

## Blast Chiller/Freezers 30kg 6GN1/1

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 30 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: 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 (Low air temperature adjustable up to -41 °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) 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 and automatic detection of the core probe insertion.
- The control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Suitable for ambient temperatures up to 32°C.

- 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.
- 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.

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**PERFORMANCE**

- Blast Chilling cycle: 30 kg from +90°C up to + 3°C in less than 90 minutes.
- Blast Freezing cycle : 25 kg from 90°C up to -18 °C in less than four hours.
- Code 727185 is suitable for 6 grids GN 1/1 (18 positions available with 20 mm pitch) 6 grids or trays 600 x 400 mm (18 positions available with 20 mm pitch) or 9 ice-cream basins of 5 kg each (h 125 x 165 x 360).
- 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.

**CONSTRUCTION**

- Internal and external finishing in 304 AISI stainless steel and pack panel 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.
- 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.
- 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 can be plumbed into drain, but can also be collected in 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>AOFP061C 726698</b>	<b>AOFP061CT 726699</b>	<b>AOFP061C2 727185</b>
<b>TECHNICAL DATA</b>			
Type	Blast freezer - 30 kg	Blast freezer - 30 kg	Blast freezer - 30 kg
Productivity per cycle - kg.			
NF Regulations - chilling / freezing	18, 18	18, 18	18, 18
UK Guide lines - chilling / freezing	30, 25	30, 25	30, 25
Cooling unit	Built-In	Built-In	Built-In
Control type	Electronic	Electronic	Electronic
Thermostat	Electronic	Electronic	Electronic
Thermometers	Digital	Digital	Digital
External dimensions - mm			
width	895	895	895
depth/with open doors	840, 1378.5	995, 1378.5	840, 1378.5
height	1060	1020	1060
Door hinges	Right Side	Right Side	Right Side
Trays type	GN 1/1; 600x400	GN 1/1; 600x400	600x400; GN 1/1
Max load capacity - trays h 65 mm - n°	6	6	6
N° of positions/pitch, mm			
Compressor power - HP	1.8	1.8	1.8
Refrigerant type	R404a	R404a	R404a
Refrigerant quantity - g.	2830	2830	2830
Refrigeration power - W	1600	1600	1600
Refrigerant power			
at evaporation temperature - °C	-30	-30	-30
Power - kW			
installed-electric	1.937	1.937	1.937
Net weight - kg.	169	165	169
<b>INCLUDED ACCESSORIES</b>			
3-SENSOR PROBE FOR CHILLER+C/FREEZER	1	1	1
TOWER EXEC.SUPP. F.OVEN 6GN+30KG BC/BCF		1	
<b>ACCESSORIES</b>			
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	880089	880089	880089
2 SINGLE SENSOR PROBES CHILLER+C/FREEZER	880096	880096	880096
KIT 3 SINGLE SENSOR PROBES FOR BC/BCF	880269	880269	880269
KIT 4 WHEELS FOR BLAST C/FREEZERS	880111		880111
KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW	880183	880183	880183
KIT HACCP EKIS	922166	922166	922166
PAIR OF 1/1 GN AISI 304 S/S GRIDS	921101	921101	921101
PASTRY GRID(RILSAN)600X400MM-B/CHILLERS			880294
PRINTER FOR HACCP BASIC VERSION	881532	881532	881532
RILSAN COATED GRID	881061	881061	881061
TOWER EXEC.SUPP. F.OVEN 6GN+30KG BC/BCF	881011		881011
TRAY RACK+WHEELS 5X1/1 GN, 80MM PITCH	922008	922008	922008
TRAY RACK+WHEELS 6X1/1GN, 65MM PITCH	922005	922005	922005
WORKTOP FOR BC/BCF 6 GN 1/1 LW		880027	

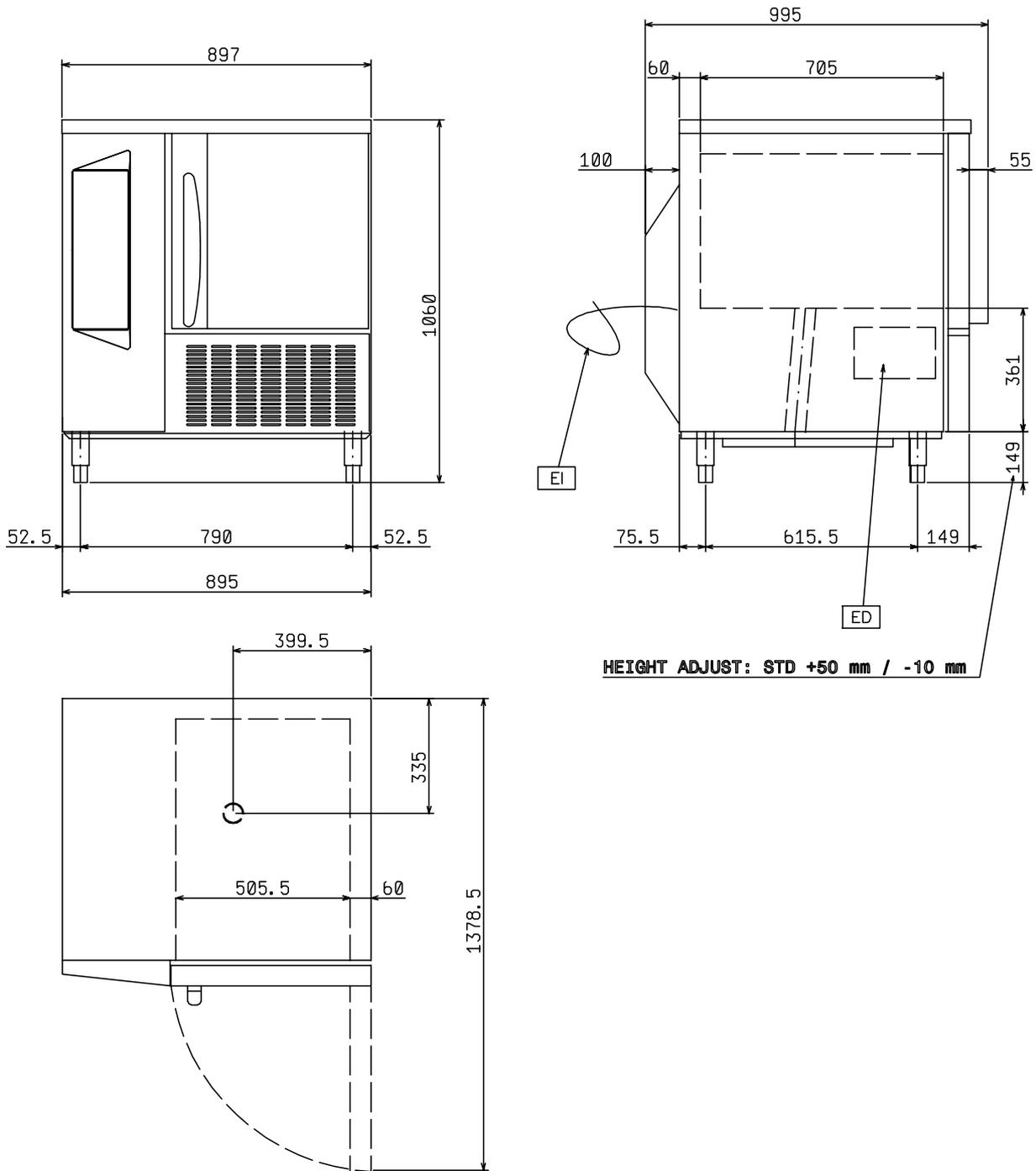
HDBB010

2009-10-06

Subject to change without notice

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726698, 727185



**LEGEND**

EI - Electrical connection

**AOFP061C  
726698**

400 V, 3N, 50

**AOFP061C2  
727185**

400 V, 3N, 50

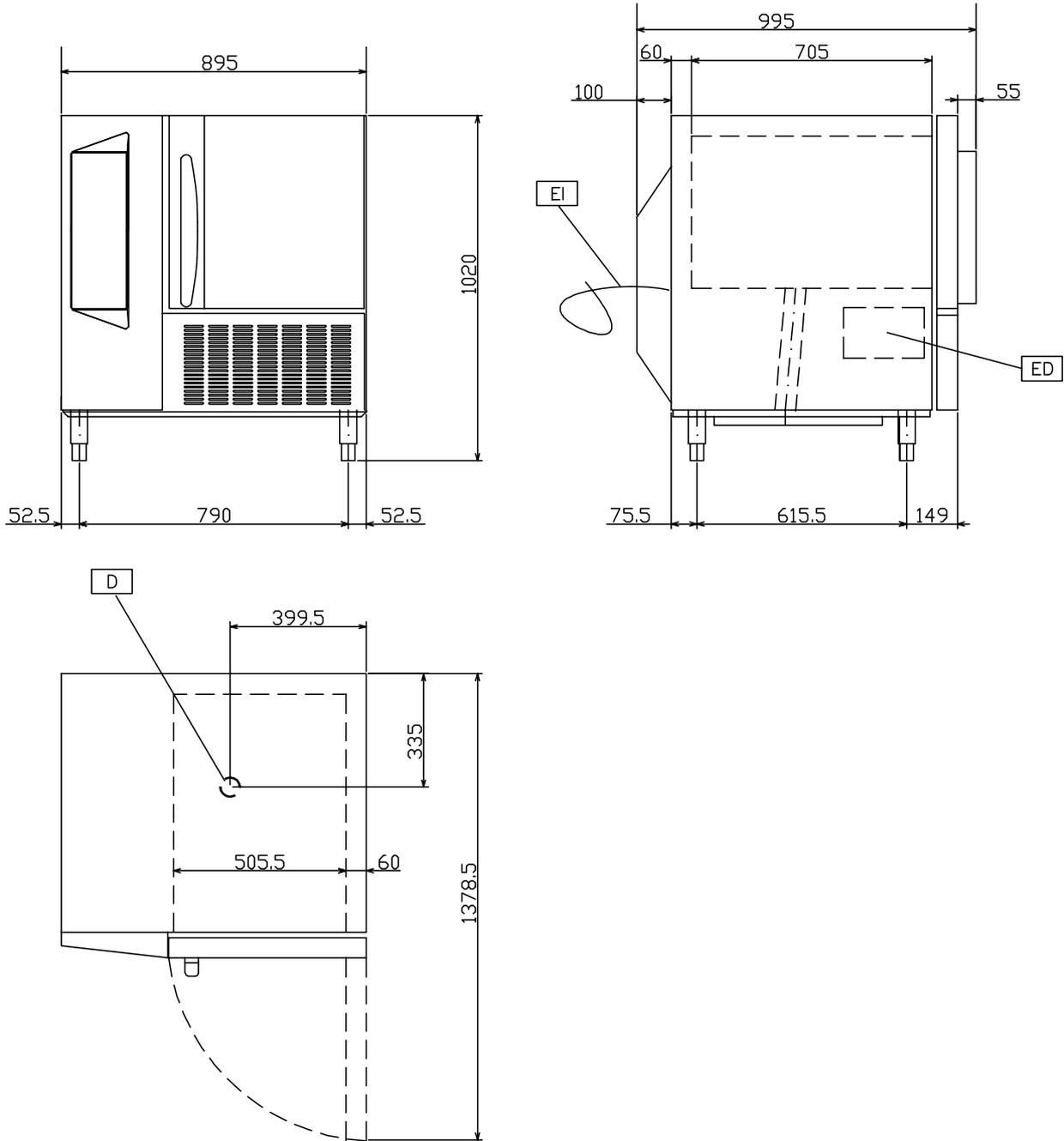
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<b>LEGEND</b> D - Drain EI - Electrical connection	<b>AOFP061CT 726699</b>
	● 400 V, 3N, 50

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