

# Electrolux Blast Chillers

## Blast Chillers - 56 kg

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 56 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. The range of Electrolux Blast Chillers crosswise consists of 1 model with built in refrigerating unit that offer an excellent all-round performance.



Model 726622

### OPERATING MODES

- Soft Chilling (Air temperature -2°C).
- Hard Chilling (Air temperature -12°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 or 3-sensor temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting. All parameters are programmable.
- Single 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

- 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.
- Thermostatic expansion valve to optimize the cooling unit efficiency.
- Adjustable feet 150 mm high.
- Stand alone printer as accessory.
- 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.

<b>TECHNICAL DATA</b>	
Type	D - 56 KG CHILLER
Productivity per cycle - kg.	
NF Regulations - chilling / freezing	43,2
UK Guide lines - chilling / freezing	56
Gross capacity (D.I.N. 8952) - l.	560
Cooling unit	Built-in
External dimensions - mm	
width	800
depth/with open doors	835, 1570
height	2230
N° and type of door	1
Door hinges	Right Side
Trays type	GN 1/1; 600x400
Max load capacity - trays h 65 mm - n°	12
Compressor power - HP	2,5
Refrigerant type	R404a
Refrigerant quantity - g.	4000
Refrigeration power - W	5363
Refrigerant power	
at evaporation temperature - °C	-5
Power - kW	
installed-electric	2,558
Net weight - kg.	231
<b>INCLUDED ACCESSORIES</b>	
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	1
REMOVABLE TRAY SUPPORT RACK FOR 20 GN1/1	4
<b>ACCESSORIES</b>	
3-SENSOR PROBE FOR CHILLER+C/FREEZER	880088
60-MM PITCH ROLL-IN RACK FOR 20X1/1	922203
80MM PITCH ROLL-IN RACK 14X1/1GN	922205
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
PLASTIC COATED GRID-600X400 MM	880864
PRINTER FOR HACCP BASIC VERSION	881532
RACK RAILS FOR VERTICAL BLAST CHILLER	881182
REMOVABLE TRAY SUPPORT RACK FOR 20 GN1/1	881010
RILSAN COATED GRID	881061
TROLLEY FOR 20X1/1 ROLL-IN RACK	922132

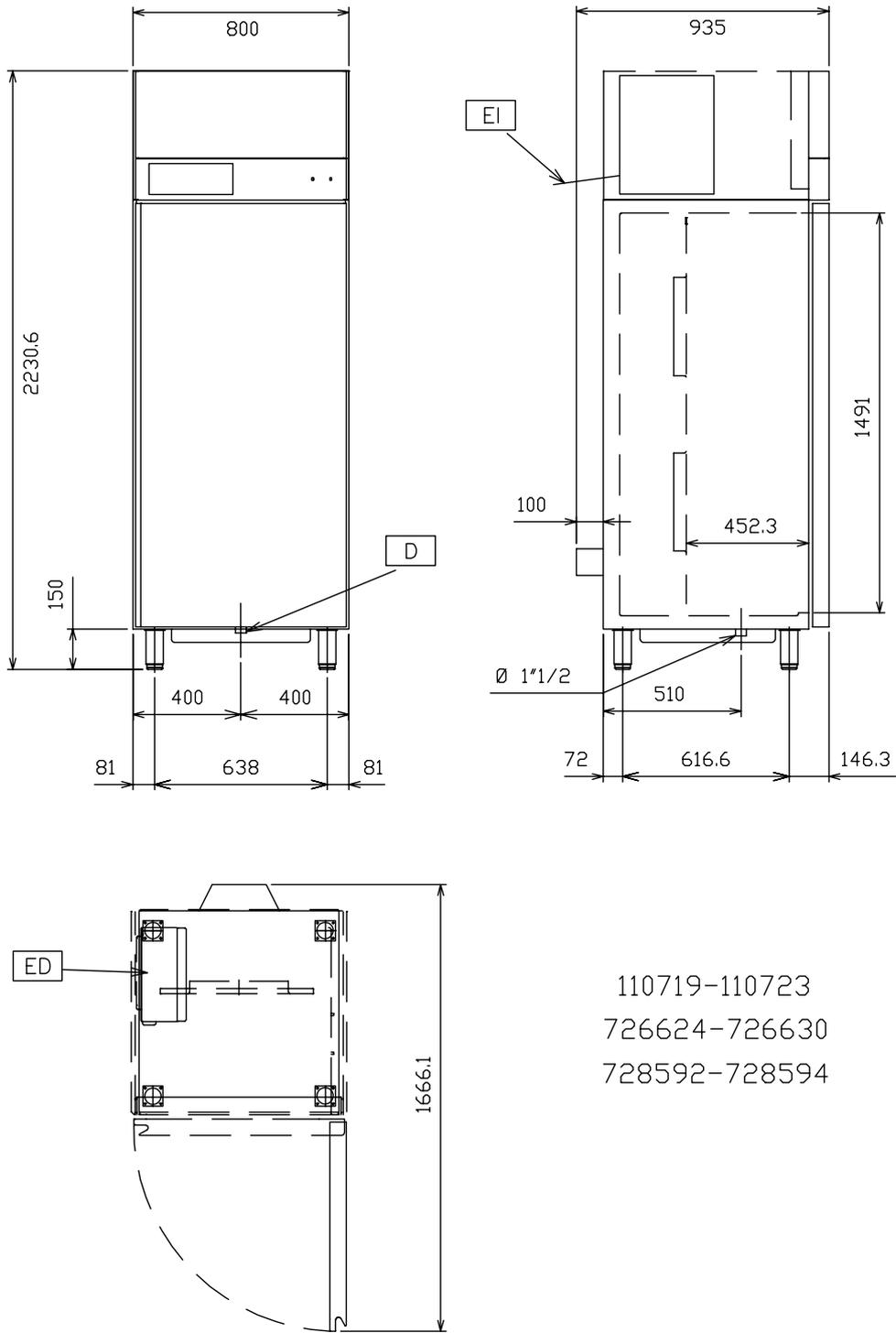
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2009-10-06

Subject to change without notice

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726624



110719-110723  
 726624-726630  
 728592-728594

<b>LEGEND</b> EI - Electrical connection	<b>RBC201</b> <b>726624</b>
	400 V, 3N, 50

HDAA030

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