



Electrolux

Blast Chillers CW Blast Chiller Crosswise - 10 kg

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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Blast Chillers CW

Blast Chiller Crosswise - 10 kg

726658 (RBC051)

Blast chiller 10kg, 5 shelf capacity. Preset customised programming possible. No probe included

Short Form Specification

Item No. _____

For 6 GN1/1 or 600x400 mm trays. Load capacity: chilling 10 kg; (UK guidelines). Main components in 304 AISI stainless steel. Internal rounded corners and drain. Built-in refrigeration unit. Automatic and Manual defrost. 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 -12°C. For ambient temperatures up to 32°C. Cyclopentane insulation (HCFC, CFC and HFC free). R134a refrigerant gas (HCFC and CFC free).

Main Features

- Blast Chilling cycle: 10 kg from 90°C up to 3°C in less than 90 minutes.
- Soft Chilling (air temperature 0°C).
- Hard Chilling (air temperature -12°C).
- Holding at 3 °C for chilling, 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 maintenance and holding).
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- Performance guaranteed at ambient temperatures of +32 ° C.

Construction

- High density polyurethane insulation, 60 mm tickness, 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.
- R134a 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.

Optional Accessories

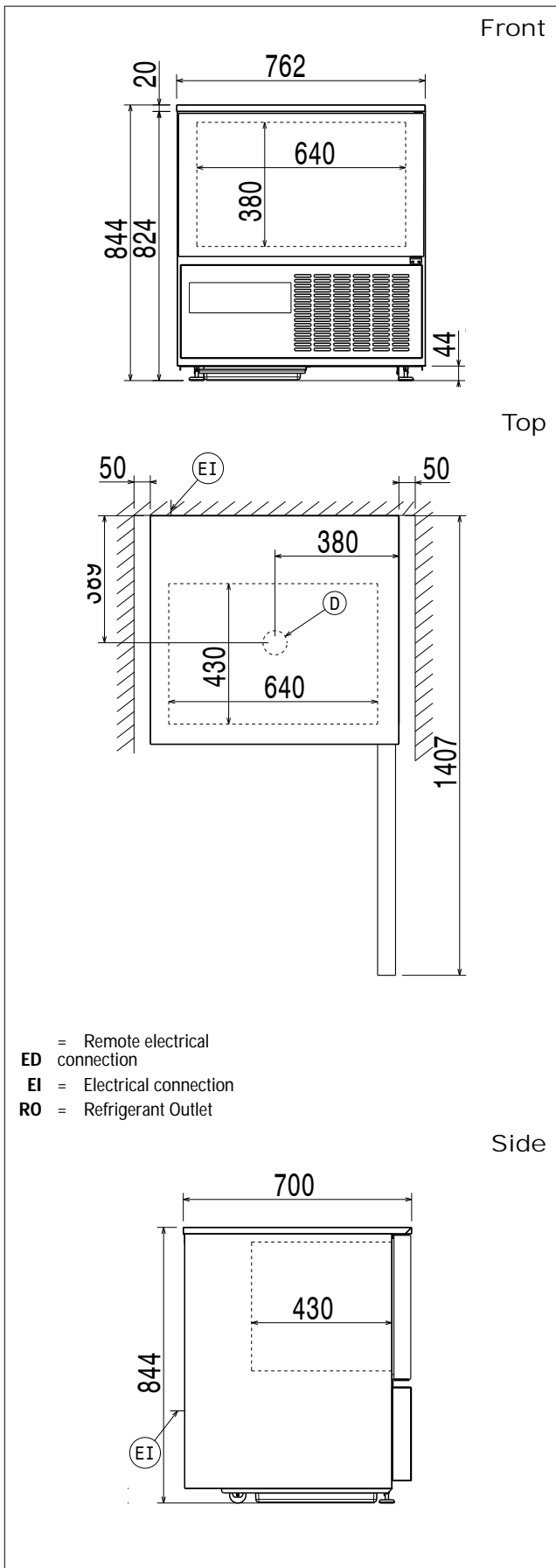
- Kit for HACCP advanced connection for LWPNC 880183 and CW blast chiller&freezer
- 3-sensor probe for blast chiller and blast chiller/freezers PNC 880212
- 1 extra single-sensor probe for blast chiller PNC 880213 and blast chiller&freezers
- Rilsan grid 600x400mm PNC 880864
- Plastic coated grid 1/1GN PNC 881061
- 4 feet for undercounter blast chiller and blast chiller/freezer PNC 881493
- Printer for HACCP basic version for self service units PNC 881532
- Pair of 1/1GN AISI 304 stainless steel grids PNC 921101

APPROVAL: _____



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Electric

Supply voltage:

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230 V/1N ph/50 Hz

Connected load:

0.474 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:

6 - 1/1 containers

Max load capacity:

10 kg

Key Information

External dimensions, Height

844 mm

External dimensions, Width

762 mm

External dimensions, Depth

700 mm

Net weight:

88 kg

Shipping weight:

95 kg

Shipping volume:

0.68 m³

Refrigeration Data

Refrigerant type:

R134a

Refrigeration power:

791 W

Refrigeration power at evaporation temperature:

-5 °C

Refrigerant weight:

480 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.

