



Electrolux

**Blast Chillers-Freezers CW
Blast Chiller-Freezer
Crosswise - 64 kg**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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726630 (RBF201)

Blast chiller & freezer 56kg, for 20x1/1GN crosswise oven. Freezer +70°C to -5°C then to -18°C. Chiller +70°C to +3°C. Supplied with a single sensor probe

727133 (RBF2016)

Blast chiller & freezer 64/56kg, compatible with 20x1/1GN crosswise oven

Short Form Specification

Item No. _____

For 20 GN1/1 or 600x400 mm trays. Load capacity: chilling 64 kg; freezing 56 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: +90 -41°C. For ambient temperatures up to 32°C. Cyclopentane insulation (HCFC, CFC and HFC free). R404a refrigerant gas (HCFC and CFC free).

Main Features

- Blast Chilling cycle: 64kg from 90°C up to 3°C in less than 90 minutes.
- Blast Freezing cycle: 56 kg from 90°C up to -18°C in less than 240 min.
- Soft Chilling (air temperature -2°C).
- Hard Chilling (air temperature -20°C).
- Holding at +3 °C for chilling or -22 °C for freezing, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- 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 maintainance and holding).
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- Single sensor core probe as standard.
- Probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- Performance guaranteed at ambient temperatures of +32 °C.

Construction

- High density polyurethane insulation, 60 mm thickness, HCFC free.
- Magnetic, easy-to-remove heated gaskets.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic inner cell with all rounded corners for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- R404A gas in refrigeration circuit.
- No water connections required.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.

APPROVAL: _____



Included Accessories

- 1 of 1 extra single-sensor probe for blast chiller and blast chiller&freezers PNC 880213
- 4 of Removable tray support rack for 20 GN 1/1 PNC 881010

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 extra single-sensor probe for blast chiller and blast chiller&freezers PNC 880213
- Kit of 3 single sensor probes for blast chiller/freezers (only for 727133) PNC 880215
- Rilsan grid 600x400mm PNC 880864
- Removable tray support rack for 20 GN 1/1 PNC 881010
- Plastic coated grid 1/1GN PNC 881061
- Rack rails for vertical blast chiller and blast chiller&freezer PNC 881182
- Printer for HACCP basic version for self service units PNC 881532
- Pair of 1/1GN AISI 304 stainless steel grids PNC 921101
- Trolley for 20x1/1GN roll-in rack PNC 922132
- 60mm pitch roll-in rack for 20x1/1GN (included with the oven) PNC 922203
- 80mm pitch roll-in rack for 20x1/1GN PNC 922205

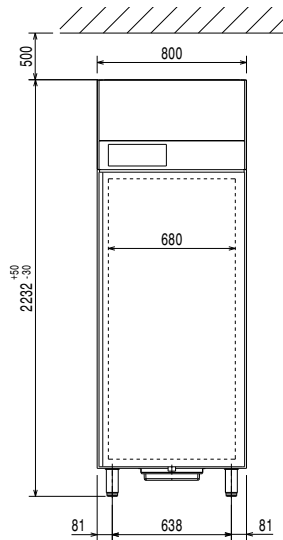




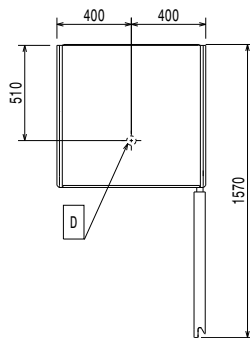
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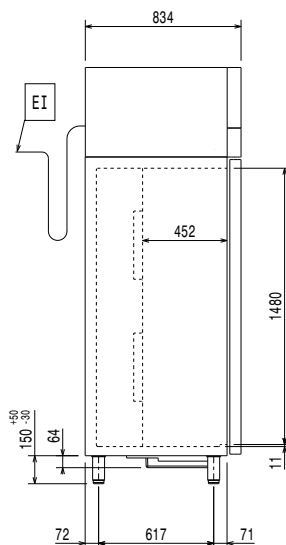
Front



Top



Side



- = Remote electrical connection
- ED** = Remote electrical connection
- EI** = Electrical connection
- RO** = Refrigerant Outlet

Electric

Supply voltage:

726630 (RBF201)	400 V/3N ph/50 Hz
727133 (RBF2016)	220 V/3N ph/60 Hz

Connected load:

726630 (RBF201)	3.93 kW
727133 (RBF2016)	4.216 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:	20 - 1/1 containers
Max load capacity:	56 kg

Key Information

External dimensions, Height	2230 mm
External dimensions, Width	800 mm
External dimensions, Depth	835 mm
Net weight:	235 kg
Shipping weight:	265 kg
Shipping volume:	1.83 m ³

Refrigeration Data

Refrigerant type:	R404a
Refrigeration power:	
726630 (RBF201)	9054 W
727133 (RBF2016)	4520 W
Refrigeration power at evaporation temperature:	-5 °C
Refrigerant weight:	3600 g

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

