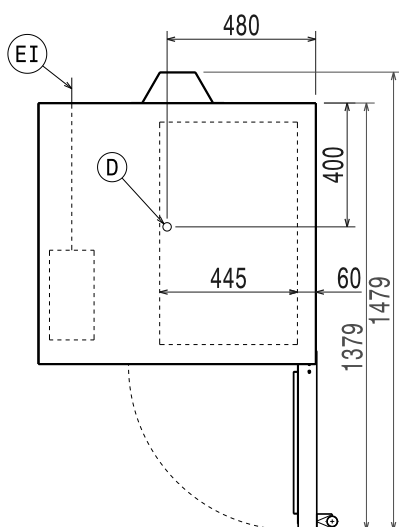
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- Main components in 304 AISI stainless steel.
- Evaporator with antirust protection.
- Motors and fan waterproof protected IP23.
- No water connections required.
- Stand alone printer as accessory.
- Inner cell with fully rounded corners.
- High density polyurethane insulation, 60 mm thickness, HCFC free.
- Environmentally friendly: R404a as refrigerant fluid.
- Removable magnetic gasket door with hygienic design.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Thermostatic expansion valve to optimize the cooling unit efficiency.
- Solenoid valve included.
- PC connection on request, gate RS 485.

### Included Accessories

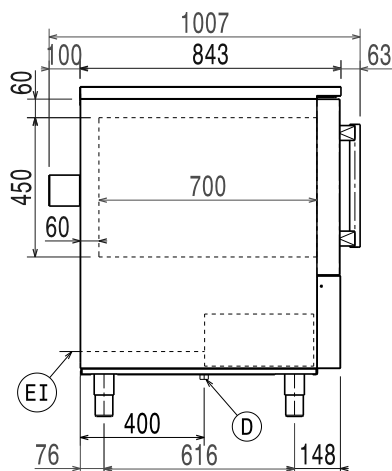
- 1 of 3-sensor probe for blast chiller and PNC 880212  
blast chiller/freezers
- 1 of Set of 5 stainless steel runners for PNC 880312  
blast chiller LW 30 and 50kg

### Optional Accessories

- 4 wheels for 30 kg blast chillers, 30/25 PNC 880111 ☐  
kg blast chiller/freezers
- Kit for HACCP advanced connection for PNC 880183  
LW and CW blast chiller&freezer ☐
- 3-sensor probe for blast chiller and blast PNC 880212  
chiller/freezers ☐
- 1 single-sensor probe for blast chiller PNC 880213  
and blast chiller&freezers ☐
- 2 extra single-sensor probes for blast PNC 880214  
chiller/freezers ☐
- Kit of 3 single sensor probes for blast PNC 880215  
chiller/freezers ☐
- Pastry rilsan grid for blast chiller, PNC 880294  
lengthwise (600x400mm) ☐
- Set of 5 stainless steel runners for blast PNC 880312  
chiller LW 30 and 50kg ☐
- Tower execution support 6GN oven on PNC 881049  
30kg blast chiller and freezer ☐
- Plastic coated grid 1/1GN PNC 881061 ☐
- Printer for HACCP basic version (for PNC 881532  
cabinets and counters with electronic control) ☐
- Pair of 1/1GN AISI 304 stainless steel PNC 921101 ☐  
grids
- Tray rack with wheels for 6x1/1GN ovens PNC 922005  
and bcf, 65mm pitch (std) ☐
- Tray rack with wheels for 5x1/1GN ovens PNC 922008  
and bcf, 80mm pitch ☐

**Front**

**Top**


EI = Electrical connection  
 RO = Refrigerant Outlet

**Side**


### Electric

Supply voltage:	727667 (AOFPS061C)	380-415 V/3N ph/50 Hz
Electrical power max.:		2.39 kW
Defrost Power:		3.19 kW
Circuit breaker required		

### Installation:

**Clearance:** 5 cm on sides and back.  
 Please see and follow detailed installation instructions provided with the unit

### Key Information:

Door hinges:	Right Side
External dimensions, Height:	1060 mm
External dimensions, Width:	897 mm
External dimensions, Depth:	1007 mm
Net weight:	169 kg
Shipping weight:	205 kg
Shipping volume:	1.2772 m <sup>3</sup>

### Refrigeration Data

#### Built-in Compressor and Refrigeration Unit

Refrigerant type:	R404a
Refrigeration power:	1600 W
Refrigeration power at evaporation temperature:	-30 °C
Refrigerant weight:	1800 g

### Product Information (Commission Regulation EU 2015/1095)

Energy consumption, cycle (chilling):	0.09 kWh/kg
Chilling Cycle Time (+65°C to +10°C):	76 min
Full load capacity (chilling):	30 kg
Energy consumption, cycle (freezing):	0.271 kWh/kg
Freezing Cycle Time (+65°C to -18°C):	242 min
Full load capacity (freezing):	25 kg