



Electrolux

air-o-chill
air-o-chill Blast Chiller/Shock Freezer
202 - 400lbs (180kg), 375lbs (170kg)

ITEM #

MODEL #

NAME #

SIS #

AIA #



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726641 (AOF20218RU)

Blast Chiller/Shock Freezer
 202 - 208V/3p/60Hz (remote
 required)

Short Form Specification

Item No.

Unit to be Electrolux air-o-chill® Blast Chiller/Shock Freezer
 Soft-chilling, Hard-chilling and Blastfreezing cycles. At the end of each
 Blast-chilling- or freezing cycle the unit shall automatically activate a
 holding cycle. Defrost cycle is automatically and intelligently activated:
 ice build up on evaporator is automatically detected and defrost
 activated to maximize performance efficiency. Manual activation of
 defrost cycle is possible. Unit does not have any heat limitation and can
 accept food directly from oven at cooking temperature. The unit features
 both time and core temperature controlled chilling cycles. One core
 temperature probe is provided as standard, up to three are available.
 Covered by Electrolux Platinum Star® Service Program two-year parts
 and one-year labor warranty, installation start-up and performance checkup
 after one year from installation.

Main Features

- Requires remote refrigeration (25.5 kW or 7.5 hp).
- Only Blast Chiller/Shock Freezer designed to accept hot product directly from the oven.
- No need to reduce food temperature to 160 °F (70 °C) before starting the chill cycle
- Ergonomical placement of control panel, reduces operator fatigue and need to kneel down to reach controls.
- Load capacity: 400 lbs (180 kg) in chilling, 375 lbs (170 kg) in freezing. •Will chill product from 160 °F (70 °C) to 38 °F (3 °C) or below in less than 90 minutes.
- Will freeze product from 160°F (70 °C) to 0°F (-17 °C) or below in less than 240 minutes.
- Easy-to-use, electronic control panel. Fully programmable.
- 3-sensor core probe as standard and automatic detection of the core probe insertion.
- Hot gas defrosting system.
- Cruise: the chiller automatically sets the parameters for the quickest and best chilling (it works by probe).
- Soft Chilling 28°F (-2°C).
- Hard Chilling -4°F (-20°C).
- Holding at 37°F (3°C) (automatically activated at the end of each cycle).
- Turbo cooling: non-stop mode, working temperature: from 39 to -32°F (4°C to -35°C).
- Shock freezing: low air temperature adjustable up to -41°F (-41ºC).
- Ice Cream Mode: brings down ice-cream temperature to 7°F (-14°C)(measured at the core when probe is inserted).
- Standard equipped with one 3-sensor temperature probe.
- Automatic Intelligent and manual defrost modes.
- Display: large LED for temperature and time/core temperature read out.
- Audible alarms and visual indicators for food safety (HACCP) issues and separate audible and visual for unit malfunctions.
- During cycle, temperature and time is monitored
- On-board HACCP monitoring capable
- UV lamps built-in (upon request)

Construction

- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Evaporator with antirust protection.
- Motors and fan waterproof protected IP23.
- No water connections required.
- Stand alone printer as accessory.
- Inner cell with fully rounded corners.
- High density polyurethane insulation, 2.58(60 mm) tickness, HCFC free.
- Removable magnetic gasket door with hygienic design.
- Ventilator swinging hinged panel for access to the evaporator for



APPROVAL:

Electrolux Professional, Inc.

www.electroluxusa.com/professional

10200 David Taylor Drive, Charlotte, NC 28262 • Telephone Number: 866-449-4200 • Fax Number: 704-547-7401



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cleaning.

- Automatic heated door frame.
- Internal and external finishing in 304 AISI stainless steel and back panel in stainless steel.
- Environmentally friendly: R404a as refrigerant fluid.
- Solenoid valves.

Included Accessories

- 1 of (1) 3-sensor probe, for blast chiller/freezers all sizes PNC 880212

Optional Accessories

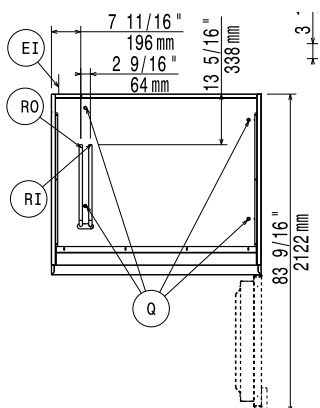
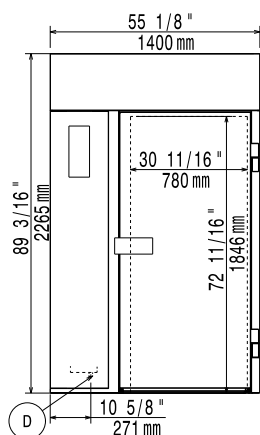
- (1) 3-sensor probe, for blast chiller/freezers all sizes PNC 880212 ☐
- (1) single sensor probe, for blast chiller/freezers PNC 880213 ☐
- Trolley tray rack (10), for 202 oven (standard pitch) PNC 922044 ☐
- Trolley tray rack (8), for 202 oven (increased pitch) PNC 922046 ☐



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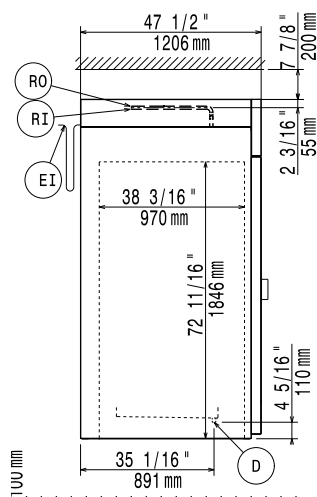
Front



- D** = Drain
EI = Electrical connection
RO = Remote unit connection

Top

Side



Electric

Supply voltage:

726641(AOF20218RU) 208 V/3N ph/60 Hz

Connected load:

2.7 kW

Circuit breaker required

Installation:

Clearance:

2" (5cm) on sides and back.

Please see and follow detailed installation instructions provided with the unit

Capacity:

Sheet pans:

20 - 18" x 26"

Steam pans:

40 - 12" x 20"

Max load capacity:

397lbs (180kg)

Max load capacity:

47.5gal (180lt)

Key Information:

N° of doors:

1;

Internal Dimensions (depth):

37" (946mm)

Internal Dimensions (height):

73" (1850mm)

Internal Dimensions (width):

30" (752mm)

Net Weight:

877lbs (398kg)

Shipping Weight:

1032lbs (468kg)

Shipping Height:

97" (2460mm)

Shipping Width:

54" (1370mm)

Shipping Depth:

59" (1500mm)

Refrigeration Data

Refrigerant type:

R404a

Requires remote refrigeration: (not included)

7.5 hp (25.5 kW, 38,000 BTU),
Suction T at -20 °F, Ambient T
at 90 °F.

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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.

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