



# Electrolux

## Blast Chillers-Freezers CW Blast Chiller-Freezer Crosswise - 64 kg 20GN1/1

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

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

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

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

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



726630 (RBF201)

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: +3 -41°C. For ambient temperatures up to 40°C. Cyclopentane insulation (HCFC, CFC and HFC free). R404a refrigerant gas (HCFC and CFC free).

### Main Features

- Blast Chilling cycle: 64 kg 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).
- Freezing (air temperature -36°C)
- 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.
- 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 +40°C.

### Construction

- Refrigerant type: R404a.
- 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.
- No water connections required.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.

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



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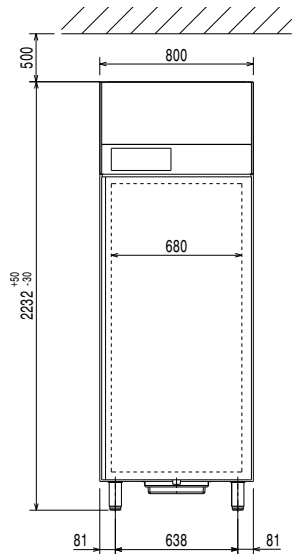
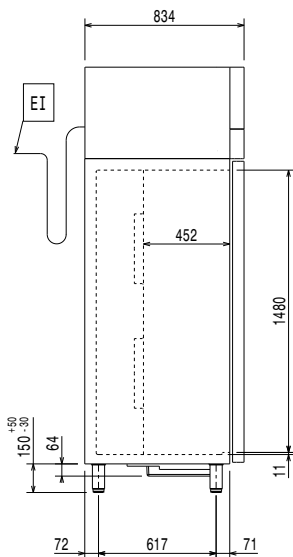
Blast Chillers-Freezers CW  
Blast Chiller-Freezer Crosswise - 64 kg 20GN1/1

**Included Accessories**

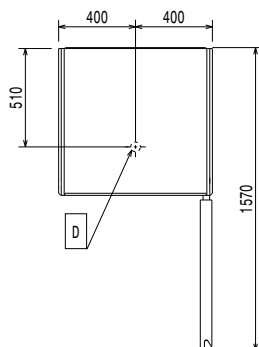
- 1 of 1 single-sensor probe for blast chiller PNC 880213 and blast chiller&freezers
- 1 of Removable tray support rack for 20 GN 1/1 PNC 881010

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

**Front**

**Side**


EI = Electrical inlet (power)  
RO = Refrigerant Outlet

**Top**

**Electric**

Supply voltage:  
726630 (RBF201) 380-415 V/3N ph/50 Hz  
Electrical power max.: 4.4 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

**Key Information:**

External dimensions, Width: 800 mm  
External dimensions, Height: 2230 mm  
External dimensions, Depth: 835 mm  
Shipping weight: 265 kg  
Shipping volume: 1.83 m<sup>3</sup>

**Refrigeration Data**

Refrigerant type: R404a  
Refrigeration power: 9054 W  
Refrigeration power at evaporation temperature: -5 °C  
Refrigerant weight: 3600 g

**Product Information (Commission Regulation EU 2015/1095)**

Energy consumption, cycle (chilling): 0.073 kWh/kg  
Chilling Cycle Time (+65°C to +10°C): 106 min  
Full load capacity (chilling): 95 kg  
Energy consumption, cycle (freezing): 0.222 kWh/kg  
Freezing Cycle Time (+65°C to -18°C): 263 min  
Full load capacity (freezing): 65 kg