

# Electrolux air-o-chill

## Blast Chiller/Freezers 180kg 20GN1/1

Chilling means bringing the temperature of cooked food from +90°C to +3°C in a short time lap which does not allow bacterial growth. Electrolux Blast Chillers reduce temperature from +90°C to +3°C at food core in less than 90 minutes: the model detailed on this sheet performs this cycle up to a 180 kg full load. After the Blast Chilling a holding cycle starts automatically to respectively maintain food at +3 and -18°C. Blast chilled food has a solid 5 days shelf life without loss of flavour, nutritional values and weight. The opportunity to prepare in a single shot the food to be used in different times during the week enables a better work scheduling and therefore a sensible reduction in labour costs.



### OPERATING MODES

- Cruise: the chiller automatically sets the parameters for the most quiet and best chilling (it works by probe).
- Soft Chilling (Air temperature -2°C).
- Hard Chilling (Air temperature -20°C).
- Shock freezing (Air temperature -35 °C.)
- Holding at +3°C or -18°C (automatically activated at the end of each cycle).
- All the probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- Holding at +3°C (automatically activated at the end of each cycle).
- Turbo cooling: the chiller works continuously at the desired temperature. Ideal for continuous production.
- It is possible to operate by time or

by probe.

- The control unit provides several operating settings: time/core temperature according to NF and UK regulations, time/air temperature/probe personalised according to national regulations, sterilizing cycle: UV lamps built-in (on request), 3 single sensor core temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting. All parameters are programmable.
- 3-sensor core probe as standard.
- The control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Two customizable cycles (P1 & P2) for each operating mode, allowing to set the time and air temperature. These programs can be converted into ice-cream specialized cycles (shape maintenance and holding).

- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- An audible alarm starts when the cycle ends or terminates abnormally.

### PERFORMANCE

- Blast Chilling cycle: 180 kg from +90°C up to + 3°C in less than 90 minutes.
- Blast Freezing cycle : 170 kg from 90°C up to -18 °C in less than four hours.
- Chilling and freezing times can vary according to food quantity, density, moisture contents and type of containers. Chilling capacity according to NF\* regulations is 144 kg.



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**CONSTRUCTION**

- Automatic heated door frame.
- Internal and external finishing in stainless steel 304 type.
- High density polyurethane insulation, 60 mm thickness, CFC, HFC and HCFC free (Cyclopentane).
- Environmentally friendly: R404a as refrigerant fluid.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Inner cell with fully rounded corners.
- Door equipped with removable magnetic gasket with hygienic design.
- All motors and fan waterproof protected.
- Evaporator with anti-rust protection.
- Ventilator (fan) swinging hinged panel for access to the evaporator for cleaning.

- Solenoid valves.
- Stand alone printer as optional, built in on request.
- PC connection on request, gate RS 485.

**INSTALLATION**

- No water connections required.
- Waste can be plumbed into drain, but can also be collected in optional waste container.

\*NF HYGIENE ALIMENTAIRE certifying authority : AFAQ AFNOR CERTIFICATION. Adress:11, Avenue Francis de Pressense - 93571 Saint-Denis La Plaine Cedex - France. Conformity with regulation NF031. Certified guarantees: fitness for cleaning, thermal performance

Installation diagram:

- C - Water drain
- I - Electrical connection
- Y - Connection for appliance lifting
- L - Remote electrical connection
- N - Cooling water inlet
- O - Cooling water outlet

<b>AOFP401CRD 726865</b>	
<b>TECHNICAL DATA</b>	
Type	J - FREEZERS - 180 KG - GN 2/1
Productivity per cycle - kg. UK Guide lines - chilling / freezing	180, 170
Gross capacity (D.I.N. 8952) - l.	2841
Cooling unit	Remote
Thermostat	Electronic
Thermometers	Digital
External dimensions - mm	
width	1800
depth/with open doors	1264, 2371
height	2234
Door hinges	Right Side
Trays type	GN 1/1; GN 2/1
Refrigerant type	R404a
Refrigerant power - W	10910
Evaporation temperature - °C	-30
Power - kW	
installed-electric	3.28
Net weight - kg.	410
<b>INCLUDED ACCESSORIES</b>	
3-SENSOR PROBE FOR CHILLER+C/FREEZER	1
<b>ACCESSORIES</b>	
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	880089
2 SINGLE SENSOR PROBES CHILLER+C/FREEZER	880096
AIR REMOTE UNIT BC+BCF 180KG 2X20 GN1/1	881015
BANQUET RACK-45PLATES-85MM PITCH-20GN1/1	922072
KIT 3 SINGLE SENSOR PROBES FOR BC/BCF	880269
KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW	880183
PASTRY TROLLEY 16(400X600)80MM-20 1/1 LW	922068
PRINTER FOR HACCP BASIC VERSION	881532
THERMAL BLANKET FOR 20X1/1GN	922014
TROLLEY RACK-54PLATES-74MM PITCH-20GN1/1	922016
TROLLEY TRAY RACK F.16X1/1GN,80MM PITCH	922010

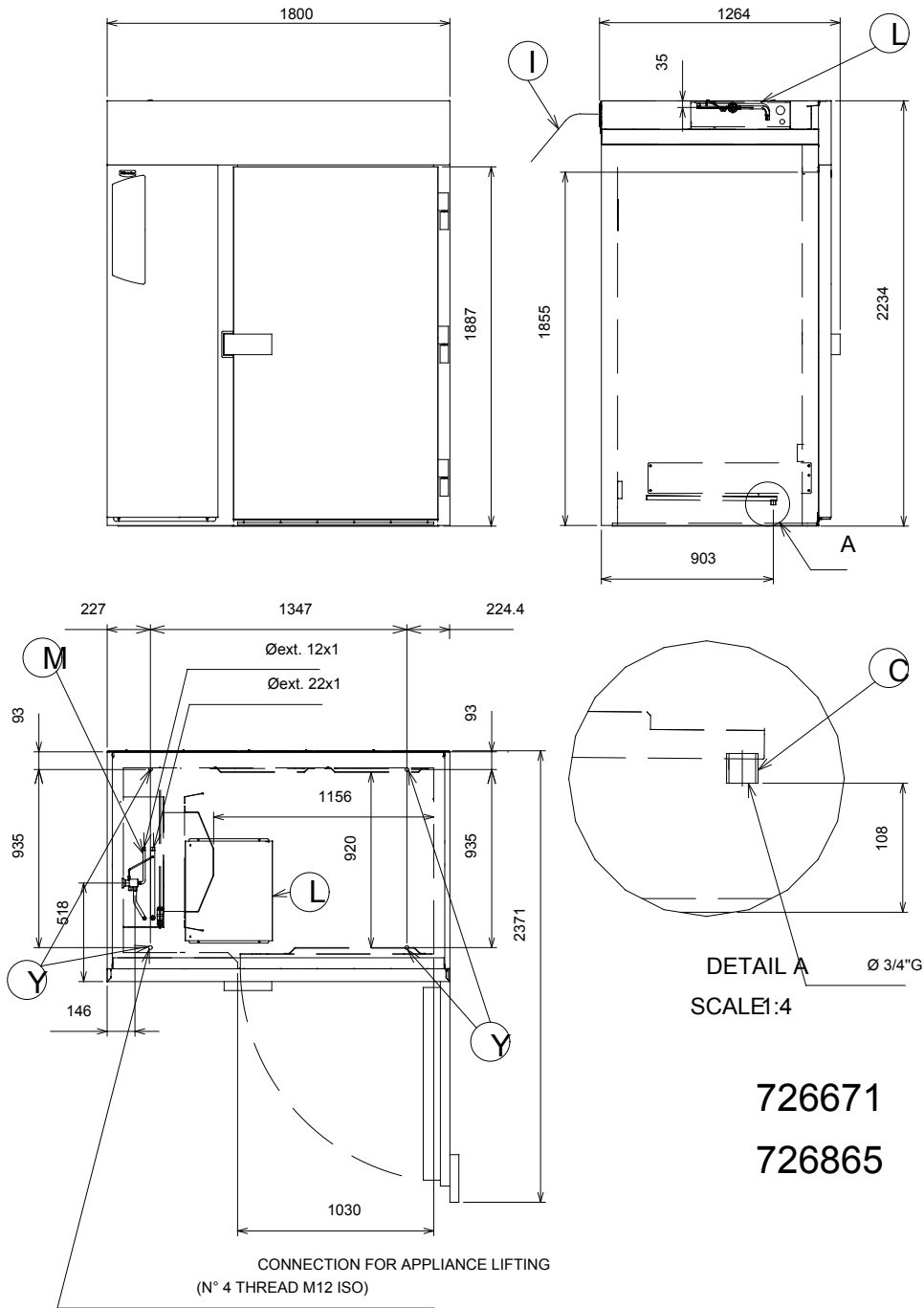
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Subject to change without notice

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726865



<b>LEGEND</b>	<b>AOFP401CRD 726865</b>
C - Water drain	
I - Electrical connection	3/4"
L - Remote electrical connection	400 V, 3N, 50
M - Remote refrigeration connection	●
W - Appliance lifting connection	●

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