

## Blast Chillers-Freezers CW Blast Chiller-Freezer Crosswise - 12,5/7kg - (R452A)

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**727901 (RBF051)**

 Blast chiller & freezer  
 12,5/7kg, compatible with  
 6x1/1GN crosswise oven -  
 R452A

### Short Form Specification

**Item No.** \_\_\_\_\_

For 6 GN1/1 or 600x400 mm trays. Load capacity: chilling 12,5 kg; freezing 7 kg (UK guidelines). Main components in 304 AISI stainless steel. Internal rounded corners and drain. Built-in refrigeration unit. Automatic detection of food probe insertion. Automatic and Manual defrost. Blast chilling real residual time estimation (A.R.T.E.). Turbo cooling function. Specific cycles for ice cream. Evaporator with antirust protection. Digital temperature and time display. HACCP and Service alarms with data logging. Operating air temperature: +3 -41°C. For ambient temperatures up to 40°C. Cyclopentane insulation (HCFC, CFC and HFC free). R452A refrigerant gas (HCFC and CFC free).

### Main Features

- Blast Chilling cycle: 12,5 kg from 90°C up to 3°C in less than 90 minutes.
- Blast freezing cycle: 7kg from 90°C to -12°C in less than 240 minutes.
- Soft Chilling (air temperature -2°C).
- Hard Chilling (air temperature -20°C).
- Freezing (air temperature -36°C)
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE) for an easier planning of the activities.
- Single sensor core probe as standard.
- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- 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).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Performance guaranteed at ambient temperatures of +40°C.
- Holding at +3 °C for chilling or -18 °C for freezing, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).

### Construction

- No water connections required.
- High density polyurethane insulation, 60 mm thickness, HCFC free.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- Environmentally friendly: R452a as refrigerant gas.

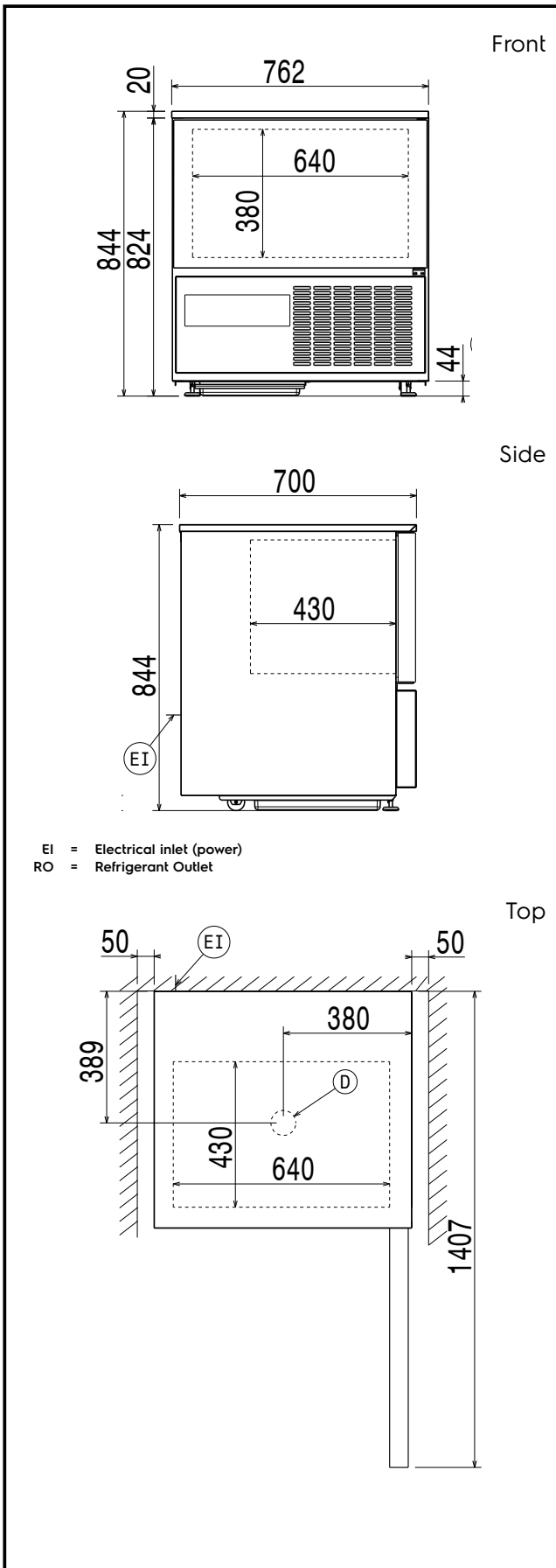
**APPROVAL:** \_\_\_\_\_

**Included Accessories**

- 1 of 1 single-sensor probe for blast chiller PNC 880213 and blast chiller&freezers

**Optional Accessories**

- Kit for HACCP advanced connection for LW and CW blast chiller&freezer PNC 880183
- 3-sensor probe for blast chiller and blast chiller/freezers PNC 880212
- 1 single-sensor probe for blast chiller and blast chiller&freezers PNC 880213
- 4 feet for undercounter blast chillers/blast chiller freezers for 726658 and 726659 PNC 880338
- Rilsan grid 600x400mm PNC 880864
- Plastic coated grid, 1/1GN PNC 881061
- Pair of 1/1GN AISI 304 stainless steel grids PNC 921101
- Kit HACCP EKIS PNC 922166



#### Electric

Supply voltage:  
 727901 (RBF051) 230 V/1 ph/50 Hz  
 Electrical power max.: 0.73 kW  
 Circuit breaker required

#### Installation:

Clearance: 5 cm on sides and back.  
 Please see and follow detailed installation instructions provided with the unit

#### Capacity:

GN: 10 - 1/1 containers

#### Key Information:

External dimensions, Width: 762 mm  
 External dimensions, Height: 844 mm  
 External dimensions, Depth: 700 mm  
 Net weight: 95 kg  
 Shipping weight: 105 kg  
 Shipping volume: 0.69 m<sup>3</sup>

#### Refrigeration Data

Refrigerant type: R452A  
 Refrigeration power: 234 W  
 Refrigeration power at evaporation temperature: -23.3 °C  
 Refrigerant weight: 460 g

#### Product Information (EN17032 - Commission Regulation EU 2015/1095)

Energy consumption, cycle (chilling): 0.094 kWh/kg  
 Chilling Cycle Time (+65°C to +10°C): 113 min  
 Full load capacity (chilling): 15 kg  
 Energy consumption, cycle (freezing): 0.507 kWh/kg  
 Freezing Cycle Time (+65°C to -18°C): 250 min  
 Full load capacity (freezing): 5 kg