RE51M

MULTIFUNCTION BLAST CHILLER/FREEZER 30/20 KG/CYCLE - WITH WORKTOP



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: 30 kg from +90°C to +3°C at product core in 90 minutes; 20 kg from +90°C to -18°C at product core in 240 minutes. Inner compartment useful for 5 GN 1/1 or EN 60x40 cm 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 wide side (53 cm). Door opening from left to right.

Category	cycle reversal (hot gas)	*Cooling power*	W 1317 - ashrae conditions
Defrosting type	electric	*Energy consumption, kWh/kg*	0,084 (chilling) - 0,235 (freezing)
GN 1/1-EN tray insertion side	53 - 60 cm	*Max level/containers*	nr. 5 GN 1/1 - 60X40
Method for energy consumption	EN 22042	*Multifunctions*	yes
Production per cycle	30 kg (+90°C÷+3°C); 20 kg (+90°C÷-18°C)	*Supplied core probe*	IFR Multipoint

Functional features

- Production per cycle: 30 kg from +90°C to +3°C at product core in 90 minutes; 20 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 53 cm for GN 1/1; side 60 cm for EN 60x40.

- Connection to APO.LINK portal for remote control of appliance through accessory (Industry 4.0).

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 60 mm, without the use of CFC; eco-friendly HFO foaming agent with low GWP (Global Warming Potential).
- Worktop made in AISI 304 stainless steel, h = 3 cm, useful as a work or support surface.
- 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; 5 levels, clearance 65 mm, useful for GN 1/1 or EN 60 x 40 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 right; 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.
- RS485 communication port placed on the back of the appliance for connection to an Ethernet cable (cable not supplied).
- Stainless steel height-adjustable feet, 75 ± 108 mm. Maximum appliance height 908mm, minimum 875mm.

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: 30 kg from + 65°C to +10°C at the core of the product in 120 min; 20 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.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

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 holder for liquids; racks to make the chamber compatible only with EN 60X40CM containers; containers and grids; wheels.

Technical Data

Working voltage	230V 1N~ / 50Hz	*Net Weight*	120 kg
Gross Weight	130 kg	*Electric Power*	1,4 kW
Dimensions	74,7x79,5x90 cm	*Packing*	81x84,5x107 cm

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