

air-o-chill Blast Chiller-Freezer 20 1/1 100 kg - Remote with USB

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



727677 (AOFPS201CR)

Roll-in blast chiller/freezer
100/85kg, 20xGN1/1 or
600x400mm, pre-arranged
for remote cooling unit -
USB

Short Form Specification

Item No.

For 20 GN1/1 or 600x400 mm trays. Load capacity: chilling 100 kg; freezing 85 kg (UK guidelines). Compatible with Zanussi, Alpeninox and Rational SCC Lengthwise ovens. Main components in 304 AISI stainless steel. Internal rounded corners and drain. Remote 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 anti-rust protection. Digital temperature and time display. HACCP and Service alarms with data logging. Operating air temperature: +90 -41°C. For ambient temperatures up to +43°C. Cyclopentane insulation (HCFC, CFC and HFC free). R404a refrigerant gas (HCFC and CFC free).

Main Features

- Blast Freezing cycle: 85 kg from 90°C up to -18°C in less than four hours.
- Blast Chilling cycle: 100 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.
- High density polyurethane insulation, 65 mm thickness, HCFC free.
- 3-sensor core probe as standard and automatic detection of the core probe insertion.
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE) for an easier planning of the activities.
- 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.
- USB connection: to download HACCP data from the blast chiller (time, cavity temperature, alarms, and probe temperature).
- Performance guaranteed at ambient temperatures of +43°C.

Construction

APPROVAL: _____

- Main components in 304 AISI stainless steel.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Evaporator with antirust protection.
- Motors and fan waterproof protected IP23.
- Solenoid valve included.
- PC connection on request, gate RS 485.
- Inner cell with fully rounded corners.
- 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.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- Requires remote refrigeration connection.

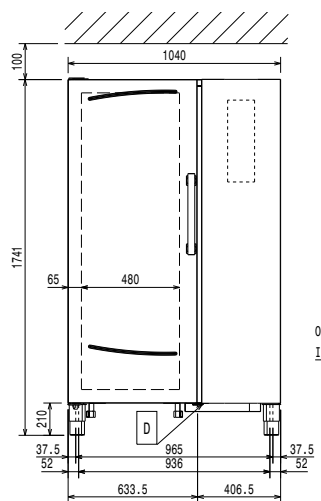
Included Accessories

- 1 of 3-sensor probe for blast chiller and PNC 880212
blast chiller/freezers

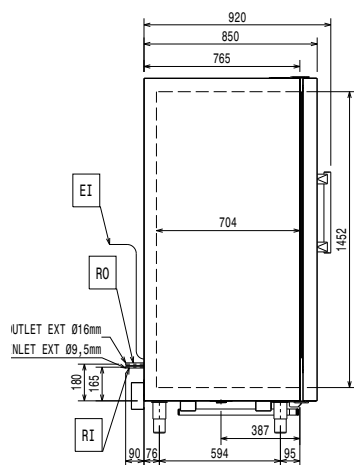
Optional Accessories

- Kit for HACCP advanced connection for PNC 880183
LW and CW blast chiller&freezer ☐
- 3-sensor probe for blast chiller and PNC 880212
blast 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 ☐
- Plastic coated grid, 1/1GN PNC 881061 ☐
- Kit buzzer for Blast chiller/Freezer PNC 881143 ☐
Lengthwise with USB
- Air remote refrigerating unit for 20 GN PNC 881158 ☐
1/1 blast chiller freezer - R404A
- Water remote refrigerating unit for 20 PNC 881171 ☐
GN 1/1 blast chiller freezer - R404A
- Air/water remote refrigerating unit for PNC 881173 ☐
2x20 GN1/1 blast chiller freezer - R404A
- Pair of 1/1GN AISI 304 stainless steel PNC 921101 ☐
grids
- Trolley with tray rack, 20 GN 1/1, 63mm PNC 922007
pitch (included) ☐
- Trolley with tray rack, 16 GN 1/1, 80mm PNC 922010
pitch ☐
- Banquet trolley with rack holding 54 PNC 922016
plates for 20 GN 1/1 oven and blast ☐
chiller freezer, 74mm pitch
- Bakery/pastry trolley with rack holding PNC 922068
600x400mm grids for 20 GN 1/1 oven ☐
and blast chiller freezer, 80mm pitch (16
runners)
- Kit HACCP EKIS PNC 922166
☐

Front

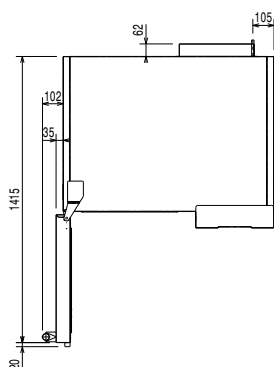


Side



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

Top



Electric

Supply voltage:
727677 (AOFPS201CR) 380-415 V/3N ph/50/60 Hz
Electrical power max.: 0.88 kW
Defrost Power: 3.8 kW
Current consumption: 4.5 Amps
Circuit breaker required
Note: electrical power, current consumption and defrost power are necessary for installation.

Installation:

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

Capacity:

GN: 20 - 1/1 containers
Max load capacity: 100 kg

Key Information:

Door hinges: Left Side
External dimensions, Width: 1040 mm
External dimensions, Height: 1741 mm
External dimensions, Depth: 920 mm
Net weight: 200 kg
Shipping weight: 228 kg
Shipping volume: 2.46 m³
Chilling-Freezing Productivity per cycle (NF Regulations): 72 kg - 72 kg
Chilling-Freezing Productivity per cycle (UK Guidelines): 100 kg - 85 kg

Refrigeration Data

Refrigerant type: R404A
6.0 hp (17 kW, 33,000 BTU),
Suction T at -20 °F, Ambient T at 90 °F.
Requires remote refrigeration: (not included)
Suggested refrigeration power: 5350 W
Condition at evaporation temperature: -30 °C
Condition at condensation temperature: 45 °C
Condition at ambient temperature: 32 °C
Connection pipes (remote) - outlet: 16 mm
Connection pipes (remote) - inlet: 9.5 mm
Refrigeration power calculated at a distance of linear 20mt.