

ROLL-IN BLAST CHILLER/FREEZER 120/72 KG/CYCLE PRESET FOR REMOTE COOLING UNIT

Multifunction blast chiller and freezer made of AISI 304 stainless steel. Production per cycle: 120 kg from +90°C to +3°C at product core in 90 minutes; 72 kg from +90°C to -18°C at product core in 240 minutes. Inner compartment useful for nr. 20 containers GN 1/1 or 60x40 cm trolley. LCD control panel board and encoder, multipoint probe. Without motor group, preset for remote cooling unit. It can be connected via Ethernet to the APO.LINK – Industry 4.0 – portal for real-time control of the appliances, and to export and view the data log and process parameters.



Category	multipurpose blast chiller - freezer	Cooling power	W 5300
Defrosting type	electric	Max level/containers	GN 1/1 - 60X40 (Roll-In)
Production per cycle	120 kg (+90°C÷+3°C); 72 kg (+90°C÷-18°C)	Supplied core probe	IFR Multipoint

Functional features

- Production per cycle: 120 kg from +90°C to +3°C at product core in 90 minutes; 72 kg from +90°C to -18°C at product core in 240 minutes.
- Achievable temperature in chamber: -35°C.
- Control panel with monochromatic graphical display and encoder, allowing a multi-language management of each program with ease. Blitz combines the wide range of its programmes and functions, suitable for any type of use, to its operational simplicity.
- SOFT +3°C: cycle carried out through probe at the core or time, suitable for chilling foods up to +3°C, using a chamber temperature of about 1°C.
- HARD +3°C: cycle carried out through probe at the core or time, suitable for chilling foods up to +3°C, using a chamber temperature varying from -15°C to -1°C.
- SOFT -18°C: cycle carried out through probe at the core or time, suitable for freezing foods up to -18°C, using a chamber temperature varying from 1°C to -40°C.
- HARD -18°C: cycle carried out through probe at the core or time, suitable for freezing foods up to -18°C, using a chamber temperature that can reach -40°C.
- INFINITY: time chilling/freezing cycle with infinite duration, suitable for cooling various type food pans. The temperature at the core can be checked.
- AUTOMATIC: manufacturer recommended work cycles. Possibility to select the type of food load. Nr 56 automatic cycles including: ANISAKIS 24h it is a special blast freezing cycle that enables preventive and total food preservation and restoration. Once the probe reads -20°C at the food core, the appliance will automatically start the "devitalization phase for 24 hours"; ANISAKIS 15h it is a special blast freezing cycle that enables preventive and total food preservation and restoration. Once the probe reads -35°C at the food core, the appliance will automatically start the "devitalization phase for 15 hours"; YOGURT BOX: dedicated cycle for preparing yogurt.
- STORED/ FAVOURITES: 10 chilling cycles and 10 freezing cycles that can be configured based on the needs of the user. 10 of these programmes can be made FAVOURITES.
- MULTY: time chilling/freezing cycle, organised by load levels, with possibility of needle probe reading, providing the time for each level.
- THAWING: cycle carried out by means of temperature probe or by time, dedicated to controlled food defrosting.
- PROVING: time cycle, dedicated to direct leavening of foods.
- RETARDER PROVING: Time cycle, dedicated to scheduled leavening of foods.
- SMART ON: cycle with automatic start. Once a hot product is inserted if an increase in the chamber temperature is detected, after 5 minutes a Soft +3°C cycle will start, either by probe or time, based on whether or not the needle is used.
- STORAGE:.. automatic activation of storage phase at end of blast chilling/blast freezing cycle Storing cycles and quick cooling

- cycles can be started separately.
- COOLING: it is ideal for pre-cooling the internal cell before the food loading, at an chamber temperature at around -25°C.
- MULTIPOINT PROBE: constant control of internal temperature and monitoring of operating anomalies, with signalling and saving of any variation. Heating of the multipoint probe is activated automatically, only on a cycle with needle and negative temperature probe core or manually.
- HACCP ALARMS: The presence of an alarm is indicated by the view on the display. The alarms are recorded on a list (nr. 30).
- It can be connected via Ethernet to the APO.LINK – Industry 4.0 – portal for real-time control of the appliances, and to export and view the data log and process parameters.

Constructional features

- USB port useful to software up-date and data download.
- “Easy View” LED multicolor lighting guiding the operator warning him on the operation and/or defects of the appliance even from afar.
- Climate Class 5 (room temperature +40°C, relative humidity 40%). Performances are guaranteed up to room temperature +43°C.
- Forced ventilation not directly on foods. Air defrosting. Refrigerant fluid to charge in use: R404A/R452A. Air defrosting.
- Appliance pre-set for remote cooling connection, to be positioned at a maximum distance of 25 linear meters; connection pipes between blast chiller and remote unit not included.
- Structure made of insulated panels, prefabricated in AISI 304 stainless steel sheet. Door, sides, control board with satin finish. Scotchbrite finish.
- CFC-free expanded polyurethane insulation, 80 mm thickness, density 40kg/m³; stainless steel bottom suitable to roll-in trolley, 30 mm thickness.
- Hinged fan cover panel for easy access to the evaporator and fan during cleaning.
- Copper/aluminium rustproofed evaporator.
- Drain outlet.
- Inner compartment useful for nr. 20 containers GN 1/1 or 60x40 cm trolley. Door clearance (W x D x H): 83.5x61.7x185 cm.
- Door with self-closing system. Outside full height stainless steel handle. Easily-removable magnetic gasket. Door frame heating element. Magnetic door safety interlock for stopping inner fan motor. Depth with door open 2210 mm.

Technical Data

<i>Working voltage</i>	400V 3N ~ 50 ÷ 60 Hz	<i>Net Weight</i>	280 kg
<i>Gross Weight</i>	380 kg	<i>Electric Power</i>	3,6 kW
<i>Dimensions</i>	105x125x226 cm	<i>Packing</i>	123x142x248 cm