

BLAST CHILLER/FREEZER 100/50 KG/CYCLE PRESET FOR REMOTE COOLING UNIT

Blast chiller/freezer made of AISI 304 stainless steel. Production per cycle: 100 kg from +90°C to +3°C at product core in 90 minutes; 50 kg from +90°C to -18°C at product core in 240 minutes. Inner compartment useful for 10 levels, GN 2/1 containers. 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	blast chiller - freezer	Cooling power	W 5469
Defrosting type	air	GN 2/1 tray insertion side	53 cm
Max level/containers	nr. 10 GN 2/1	Production per cycle	100 kg (+90°C÷+3°C); 50 kg (+90°C÷-18°C)
Supplied core probe	IFR Multipoint		

Functional features

- Production per cycle: 100 kg from +90°C to +3°C at product core in 90 minutes; 50 kg from +90°C to -18°C at product core in 240 minutes.
- Achievable temperature in chamber: -40°C.
- Control panel with monochromatic graphical display and encoder, allowing a multi-language management of each program with ease.
- I.F.R.: is a positive blast chilling system that automatically optimises the process for any type of food, no matter the size and quantity, chilling its surface thanks to the use of a multipoint, three sensor needle probe.
- 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 -36°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 -36°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".
- 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.
- 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.

- 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

- 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.
- Hinged fan cover panel for easy access to the evaporator and fan during cleaning.
- Copper/aluminium rustproofed evaporator.
- Diamond inner floor for improved hygiene. Drain outlet for easy cleaning of interior.
- Inner compartment useful for 10 levels, GN 2/1. 10 positions stainless steel demountable rack in wire AISI 304 stainless steel, clearance 80 mm.
- 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; reversible on site.

Standard equipment

- Standard equipment: container rack.
- MULTIPPOINT PROBE

Optionals and Accessories

- Optional accessories: rack and runners kit rendering the chamber suitable for solely use of EN containers, UV lamp, probe fastener for liquid.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50 ÷ 60Hz	<i>Net Weight</i>	225 kg
<i>Gross Weight</i>	245 kg	<i>Electric Power</i>	0,95 kW
<i>Dimensions</i>	104x101x198 cm	<i>Packing</i>	113x106,5x212 cm