

# Electrolux air-o-chill

## Blast Chillers 180 kg - 20 GN 2/1

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 180 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: 180 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 144 kg.



**Electrolux**

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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.
- 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.
- 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

	<b>AOCP2028CR 726784</b>	<b>AOC2028CRD 726857</b>	<b>AOC2028CRT 726858</b>
<b>TECHNICAL DATA</b>			
Type	I - 180 KG CHILLER GN 2/1	I - 180 KG CHILLER GN 2/1	I - 180 KG CHILLER GN 2/1
Productivity per cycle - kg.			
NF Regulations - chilling / freezing	144	144	144
UK Guide lines - chilling / freezing	180	180	180
Gross capacity (D.I.N. 8952) - l.		2841	2841
Cooling unit	Remote	Remote	Remote
Control type	Electronic	Electronic	Electronic
Thermostat	Electronic	Electronic	Electronic
Thermometers	Digital	Digital	Digital
External dimensions - mm			
width	1400	1400	1400
depth/with open doors	1260, 2099	1260, 2099	1368, 2099
height	2230	2230	2230
N° and type of door	1;	1;	2;
Door hinges	Right Side	Right Side	Right Side
Trays type	600x400; GN 2/1	600x400; GN 2/1	600x400; GN 2/1
Max load capacity - trays h 65 mm - n°	20	20	20
N° defrost in 24 hrs.	4/20'	4/20'	4/20'
Refrigerant type	R404a;	R404a;	R404a;
Refrigeration power - W	20200	20200	20200
Refrigerant power			
at evaporation temperature - °C	-10	-10	-10
Power - kW			
installed-electric	1.735	1.735	1.735
Net weight - kg.	438	438	438
<b>INCLUDED ACCESSORIES</b>			
3-SENSOR PROBE FOR CHILLER+C/FREEZER	1	1	1
<b>ACCESSORIES</b>			
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	880089	880089	880089
2 SINGLE SENSOR PROBES CHILLER+C/FREEZER	880096	880096	880096
AIR REMOTE UNIT CHILLER+C/FREEZER180KG	880051	880051	880051
BANQ. TROLLEY-92PLATES 85MM PITCH-20GN2/1	922055	922055	922055
KIT 3 SINGLE SENSOR PROBES FOR BC/BCF	880269	880269	880269
KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW	880183	880183	880183
KIT HACCP EKIS	922166	922166	922166
PASTRY TROLLEY 16(400X600)80MM-20 2/1 LW	922069	922069	922069
PRINTER FOR HACCP BASIC VERSION	881532	881532	881532
THERMAL COVER FOR 20 GN 2/1-LW	922049	922049	922049
TROLLEY TRAY RACK F. 20X2/1GN,63MM PITCH	922044	922044	922044
TROLLEY TRAY RACK F. 20X2/1GN,80MM PITCH	922046	922046	922046
WATER REMOTE UNIT CHILLER+C/FREEZER180KG	880052	880052	880052

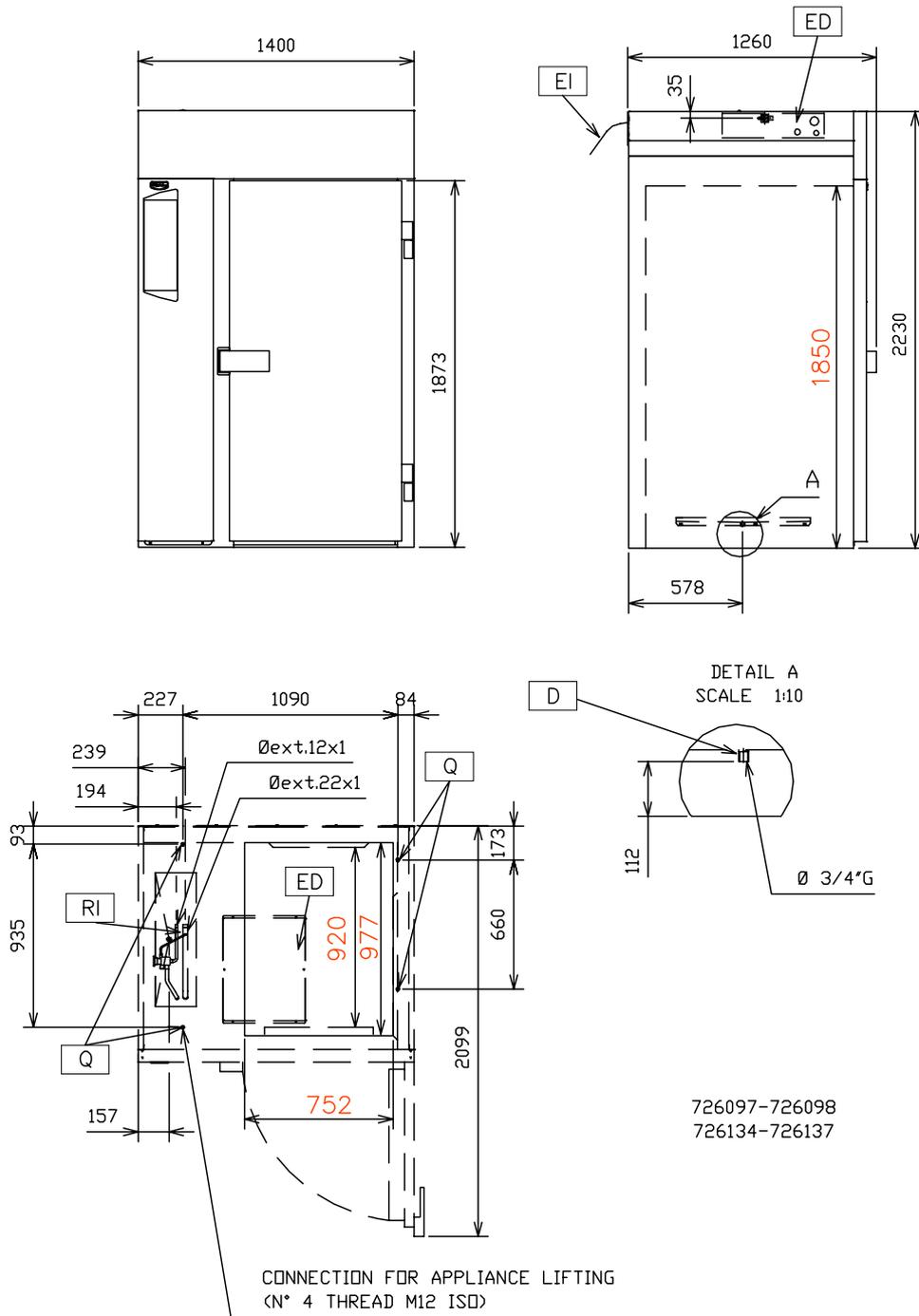
HDAB050

2009-10-06

Subject to change without notice

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726784, 726857



LEGEND	AOCP2028CR 726784	AOC2028CRD 726857
	D - Water drain	3/4"
ED - Remote electrical connection	●	●
EI - Electrical connection	400 V, 3N, 50	400 V, 3N, 50
Q - Appliance lifting connection	●	●
RI - Remote refrigeration connection	●	●

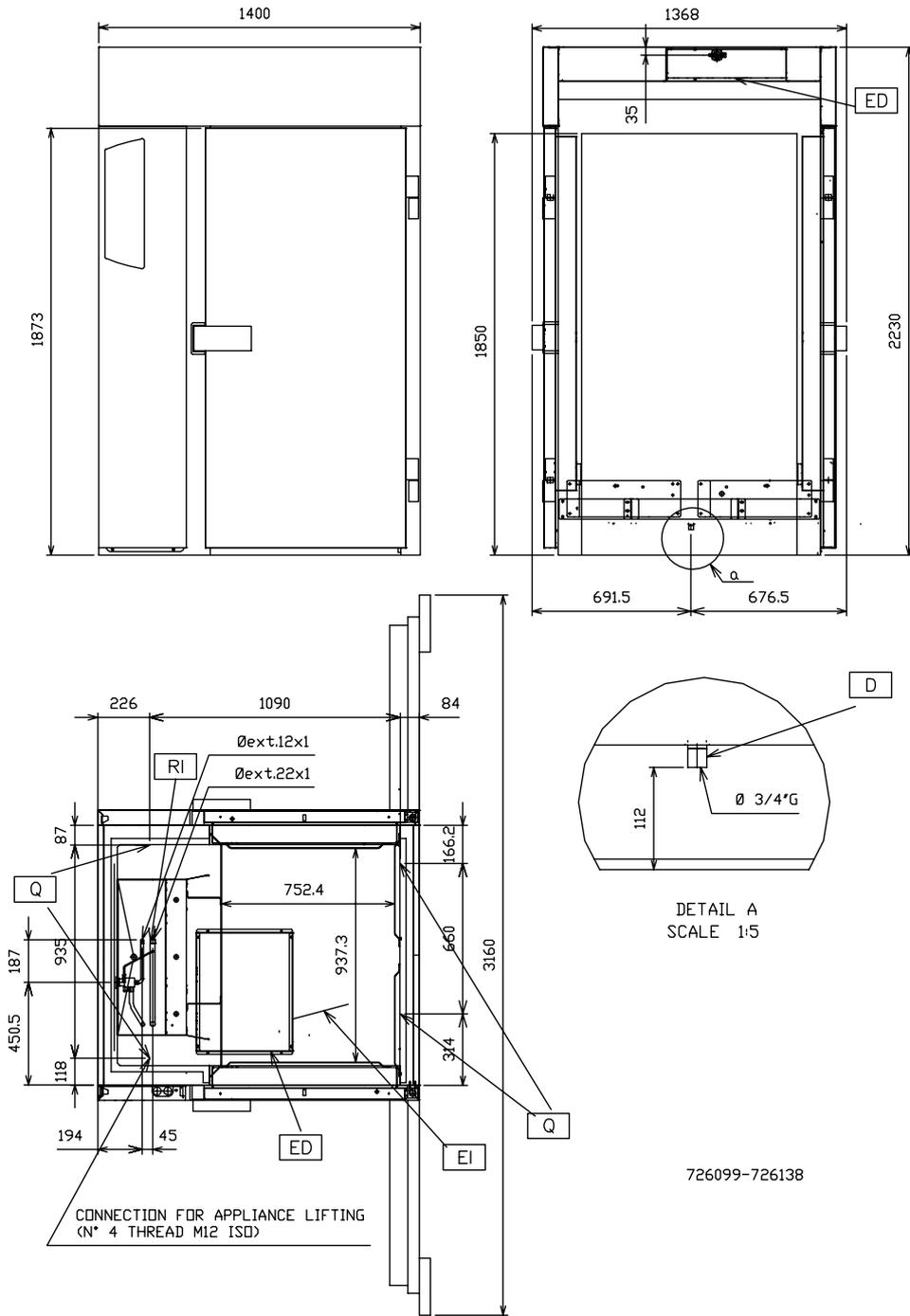
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726858



<b>LEGEND</b>		<b>AOC2028CRT 726858</b>
D - Water drain		3/4"
ED - Remote electrical connection		●
EI - Electrical connection		400 V, 3N, 50
Q - Appliance lifting connection		●
RI - Remote refrigeration connection		●

HDAB050

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