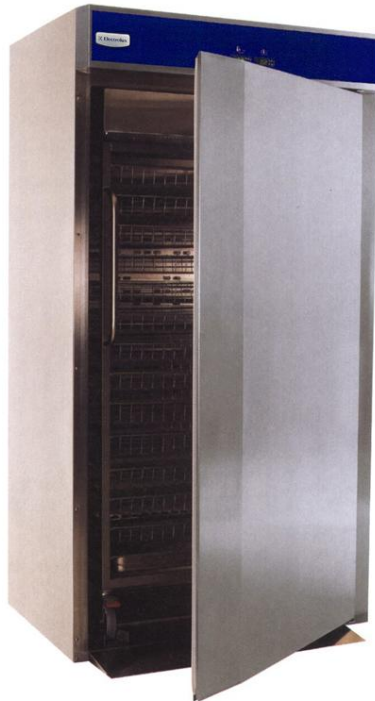


Electrolux Thawing Cabinet

Thawing cabinet

In order to achieve the best results in the kitchen it is necessary to consider two fundamental principles: carefulness and prime products. Fresh products have always been considered the only alternative in the strive to achieve high quality cooking results but, thanks to the new freezing techniques, frozen products have now to be considered an excellent alternative. With the thawing process of the cabinet, Electrolux has succeeded in retaining the freshness of the pre-frozen products with a high quality comparable to the one of the fresh products thanks to an unique combination of high airflow, low temperature steaming and precise control monitored by an external thermometer. The models detailed on this sheet are two thawing cabinets with a capacity of 1200 and 180 litres.



725001

MATERIALS

- Almost entirely constructed in stainless steel (except for the bottom panel in galvanized steel) with smooth sides and rounded corners.

EASY TO USE

- Optimized defrosting process.
- Automatic refrigeration after the automatic defrosting process: an electronic thermometer controls the thawing process once inserted in the product. Thawing starts and,

once the food has reached the programmed values, the cabinet switches automatically from thawing mode to refrigeration.

- Reduction in lead time thanks to the shorter defrosting, the reduced planning times and improved controls.
- Reduction of up to 50% in weight loss if compared with the conventional defrosting systems. Fresh products retain their freshness when thawed losing no more than five percent in weight.

- Great quality results: the food keeps its natural elasticity, humidity, colour, taste and nutritive values.
- Semi automatic bactericidal cycle. The process starts with a low temperature steam spreading throughout the cabinet. When the temperature of the cabinet reaches +85°C the bactericidal/cleaning cycle begins.



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- Control panel indicating the temperature of the cabinet during the whole process and giving the possibility of setting the target temperature.
- Baskets are conceived for larger pieces of food such as: steaks, fillets of meat and fish while containers are designed for smaller pieces of food such as prawns, berries, diced and sliced meat.
- Reducing of thawing times by up to 80% (from two to twelve hours depending on thickness and water content).

rack trolley that holds 13 GN 2/1 or 13 GN1/1 baskets/containers.

- Hygienic shape with rounded corners.
- Maximum weight of defrosting food: 45 kg for model TC18 and 200 kg for model TCR120R.
- Drain fitted with a pump collecting condensation to the main drain.

EASY ON THE ENVIRONMENT

- Meets the requirements of CE for safety.
- Meets HACCP requirements.

EASY TO MANTAIN

- Substantial space saving.
- Model TC18 has removable container racks for 6 GN1/1 baskets/containers. model TCR120R can be equipped with a

| | TCR120R 725001 | TC18 725002 |
|--|---------------------------|------------------------|
| TECHNICAL DATA | | |
| Type | O - THAWING CABINET | O - THAWING CABINET |
| Gross capacity (D.I.N. 8952) - l. | 1200 | 180 |
| Cooling unit | Remote | Built-In |
| Control type | Mechanical | Mechanical |
| Thermostat | Electronic | Electronic |
| Thermometers | Digital | Digital |
| External dimensions - mm | | |
| width | 1140 | 830 |
| depth/with open doors | 840, 1850 | 790, 1300 |
| height | 2100 | 1060 |
| Internal dimensions - mm | | |
| width | 945 | 400 |
| depth | 685 | 640 |
| height | 1670 | 600 |
| Cell dimensions - inch | | |
| height | 65 3/4" | 23 5/8" |
| N° and type of door | 1 | 1 |
| Door hinges | Right Side | Right Side |
| Trays type | | GN 1/1 |
| Compressor power - HP | | 3/8 |
| Refrigerant type | R134a | R134a |
| Refrigerant quantity - g. | | 430 |
| Refrigeration power - W | 1500 | 600 |
| Refrigerant power at evaporation temperature - °C | -10 | -10 |
| Power - kW | | |
| installed-electric | 4 | 1.5 |
| Net weight - kg. | 250 | 150 |
| Supply voltage | 400 V, 3N, 50 | 230 V, 1N, 50 |
| ACCESSORIES | | |
| 13X1/1GN TROLLEY FOR 1200LT THAW.CABINET | 725004 | |
| 13X2/1GN TROLLEY FOR 1200LT THAW.CABINET | 725003 | |
| BASKET 1/1GN | 725008 | 725008 |
| BASKET 2/1GN | 725007 | |
| EXTERNAL COMPRESSOR F.1200 THAW.CABINET | 725014 | |
| GUIDE RAIL FOR TROLLEY 1/1GN | 725006 | |
| GUIDE RAIL FOR TROLLEY 2/1GN | 725005 | |
| PERFORATED CONTAINER 1/1GN | 725012 | 725012 |
| PERFORATED CONTAINER 2/1GN | 725009 | |
| STAND FOR 180LT THAWING CABINET, H=900 | | 725013 |

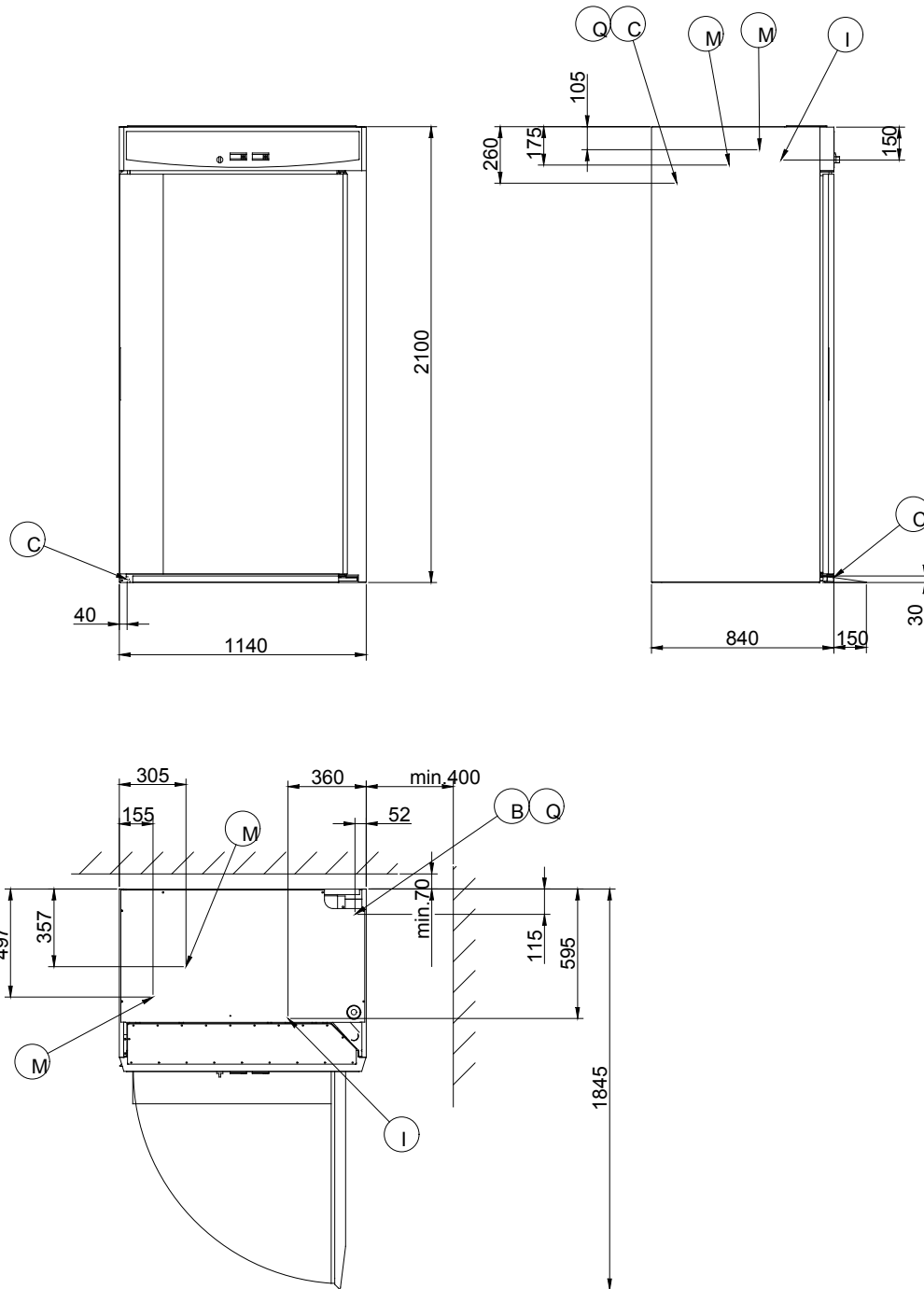
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Thawing cabinet

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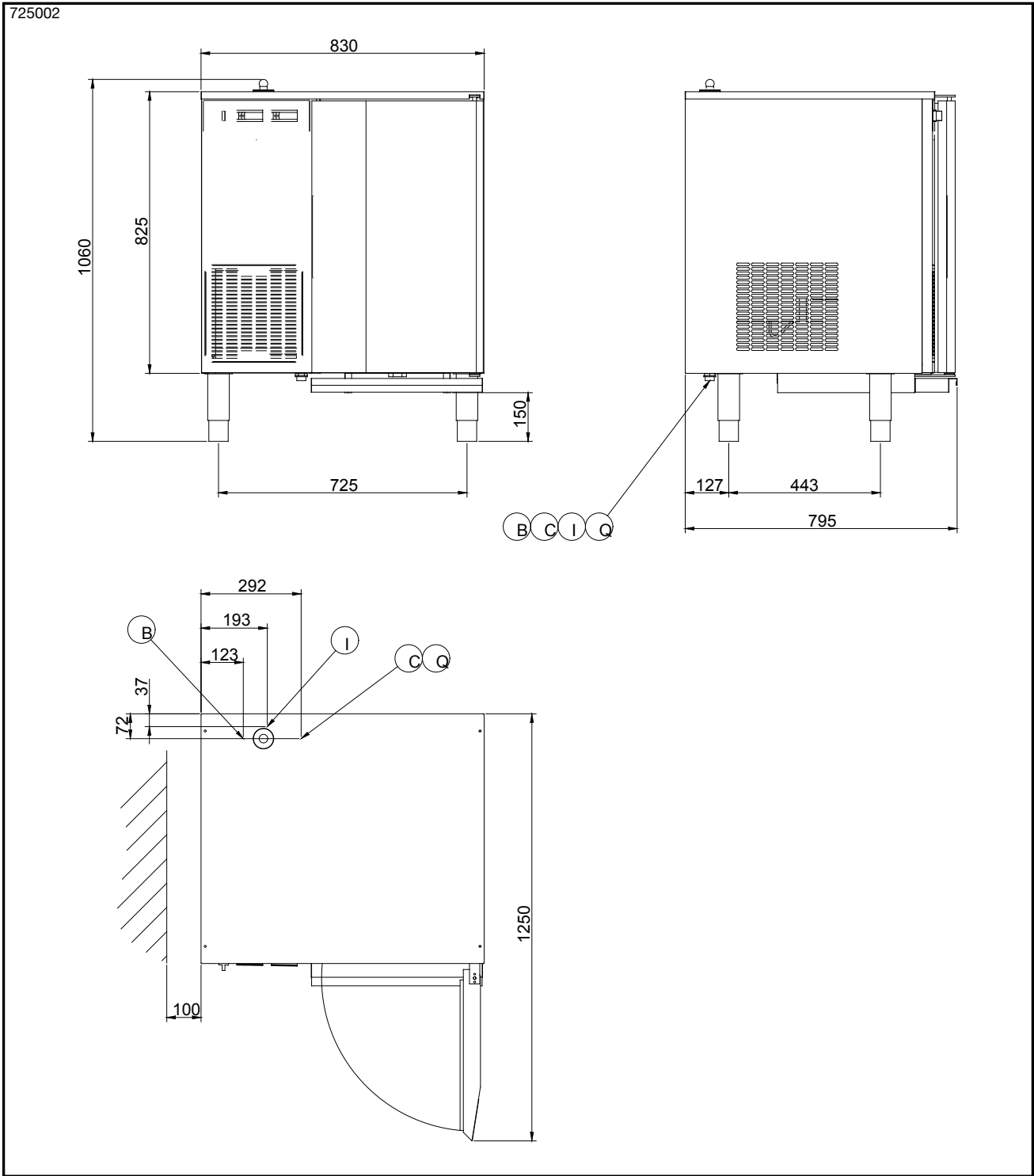
| | |
|-------------------------------------|----------------|
| LEGEND | TCR120R |
| | 725001 |
| | 3/4" |
| | 400 V, 3N, 50 |
| B - Cold water inlet | |
| I - Electrical connection | |
| M - Remote refrigeration connection | |

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Thawing cabinet



| | |
|---------------------------|---------------|
| LEGEND | TC18 |
| | 725002 |
| | 3/4" |
| | 3/4" |
| B - Cold water inlet | 230 V, 1N, 50 |
| C - Water drain | |
| I - Electrical connection | |

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