

Electrolux air-o-chill

Blast Chiller/Freezers 50kg 10GN1/1

Chilling means bringing the temperature of cooked food from +90°C to +3°C in a short time lap which does not allow bacterial growth. Electrolux Blast Chillers/Freezers reduce temperature from +90°C to +3°C at food core in less than 90 minutes and down to -18°C in less than four hours: the model detailed on this sheet performs this cycle up to a 50 kg full load. After the Blast Chilling/freezing process a holding cycle starts automatically to respectively maintain food at +3 and -18 °C. Blast frozen food has a solid 6 months/1 year shelf life without loss of flavour, nutritional values and weight. The opportunity to prepare in a single shot the food to be used in different times during the week enables a better work scheduling and therefore a sensible reduction in labour costs.



OPERATING MODES

- Cruise [Patent Pending]: the chiller automatically sets the parameters for the quickest and best chilling (it works by probe).
- Soft Chilling (Air temperature -2°C).
- Hard Chilling (Air temperature -20°C).
- Shock freezing (Air temperature -35°C.)
- Holding at +3°C or -18°C (automatically activated at the end of each cycle).
- All the probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) [Patent Pending] to make planning the activities easier.
- Holding at +3°C (automatically activated at the end of each cycle).
- Turbo cooling: the chiller works continuously at the desired temperature. Ideal for continuous production.

- It is possible to operate by time or by probe.
- The control unit provides different operating settings: time/core temperature according to NF and UK regulations, time/air temperature/probe personalised according to national regulations, sterilizing cycle: UV lamps built-in (on request), 3 core temperature probes (on request), one 3-sensor probe (on request) ideal for meats, automatic defrosting and manual defrosting (recommended after every shock freezing cycle). All settings are programmable.
- The control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Programs memory: two for each operating modes, setting time and air temperature. These programs can be converted into ice-cream specialist

cycles (shape maintenance and holding).

- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- An audible alarm starts when the cycle ends or terminates abnormally.

PERFORMANCE

- Blast Chilling cycle: 50 kg from +90°C up to +3°C in less than 90 minutes.
- Blast Freezing cycle : 50 kg from 90°C up to -18 °C in less than four hours.
- 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.



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CONSTRUCTION

- Internal and external finishing in stainless steel 304 type.
- High density polyurethane insulation, 60 mm thickness, HCFC free.
- Environmentally friendly: R404a as refrigerant fluid.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Inner cell with fully rounded corners.
- Door equipped with removable magnetic gasket with hygienic design.
- All motors and fan waterproof protected IP20.
- Evaporator with anti rust protection.
- Ventilator (fan) swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Hot gas defrosting system for 30 kg models.

- Solenoid valves.
- 1 thermostatic expansion valve.
- Feet 200 mm high.
- Stand alone printer as optional, built in on request.
- PC connection on request, gate RS 485.

INSTALLATION

- No water connections required.
- Waste can be plumbed into drain, but can also be collected in optional waste container.

***NF HYGIENE ALIMENTAIRE**

certifying authority : AFAQ AFNOR CERTIFICATION. Address:11, Avenue Francis de Pressense - 93571 Saint-Denis La Plaine Cedex - France. Conformity with regulation NF031. Certified guarantees: fitness for cleaning, thermal performance.

Installation diagram:

- C - Water drain
- I - Electrical connection
- Y - Connection for appliance lifting
- L - Remote electrical connection
- N - Cooling water inlet
- O - Cooling water outlet

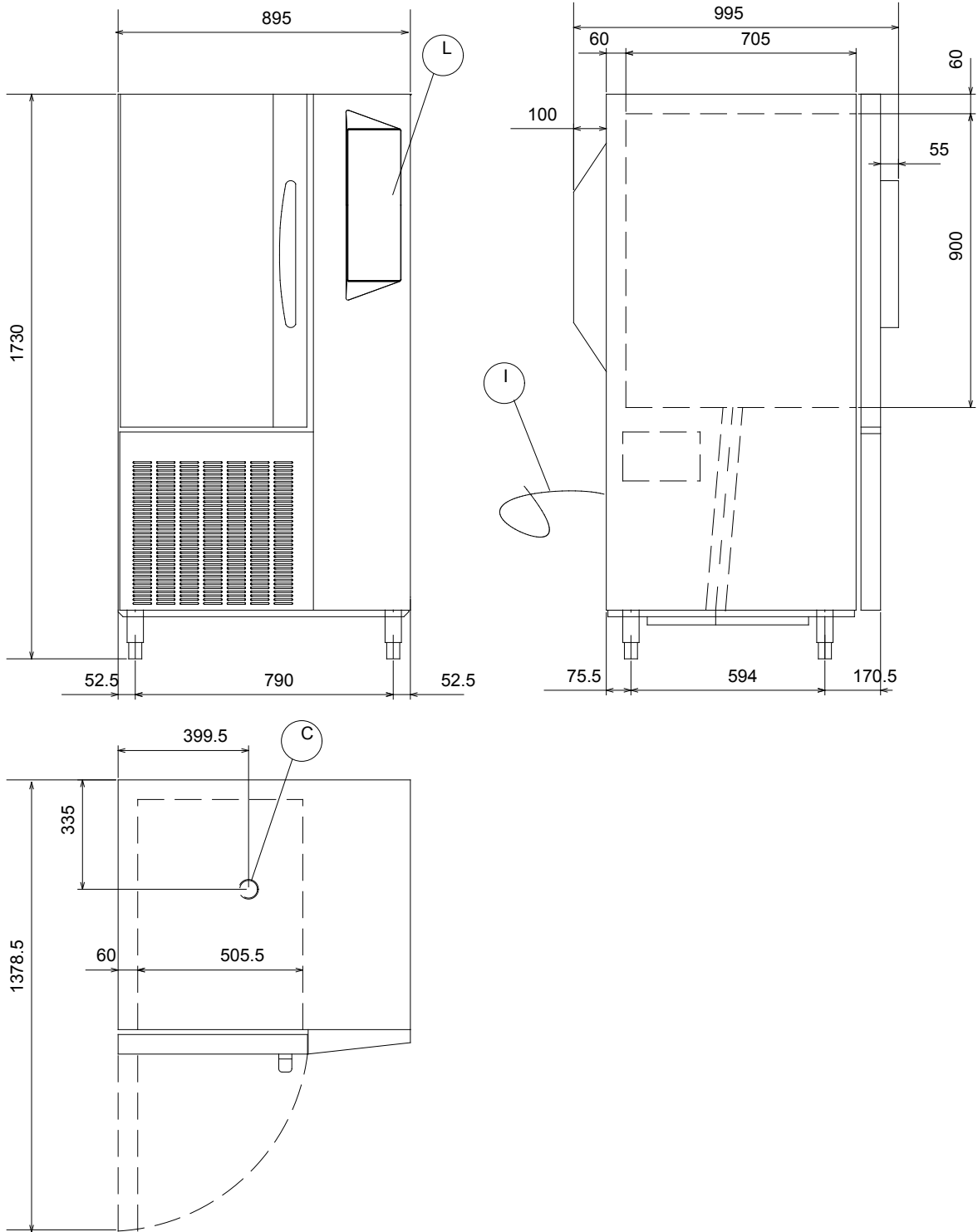
	AOFP101C 726749	AOFP101CR 726750	AOFP1016 726477
TECHNICAL DATA			
Type	Blast freezer - 50 kg	Blast freezer - 50 kg	Blast freezer - 50 kg
Productivity per cycle - kg.			
NF Regulations	36, 36	36, 36	36, 36
UK Guide lines	50, 50	50, 50	50, 50
Gross capacity (D.I.N. 8952) - l.	560	560	
Cooling unit	Built-In	Remote	Built-In
Thermostat	Electronic	Electronic	Electronic
Thermometers	Digital	Digital	Digital
External dimensions - mm			
width	895	895	895
depth/with open doors	995, 1379	995	995, 1379
height	1730	1730	1730
N° and type of door	1	1	1
Door hinges	Left Side	Left Side	Left Side
Trays type	GN 1/1; 600x400	GN 1/1; 600x400	GN 1/1; 600x400
Max load capacity - trays h 65 mm - n°	10	10	10
Compressor power - HP	2.9	;	3
N° defrost in 24 hrs.	6	6	6
Refrigerant type	R404a	R404a	R404a
Refrigerant quantity - g.	4500		4500
Refrigeration power - W	2540	6910	3500
Refrigerant power at evaporation temperature - °C	-30	-10	-25
Power - kW installed-electric	4.256	0.42	3.5
INCLUDED ACCESSORIES			
3-SENSOR PROBE FOR CHILLER+C/FREEZER	1	1	
TRAY RACK FOR BC+BCF LW 50KG 10 GN1/1	1	1	1
ACCESSORIES			
NOT TRANSLATED	880183	880183	
NOT TRANSLATED	880269	880269	
NOT TRANSLATED	922166	922166	
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	880089	880089	880089
2 SINGLE SENSOR PROBES CHILLER+C/FREEZER	880096	880096	880096
3-SENSOR PROBE FOR CHILLER+C/FREEZER			880088
AIR REMOTE UNIT FOR C/FREEZER LW 50KG		880030	
BANQUET RACK-30PLATES-65MM PITCH-10GN1/1	922015	922015	922015
KIT (WHEELS+HINGES) FOR AOS 6&10 GN			922073
KIT 4 WHEELS FOR BLAST C/FREEZERS	880111		880111
PAIR OF 1/1 GN AISI 304 S/S GRIDS	921101	921101	921101
PASTRY(400X600)RACK+WHEELS-80MM,10 1/1LW	922066	922066	922066
PRINTER FOR HACCP BASIC VERSION	881532	881532	
RILSAN COATED GRID	881061	881061	881061
ROLL-IN RACK SUPP.BC+BCF LW 50KG 10GN1/1	881028	881028	881028
SLIDE-IN RACK+HANDLE FOR AOS 6&10 GN1/1			922074
TRAY RACK+WHEELS 10X1/1GN, 65MM PITCH	922006	922006	922006
TRAY RACK+WHEELS 8X1/1GN, 80MM PITCH	922009	922009	922009
TROLLEY FOR 6&10X1/1GN	922004	922004	922004
WATER REMOTE UNIT FOR C/FREEZER LW 50KG		880033	

HDBB020

2007-05-02

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726749



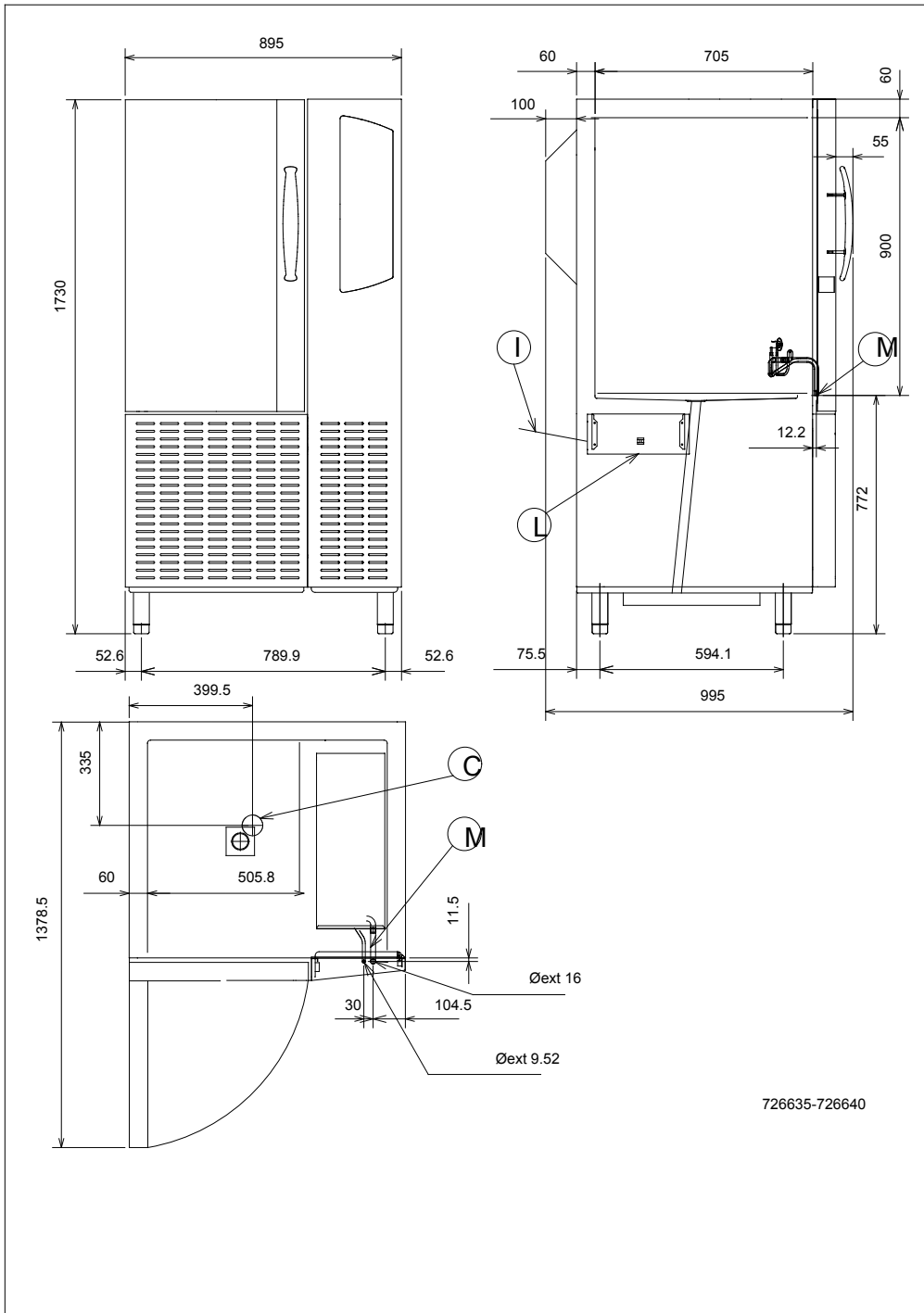
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LEGEND I - Electrical connection	AOFP101C 726749
	400 V, 3, 50

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726750



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LEGEND	C - Water drain	AOFP101CR
	I - Electrical connection	726750
	L - Remote electrical connection	1/2"
	M - Remote refrigeration connection	230 V, 1N, 50
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