

# Electrolux air-o-chill

## Blast Chiller/Freezers 50kg 10GN1/1

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/Freezers reduce temperature from +90°C to +3°C at food core in less than 90 minutes and down to -18°C in less than four hours: the model detailed on this sheet performs this cycle up to a 50 kg full load. After the Blast Chilling/freezing process a holding cycle starts automatically to respectively maintain food at +3 and -18 °C. Blast frozen food has a solid 6 months/1 year 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 quickest 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: 50 kg from +90°C up to +3°C in less than 90 minutes.
- Blast Freezing cycle : 50 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 36 kg.



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**CONSTRUCTION**

- Internal and external finishing in 304 AISI stainless steel and back panel in stainless steel.
- High density polyurethane insulation, 60 mm thickness, HCFC free.
- 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 IP20.
- Evaporator with anti rust protection.
- Ventilator (fan) swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Hot gas defrosting system.
- Solenoid valves.
- 1 thermostatic expansion valve.
- Feet 150 mm high.
- 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. Address: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>AOFP101C 726749</b>	<b>AOFP101CR 726750</b>
<b>TECHNICAL DATA</b>		
Type	Blast freezer - 50 kg	Blast freezer - 50 kg
Productivity per cycle - kg.		
NF Regulations - chilling / freezing	36, 36	36, 36
UK Guide lines - chilling / freezing	50, 50	50, 50
Cooling unit	Built-In	Remote
Thermostat	Electronic	Electronic
Thermometers	Digital	Digital
External dimensions - mm		
width	895	895
depth/with open doors	995, 1379	995
height	1730	1730
N° and type of door	1	1
Door hinges	Left	Left
Trays type	GN 1/1; 600x400	GN 1/1; 600x400
Max load capacity - trays h 65 mm - n°	10	10
Compressor power - HP	2.9	;
N° defrost in 24 hrs.	6	6
Refrigerant type	R404a	R404a
Refrigerant quantity - g.	4500	
Refrigerant power - W	2540	6910
Evaporation temperature - °C	-30	-10
Power - kW		
installed-electric	4.256	0.45
<b>INCLUDED ACCESSORIES</b>		
3-SENSOR PROBE FOR CHILLER+C/FREEZER	1	1
TRAY RACK FOR BC+BCF LW 50KG 10 GN1/1	1	1
<b>ACCESSORIES</b>		
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	880089	880089
2 SINGLE SENSOR PROBES CHILLER+C/FREEZER	880096	880096
AIR REMOTE UNIT FOR C/FREEZER LW 50KG		880030
BANQUET RACK-30PLATES-65MM PITCH-10GN1/1	922015	922015
KIT 3 SINGLE SENSOR PROBES FOR BC/BCF	880269	880269
KIT 4 WHEELS FOR BLAST C/FREEZERS	880111	
KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW	880183	880183
PAIR OF 1/1 GN AISI 304 S/S GRIDS	921101	921101
PASTRY(400X600)RACK+WHEELS-80MM,10 1/1LW	922066	922066
PRINTER FOR HACCP BASIC VERSION	881532	881532
RILSAN COATED GRID	881061	881061
SLIDE-IN RACK SUPP.10 1/1 BC+BCF 50KG-LW	881028	881028
TRAY RACK+WHEELS 10X1/1GN, 65MM PITCH	922006	922006
TRAY RACK+WHEELS 8X1/1GN, 80MM PITCH	922009	922009
TROLLEY FOR 6&10X1/1GN	922004	922004
WATER REMOTE UNIT FOR C/FREEZER LW 50KG		880033

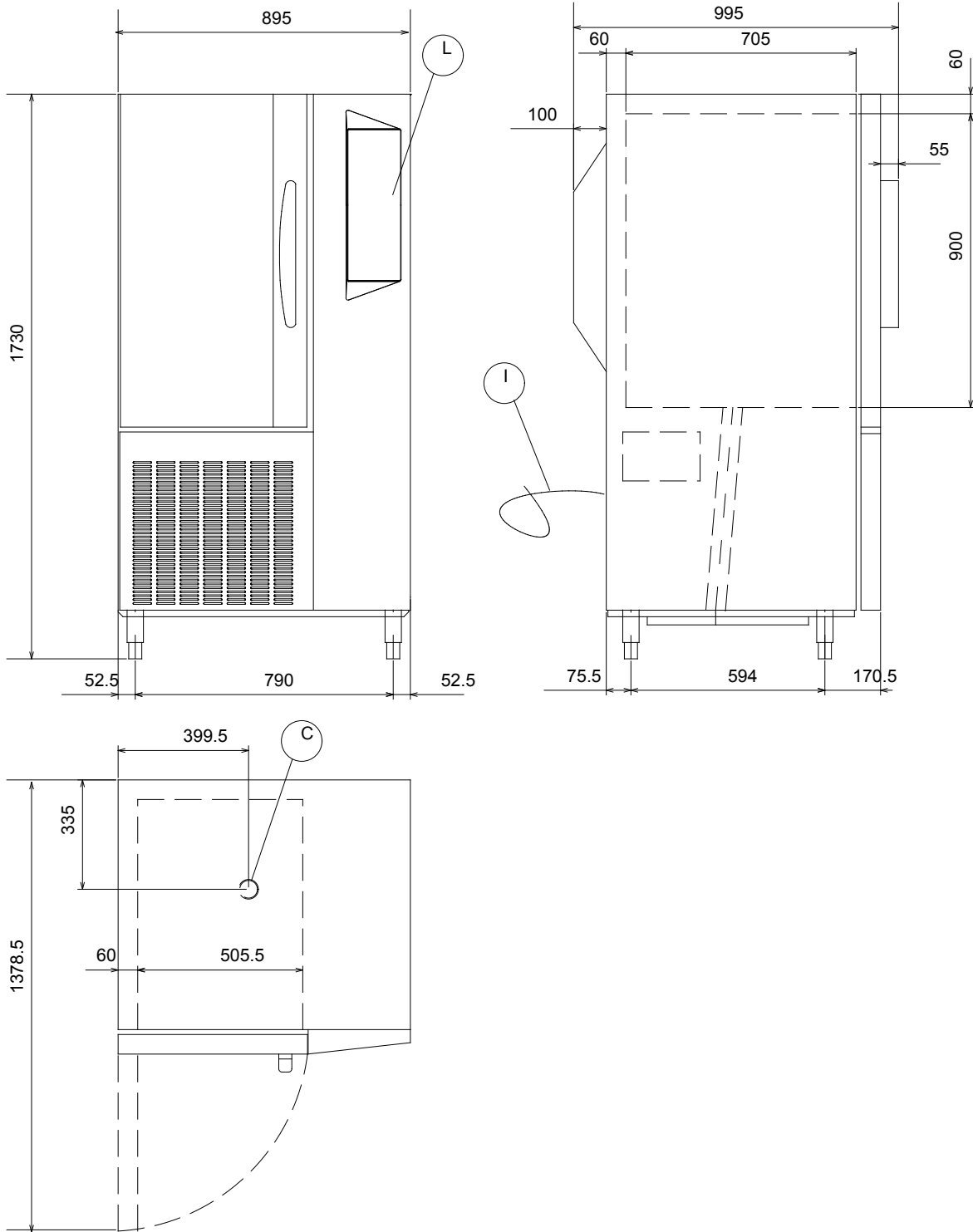
HDBB020

2008-05-30

Subject to change without notice

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726749



<b>LEGEND</b> I - Electrical connection	<b>AOFP101C 726749</b>
	400 V, 3, 50

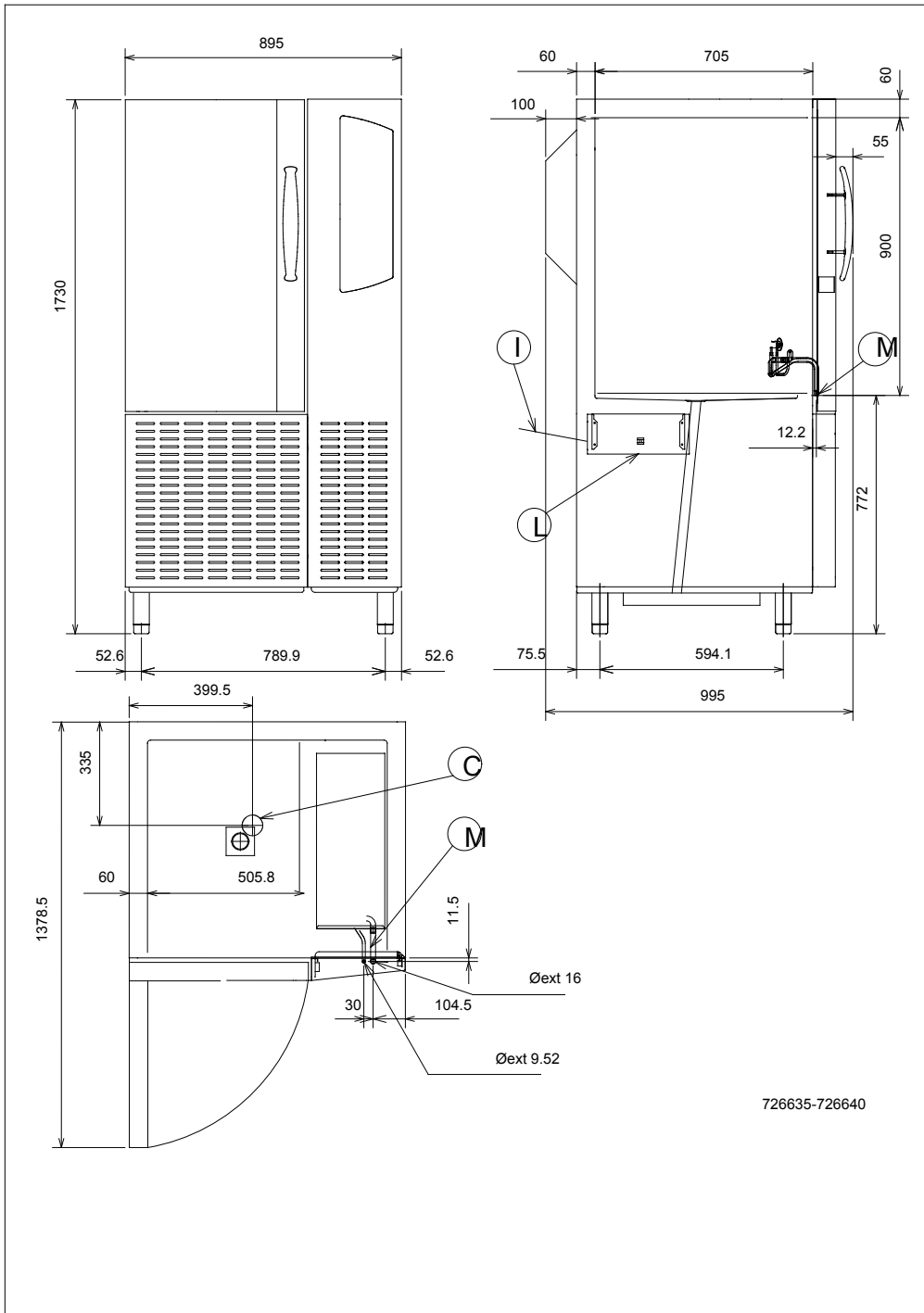
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726750



<b>LEGEND</b> C - Water drain I - Electrical connection L - Remote electrical connection M - Remote refrigeration connection	<b>AOFP101CR 726750</b>
	1/2"
	230 V, 1N, 50
	●
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