

Electrolux air-o-chill

Blast Chillers 30 kg - 6 GN 1/1

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 reduce temperature from +90°C to +3°C at food core in less than 90 minutes: the models detailed on this sheet performs this cycle up to a 30 kg full load. After the Blast Chilling a holding cycle starts automatically to maintain food at +3°C. Blast chilled food has a solid 5 days 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: 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).
- All the probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) 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.
- Automatic recognition of the insertion of the food probe (cycles piloted either by food probe temperature or by time).

- The control unit provides several 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 single sensor core temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting. All parameters are programmable.
- 3-sensor core probe as standard.
- The control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Two customizable cycles (P1 & P2) for each operating mode, allowing to set the time and air temperature. These programs can be converted into ice-cream specialized 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: 30 kg from +90°C up to + 3°C in less than 90 minutes.
- Chilling 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 304 AISI stainless steel and backpanel in galvanized steel.
- 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.
- Motors and fan waterproof protected IP20.
- Evaporator with antirust protection.
- Ventilator (fan) swinging hinged panel for access to the evaporator for cleaning.

- Automatic heated door frame.
- Hot gas defrosting system.
- Solenoid valves.
- 1 thermostatic expansion valve.
- Feet 150 mm high.
- Stand alone printer as optional, built in on request.
- PC connection on request, gate RS 485.

INSTALLATION

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

***NF HYGIENE ALIMENTAIRE**

certifying authority : AFAQ AFNOR CERTIFICATION. Adress: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

	AOCP061C 726691	AOCP061CT 726692
TECHNICAL DATA		
Type	Blast Chiller - 30 kg	Blast Chiller - 30 kg
Productivity per cycle - kg.		
NF Regulations - chilling / freezing	18	18
UK Guide lines - chilling / freezing	30	30
Gross capacity (D.I.N. 8952) - l.	300	
Cooling unit	Built-In	Built-In
Control type	Electronic	Electronic
Thermostat	Electronic	Electronic
Thermometers	Digital	Digital
External dimensions - mm		
width	895	895
depth/with open doors	995	995
height	1060	1020
N° and type of door	1	1
Door hinges	Right Side	Right Side
Trays type	GN 1/1; 600x400	GN 1/1; 600x400
Max load capacity - trays h 65 mm - n°	6	6
Compressor power - HP	1; 8	1.8
N° defrost in 24 hrs.	6	6
Refrigerant type	R404a	R404a
Refrigerant quantity - g.	3180	3180
Refrigeration power - W	4441	4441
Refrigerant power at evaporation temperature - °C	-5	-5
Power - kW		
installed-electric	2.63	2.63
Net weight - kg.	166	162
INCLUDED ACCESSORIES		
3-SENSOR PROBE FOR CHILLER+C/FREEZER	1	1
TOWER EXEC.SUPP. F.OVEN 6GN+30KG BC/BCF		1
ACCESSORIES		
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	880089	880089
2 SINGLE SENSOR PROBES CHILLER+C/FREEZER	880096	880096
KIT 3 SINGLE SENSOR PROBES FOR BC/BCF	880269	880269
KIT 4 WHEELS FOR BLAST C/FREEZERS	880111	
KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW	880183	880183
KIT HACCP EKIS	922166	922166
PAIR OF 1/1 GN AISI 304 S/S GRIDS	921101	921101
PRINTER FOR HACCP BASIC VERSION	881532	881532
RILSAN COATED GRID	881061	881061
TOWER EXEC.SUPP. F.OVEN 6GN+30KG BC/BCF	881011	
TRAY RACK+WHEELS 5X1/1 GN, 80MM PITCH	922008	922008
TRAY RACK+WHEELS 6X1/1GN, 65MM PITCH	922005	922005
WORKTOP FOR BC/BCF 6 GN 1/1 LW		880027

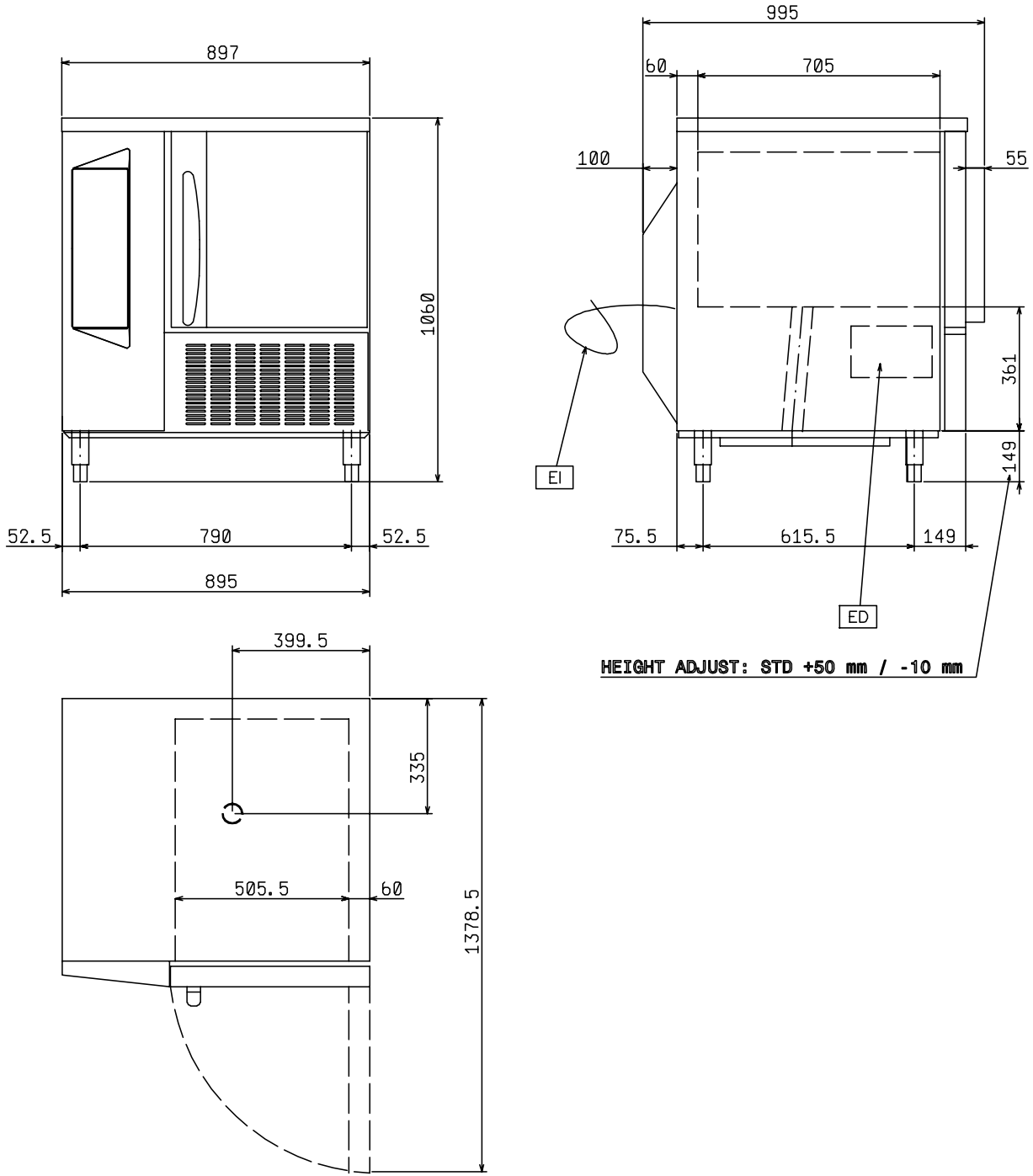
HDAB010

2009-10-06

Subject to change without notice

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726691



LEGEND EI - Electrical connection	AOCP061C 726691
	400 V, 3N, 50

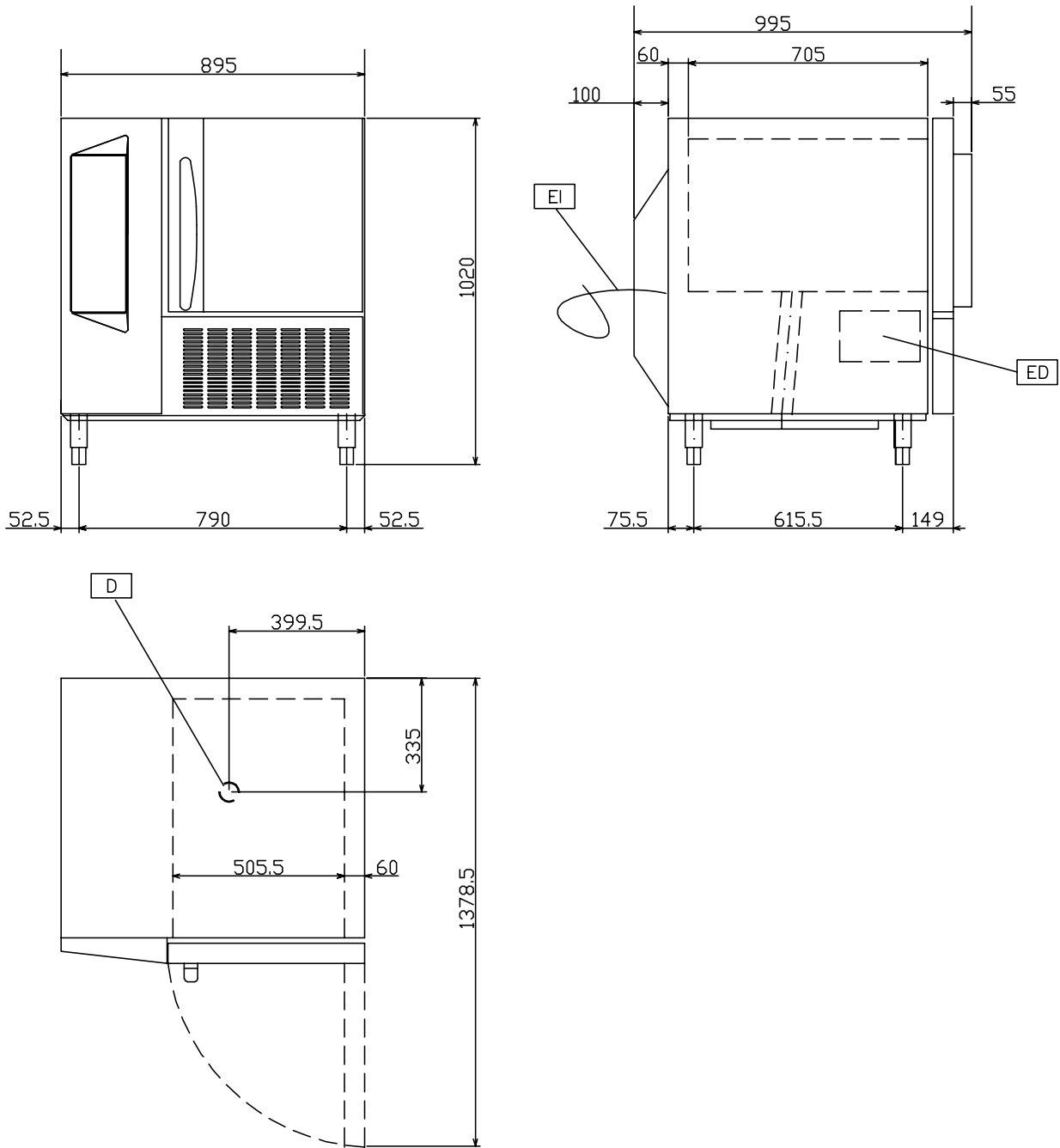
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