



# Electrolux

## air-o-chill Blast Chiller-Freezer 20 2/1 Pass Through - 180 kg - Remote

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

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

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

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

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



air-o-chill

Blast Chiller-Freezer 20 2/1 Pass Through - 180 kg - Remote

726514 (AOF20218RT)

Pass-through blast chiller and freezer 180kg, 20GN 2/1, pre-arranged for remote cooling unit

### Short Form Specification

#### Item No.

For 20 GN2/1 or 600x800 mm trays. Load capacity: chilling 180 kg; freezing 170 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 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 Chilling cycle: 180 kg from +90°C up to + 3°C in less than 90 minutes.
- Blast Freezing cycle: 170 kg from 90°C up to -18 °C in less than four hours.
- 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).
- High density polyurethane insulation, 85 mm thickness, HCFC free.
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Cruise cycle: the chiller automatically sets the parameters for the quicques 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.
- Chilling and freezing times can vary according to food quantity, density, moisture contents and type of containers. Chilling capacity according to NF regulations is 144 kg.
- Performance guaranteed at ambient temperatures of +32°C.

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



Electrolux

Blast Chiller-Freezer 20 2/1 Pass Through - 180 kg - Remote  
air-o-chill

## Construction

- 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.
- PC connection on request, gate RS 485.
- Stand alone printer as accessory.
- 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.
- Solenoid valve included.
- No water connections required.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- Requires remote refrigeration connection.

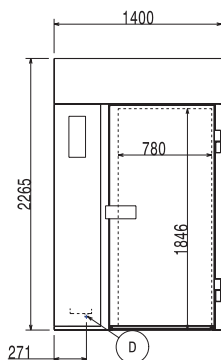
## Included Accessories

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

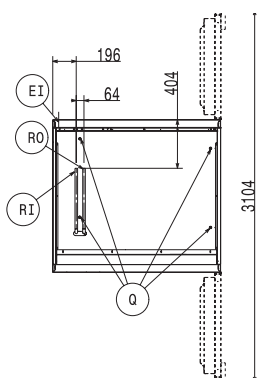
## Optional Accessories

- Air cooled remote unit for LW 180kg PNC 880051  
blast chiller/freezer ☐
- Water cooled remote unit for 180kg blast PNC 880052  
chiller and 180/170kg blast chiller/freezer ☐
- 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 extra single-sensor probe for blast PNC 880213  
chiller 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 ☐
- Printer for HACCP basic version (for PNC 881532  
cabinets and counters with electronic control) ☐
- Trolley with tray rack for 20x2/1GN ovens PNC 922044  
and bcf, 63mm pitch ☐
- Trolley with tray rack for 16x2/1GN ovens PNC 922046  
and bcf, 80mm pitch ☐
- Trolley with banquet rack 92 plates for PNC 922055  
20x2/1GN ovens and bcf, 85mm pitch ☐
- Pastry trolley for 20x2/1GN ovens and PNC 922069  
bcf, 80mm pitch (16 runners). Suitable for ☐  
600x400mm pastry trays in oven

Front

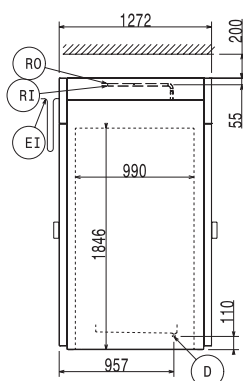


Top



- D = Drain  
 = Remote electrical  
 ED connection  
 EI = Electrical connection  
 EQ = Equipotential screw  
 RO = Refrigerant Outlet

Side



### Electric

Supply voltage:	726514 (AOF20218RT)	400 V/3N ph/50 Hz
Electrical power:		1.9 kW
Defrost Power:		4.56 kW
Current consumption:		5 A

### 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:	40 - 1/1 containers
GN:	20 - 2/1 containers
Max load capacity:	180 kg

### Key Information:

External dimensions, Height:	2265 mm
External dimensions, Width:	1400 mm
External dimensions, Depth:	1272 mm
Net weight:	438 kg
Shipping weight:	468 kg
Shipping volume:	4.81 m <sup>3</sup>
Chilling-Freezing Productivity per cycle (NF Regulations):	144 kg - 144 kg
Chilling-Freezing Productivity per cycle (UK Guidelines):	180 kg - 170 kg

### Refrigeration Data

Refrigerant type:	R404a
Suggested refrigeration power*:	20200 W
Condition at evaporation temperature:	-10 °C
Condition at condensation temperature:	45 °C
Condition at ambient temperature:	32 °C
Connection pipes (remote) - outlet:	22 mm
Connection pipes (remote) - inlet:	12 mm

**Note:** refrigeration power calculated at a distance of 20 linear mt.