

Electrolux air-o-chill

Blast Chillers 100 kg - 20 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 model detailed on this sheet performs this cycle up to a 100 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.
- It is possible to operate by time or by probe.

- 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: 100 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 70 kg.



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CONSTRUCTION

- Model AOCP061T available for tower configuration (with a six grids air-o-steam oven).
- Internal and external finishing in 304 AISI stainless steel and back panel in stainless 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.
- 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 water can be plumbed into drain, but can also be collected in an optional waste container.

MOBILE RACK

- Model AOCP061 is compatible with air-o-steam and air-o-cook ranges.

*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

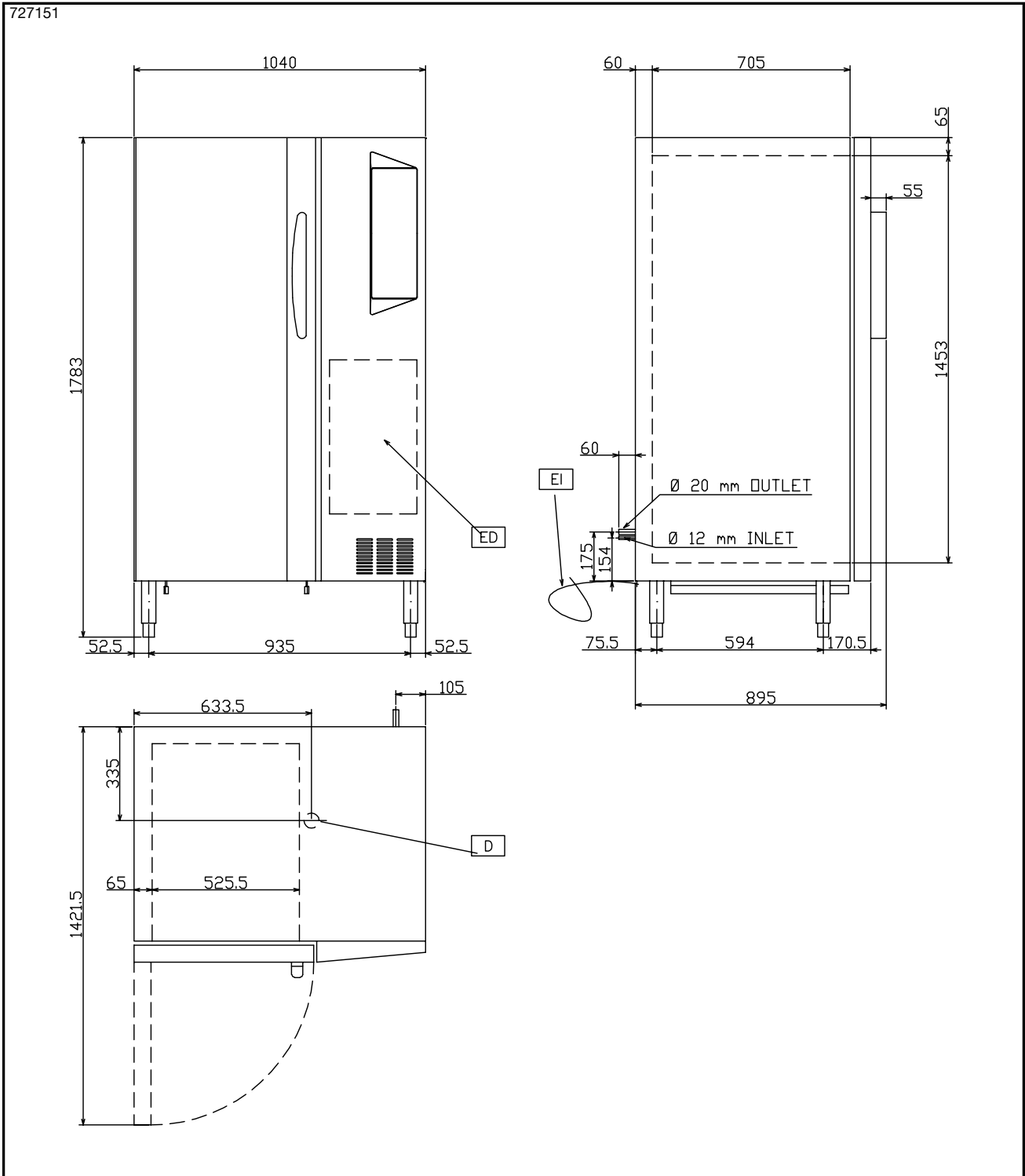
AOCP201CRR 727151	
TECHNICAL DATA	
Type	Blast Chiller - 100 kg
Productivity per cycle - kg.	
NF Regulations - chilling / freezing	72
UK Guide lines - chilling / freezing	100
Cooling unit	Remote
Thermostat	Electronic
Thermometers	Digital
External dimensions - mm	
width	1040
depth/with open doors	895
height	1783
N° and type of door	1
Door hinges	Left
Trays type	GN 1/1; 600x400
Max load capacity - trays h 65 mm - n°	20
N° defrost in 24 hrs.	6
Refrigerant type	R404a
Refrigeration power - W	13480
Refrigerant power	
at evaporation temperature - °C	-10
Power - kW	
installed-electric	0.88
INCLUDED ACCESSORIES	
3-SENSOR PROBE FOR CHILLER+C/FREEZER	1
ACCESSORIES	
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	880089
2 SINGLE SENSOR PROBES CHILLER+C/FREEZER	880096
AIR REMOTE UNIT CHILL+C/FREEZER CW 100KG	880031
AIR/WATER REMOTE UNIT F.BC+BCF LW 100KG	880059
BANQ.TROLLEY-45PLATES-85MM PITCH-20GN1/1	922072
BANQ.TROLLEY-54PLATES-74MM PITCH-20GN1/1	922016
KIT 3 SINGLE SENSOR PROBES FOR BC/BCF	880269
KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW	880183
KIT HACCP EKIS	922166
PAIR OF 1/1 GN AISI 304 S/S GRIDS	921101
PASTRY TROLLEY 16(400X600)80MM-20 1/1 LW	922068
PRINTER FOR HACCP BASIC VERSION	881532
RILSAN COATED GRID	881061
THERMAL COVER FOR 20X1/1GN	922014
TROLLEY TRAY RACK F. 20X1/1GN,63MM PITCH	922007
TROLLEY TRAY RACK F.16X1/1GN,80MM PITCH	922010
WATER REMOTE UNIT BLAST CHILLER CW 100KG	880034

HDA030

2009-10-06

Subject to change without notice

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LEGEND D - Water drain ED - Remote electrical connection EI - Electrical connection RI - Remote refrigeration connection	AACP201CRR 727151
	1/2"
	● 400 V, 3N, 50
	●

HDAB030

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