

BLAST CHILLER/FREEZER UNDER OVEN 16/10 KG/CYCLE

Blast chiller/freezer made of AISI 304 stainless steel. Production per cycle: 16 kg from +90°C to +3°C at product core in 90 minutes; 10 kg from +90°C to -18°C at product core in 240 minutes. Inner compartment useful for 5 levels GN 1/1 containers. LCD control panel board and encoder, multipoint probe. Preset for stacking of combi ovens 6 and 10 levels GN 1/1. 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 901
Defrosting type	air	GN 1/1 tray insertion side	32.5 cm
Max level/containers	nr. 5 GN 1/1	Production per cycle	16 kg (+90°C÷+3°C); 10 kg (+90°C÷-18°C)
Supplied core probe	IFR Multipoint		

Functional features

- Production per cycle: 16 kg from +90°C to +3°C at product core in 90 minutes; 10 kg from +90°C to -18°C at product core in 240 minutes.
- 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.
- MULTI: 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 4 (room temperature 30°C, relative humidity 55%). Performances are guaranteed up to room temperature +32°C.
- Forced ventilation not directly on foods. Air defrosting. Refrigerant gas: R452A. Air defrosting.
- Preset structure to stackable configuration with combi ovens, capacity GN 6 and 10 levels; supplied steel references for optimal positioning.
- One-piece construction with rounded internal corners. Exterior: AISI 304 stainless steel front, sides and top panels. Interior: AISI 304 stainless steel. Satin scotchbrite finish on door, side panels, control panel and top.
- CFC-free expanded polyurethane insulation, 55 mm thickness, density 40kg/m³.
- 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 5 levels GN1/1. 5 positions stainless steel demountable rack in wire AISI 304 stainless steel, clearance 40.5 mm.
- 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 1295 mm.
- Stainless steel height-adjustable feet (145 mm - 215 mm).

Standard equipment

- Standard equipment: container rack. Plastic tray on the exterior bottom in order to facilitate defrosting water deposit.
- MULTIPOINT PROBE

Optionals and Accessories

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

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	120 kg
<i>Gross Weight</i>	135 kg	<i>Electric Power</i>	1,35 kW
<i>Dimensions</i>	92,9x77,7x75 cm	<i>Packing</i>	107x94x97,5 cm