



# Electrolux

## Blast Chillers CW Blast Chiller Crosswise - 10 kg

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

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

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

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

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



Electrolux



726658 (RBC051)

Blast chiller 10kg, compatible with 6x1/1GN crosswise oven

### 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: +3 -12°C. For ambient temperatures up to 40°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 -2°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 +40°C.

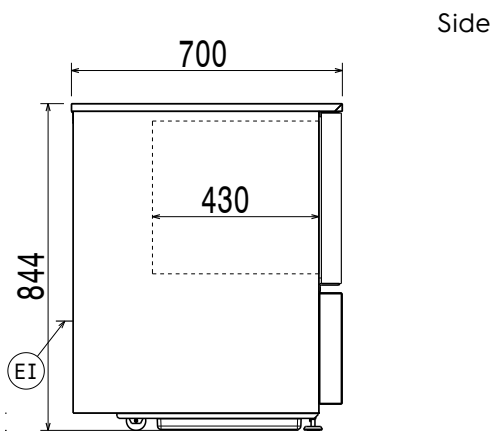
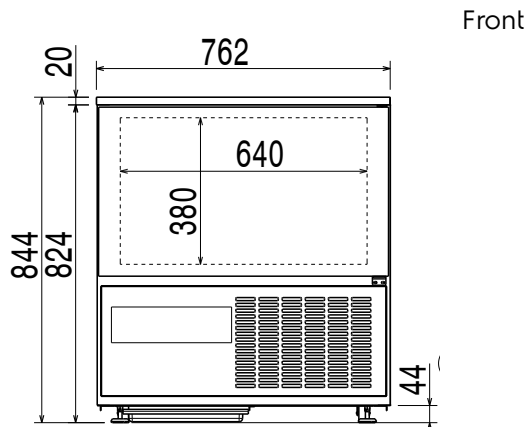
### Construction

- Refrigerant type: R134a.
- 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.

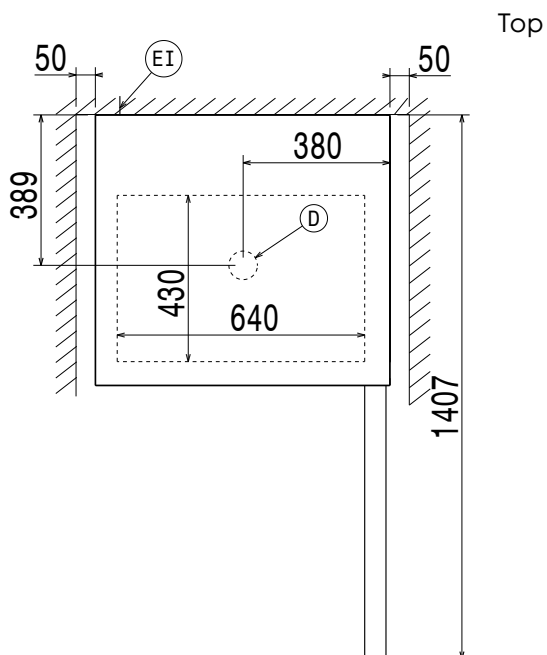
### Optional Accessories

- 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
- 4 feet for undercounter blast chillers/blast chiller freezers for 726658 and 726659  PNC 880338
- Rilsan grid 600x400mm  PNC 880864
- Plastic coated grid 1/1GN  PNC 881061
- Pair of 1/1GN AISI 304 stainless steel grids  PNC 921101

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



EI = Electrical inlet (power)  
 RO = Refrigerant Outlet



### Electric

Supply voltage:  
 726658 (RBC051) 230 V/1 ph/50 Hz  
 Electrical power max.: 0.64 kW

### 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

### Key Information:

External dimensions, Width: 762 mm  
 External dimensions, Height: 844 mm  
 External dimensions, Depth: 700 mm  
 Shipping weight: 95 kg  
 Shipping volume: 0.68 m<sup>3</sup>

### Refrigeration Data

Refrigerant type: R134a  
 Refrigeration power: 791 W  
 Refrigeration power at evaporation temperature: -5 °C  
 Refrigerant weight: 480 g

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

Energy consumption, cycle (chilling): 0.0655 kWh/kg  
 Chilling Cycle Time (+65°C to +10°C): 119 min  
 Full load capacity (chilling): 15 kg