

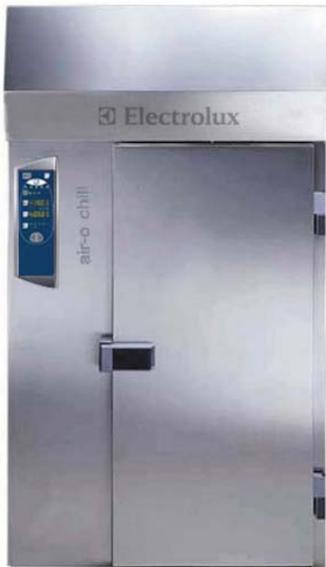
ITEM # _____

MODEL # _____

PROJECT NAME # _____

SIS # _____

AIA # _____



air-o-chill®

Blast Chiller-Freezer 202 (400 lbs.)

726998 (AOP202RCU4) Blast Chiller-Freezer 202 (400 lbs.)
240 V/3p/60Hz – 32A

Short Form Specification

Item No. _____

Unit to be Electrolux air-o-chill® Blast Chiller-Freezer 202. Chilling load capacity to be 400 lbs. (200 kg) from 160 °F to 38 °F in 90', freezing load capacity to be 375 lbs. (170 kg) from 160 °F to 0 °F in max 240' on up to 20 sheet or 40 steam table pans Unit shall feature Micro-processor controlled Soft-chilling, Hard-chilling and Blast-freezing cycles. At the end of each Blast-chilling- or freezing cycle the unit shall automatically activate a holding cycle. Defrost cycle is automatically and intelligently activated: ice build up on evaporator is automatically detected and defrost activated to maximize performance efficiency.

Manual activation of defrost cycle is possible. Unit does not have any heat limitation and can accept food directly from oven at cooking temperature. The unit features both time and core temperature controlled chilling cycles. One core temperature probe is provided as standard, up to three are available. All 304 stainless steel construction. Requires remote refrigeration (25.5 kW or 7.5 hp).

High density CFC and HCFC cyclopentane insulation material.

EKIS, pc-controlled HACCP monitoring software package available at additional cost.

Half day chef training included.

Covered by Electrolux Platinum Star™ Service Program two-year parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.



Approval: _____

Main features

- Load capacity: 400 lbs (180 kg) in chilling, 375 lbs (170 kg) in freezing.
- Will chill product from 160 °F to 39 °F or below in less than 90 minutes.
- Will freeze product from 160 °F to 0 °F or below in less than 240 minutes.
- Easy-to-use, electronic control panel. Fully programmable.
- Time or (automatic) core temperature controlled operation.
- Cruise control (PATENT PENDING): self-adjusting probe-driven chilling
- Soft chill, Hard Chill and Blast Freeze modes.
- Auto hold at temperature reached at end of blast chilling or freezing cycle.
- Turbo cooling: non-stop mode (working temperature: from 39 to -32 °F).
- Pre-programmed ice cream hardening cycles.
- Standard equipped with one core temperature probe, can be ordered either with up to three core temperature probes or with one 3-sensor probe .
- Automatic Intelligent and manual defrost modes.
- Display: large LED for temperature and time/core temperature read out.
- Audible alarms and visual indicators for food safety (HACCP) issues and separate audible and visual for unit malfunctions.
- During cycle, temperature and time is monitored.
- EKIS software (pc-based HACCP monitoring) requires optional board.
- On-board HACCP monitoring capable.
- Electrolux Platinum Star® Service package included:
 - 2-year parts, 1-year labor warranty, 5-year compressor warranty.
 - Start-up install check.
 - Equipment check-up after 12 month from installation.
 - Half day chef training session.

Construction

- Magnetic, easy-to-remove heated gaskets.
- All 304 stainless steel construction.
- Seamless hygienic chilling chamber with all rounded corners for easy cleaning.
- Coated evaporator fins.
- Swing hinged front panel for easy service access to main components.
- Requires remote refrigeration (25.5 kW or 7.5 hp), supplied by third party.

Included Accessories:

- One 3 sensor probe for air-o-chill® PNC 880088

Installation Accessories:

- 1 single sensor probe for air-o-chill® PNC 880089
- 2 single sensor probe for air-o-chill® PNC 880096
- One 3 sensor probe for air-o-chill® PNC 880088
- External printer for HACCP PNC 880048
- Electronic board for HACCP through PC Network PNC 860183

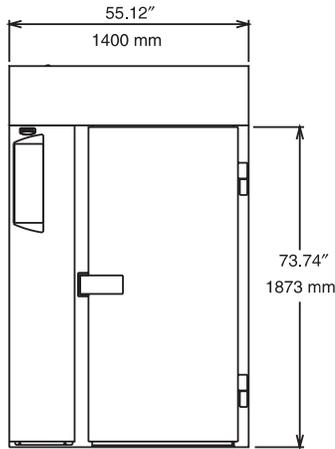
Handling Accessories:

- One 20 rack trolley for air-o-system® 202 (2.5" standard pitch) PNC 922044
- One 16 rack trolley for air-o-system® 202 (3" increased pitch) PNC 922046

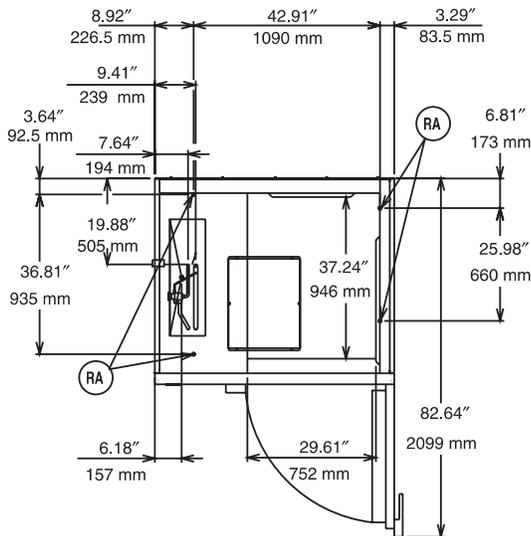
Optional Accessories:

- Single 304 stainless steel grid (12" x 20") PNC 922062
- Single 304 stainless steel full-size grid (21" x 26") PNC 922076

Front View

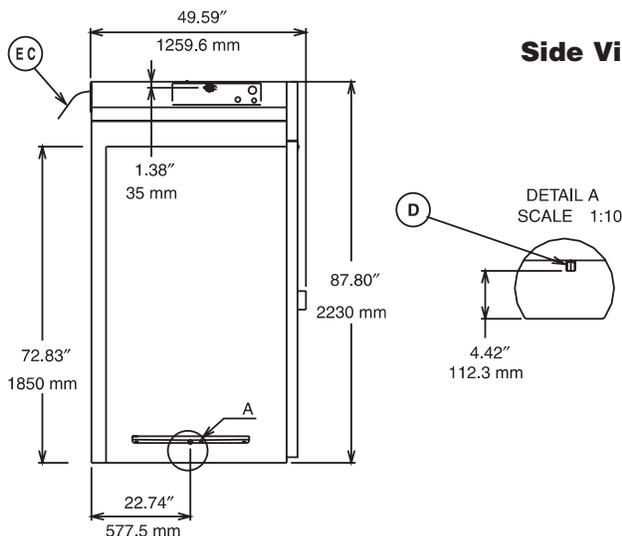


Top View



EC = Electrical connection
 D = Water Drain
 RA = Rinse Aid connection

Side View



Electric

Supply voltage:
 726998 (A0FP202RCU4) 240 V/3p/60Hz – 32A
Connected load: 2.7 kW
Circuit breaker required:

Refrigeration Data

Requires remote refrigeration: 7.5 hp (25.5kW, 38,230 BTU),
 Evaporation T at -20 °F,
 Suction T at 90 °F.

Installation

Clearance: Clearance: 2" (5 cm) on sides and back.
 Please see and follow detailed installation instructions provided with the unit

Capacity

Sheet pans: 20 – 18" x 26"
Steam pans: 40 – 12" x 20"
Half size sheet pans: 40 – 13" x 18"
GN: 40 – 1/1 containers
 20 – 2/1 containers
Max load capacity: 400lbs. (182 kg)

Key Information

Net weight: 396 lbs. (180 kg)
Shipping weight: 418 lbs. (190 kg)
Shipping width: 53.5" (1360 mm)
Shipping height: 96.85" (2460 mm)
Shipping depth: 61.4" (1560 mm)
Shipping volume: 184.3 cu.ft. (5.22m³)