RE101S

MULTIFUNCTION BLAST CHILLER/FREEZER 60/30 KG/CYCLE



Multifunction blast chiller and freezer made of AISI 304 stainless steel. Main functions: blast chilling, blast freezing, slow cooking, holding, proving and retarder-proving, defrosting, drying, pasteurization, conservation. Production per cycle: 60 kg from +90°C to +3°C at product core in 90 minutes; 30 kg from +90°C to -18°C at product core in 240 minutes. Inner compartment useful for 10 levels, GN 1/1 or EN 60x40 containers. Control panel with electronic board, 7” color touch display; multi-point probe for temperature detection at the core of the product. Connection to APO.LINK portal for remote control of appliance through accessory (Industry 4.0). Insertion of GN 1/1 containers from the narrow side (32.5 cm). Door opening from right to left.

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Category	blast chiller freezer multifunctional	*Cooling power*	W 1317+1317 - cecomaf conditions
Defrosting type	cycle reversal (hot gas)	*Energy consumption, kWh/kg*	0,08 (chilling) - 0,295 (freezing)
GN 1/1-EN tray insertion side	32,5 - 40 cm	*Max level/containers*	nr. 10 GN 1/1 - 60X40
Method for energy consumption	EN 22042	*Multifunctions*	yes
Production per cycle	60 kg (+90°C÷+3°C); 30 kg (+90°C÷-18°C)	*Supplied core probe*	IFR Multipoint

Functional features

- Production per cycle: 60 kg from +90°C to +3°C at product core in 90 minutes; 30 kg from +90°C to -18°C at product core in 240 minutes.
- Achievable temperature in chamber: -40°C/+85°C.
- Control panel positioned on the appliance door; electronic board with 7"color touch display; USB communication port for software updates via pen-drive; available languages: IT - EN - ES - DE - FR - NL -DK - PT.
- Cold functions (timed and/or with core probe detection mode, in Soft - Hard - Hard Plus mode): blast chilling, blast freezing, conservation = automatic passage to the conservation phase after the blast chilling / freezing cycle, pre-cooling, cooling.
- Hot functions (timed and/or with core probe detection mode, in vacuum mode also): slow cooking, thawing, holding, pre-heating, drying, pasteurization, proving and retarder-proving.
- Automatic cycles: blast chilling, blast freezing, slow cooking, slow cooking in vacuum, proving.
- Special cycles: (I.F.R.) blast chilling, it automatically optimizes the blast chilling process for any type of food, regardless of size and quantity; it prevents surface freezing, thanks to the use of the core probe of the product with three sensors, anisakis, yogurt, chocolate, pasteurization, drying, pre-cooling, pre-heating.
- Favourite programs: 100 "Favourite" programs can be stored (30 blast chilling cycles; 30 blast freezing cycles; 20 slow cooking cycles; 10 retarder-proving cycles; 10 defrosting cycles).
- Climate Class 5 (room temperature +40°C, relative humidity 40%) on electrical safety according to EN60335-2-89. Climate class 4 (room temperature + 30°C, relative humidity 55%) on load performance. Performances are guardanteed up to room temperature +43°C.
- Noise level: 72 dba.
- Internal humidity regulation: from 0% to 100%; humidity detection probe.
- Container insertion direction: side 32.5 cm for GN 1/1; side 40 cm for EN 60x40.
- Connection to APO.LINK portal for remote control of appliance through accessory (Industry 4.0).

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Constructional features

- One-piece construction with round inner corners; exterior and interior in AISI 304 stainless steel; Scotchbrite finish; frame and door profiles in high temperature resistant Noryl material.
- Insulation with polyurethane foam injection, thickness 75 mm, without the use of CFC; eco-friendly HFO foaming agent with low GWP (Global Warming Potential).
- Hinged fan cover panel for easy access to the evaporator and fan during cleaning.
- Forced ventilation not directly on foods. Defrosting by reverse cycle (hot gas). Refrigerant gas: R290/3.
- Four-circuit evaporator; anti-corrosion treatment, cataphoresis, powder coating.
- Internal deep pressed bottom, hole for draining the cleaning water.
- Inner compartment with demountable rack in wire AISI 304 stainless steel; 10 levels, clearance 71.5 mm, useful for GN 1/1 or EN 60x40 cm containers.
- AISI 304 stainless steel door equipped with self-closing device for openings of less than 90°; door stop to keep the door open and prevent the formation of unpleasant odors; full height external handle; 10 chamber magnetic gasket, easily removable; electrical resistance on the door frame; hinges on the left; reversible on site: no.
- Condensation by air; engine installed on board. Access to the condenser for cleaning without the use of tools. Automatic evaporation of condensation by wire resistance.
- Four valves (thermostatic, compensation, liquid solenoid, dedicated to the defrost phase) to optimize and guarantee processes / cycles.
- Container insertion direction: side 32.5 cm for GN 1/1; side 40 cm for EN 60x40.
- RS485 communication port placed on the back of the appliance for connection to an Ethernet cable (cable not supplied).
- AISI 304 stainless steel feet, height adjustable 102 ± 164 mm. Appliance height 1782 mm with feet adjusted to 150 mm; max appliance height 1796 mm, min 1734 mm.

Safety equipment and approvals

- Magnetic safety micro-switch for stopping internal motor fan with door opening.
- Safety thermostat at 120°C for chamber temperature.
- Visual and audible HACCP alarms: shown on the display; countless alarms recorded for up to one year; storage of up to 40 events.
- Steam injection counter to warn need for maintenance need on the nebulizer.
- The appliance complies with the EUROPEAN REGULATION EU 2015/1095 - Specifications for eco-friendly design. Productivity per cycle: 60 kg from + 65°C to +10°C at the core of the product in 120 min; 30 kg from +65° to -18°C at the core of the product in 270 min. The quantities indicated have been tested according to the EN 22042 standard with the following parameters: ambient temperature of 30°C; cooling to +10°C; freezing -18°C; appliance at full load; trays h 40 mm; tested product: mashed potatoes evenly distributed up to 35 mm with initial temperature between 65° and 80°C, duration 120 / 270min.

Standard equipment

- Temperature probe at the core of the product: heated, Multipoint with 3 sensors with intelligent recognition; placed inside the door on a special support, in a space-saving position.
- Tray holder rack.
- Stainless steel tray for condensation water collection, located under the appliance.

Optionals and Accessories

- Accessories on request: kit for connection to the APO.LINK portal; temperature-humidity detector-recorder; probe holders for liquids; sliding guide for tray-holding structure; racks to make the chamber compatible only with EN 60X40CM containers; containers and grids; wheels.

Technical Data

Working voltage	400V 3N ~ 50 ÷60 Hz	*Net Weight*	200 kg
Gross Weight	225 kg	*Electric Power*	3 kW
Dimensions	80,2x95,1x178,2 cm	*Packing*	87,4x99,6x205,4 cm

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