



Electrolux

air-o-chill
air-o-chill Blast Chiller/Shock
Freezer 61 - 66/55lbs (30/25kg)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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61 - 66/55lbs (30/25kg)

726303 (AOFS061CU) Blast Chiller/Shock Freezer
61 - 208V/3p/60Hz

726304 (AOFS061CTU) Blast Chiller/Shock Freezer
61 - 208V/3p/60Hz - tower
configuration

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.



APPROVAL: _____

Main Features

- 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: 66 lbs (30 kg) in chilling; 55 lbs. (25 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 (-41°C).
- 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, 2.5" (60 mm) tickness, HCFC free.
- Removable magnetic gasket door with hygienic design.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.



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Electrolux Professional, Inc.

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- 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
- 3 of Single 304 stainless steel grid (12"x20") PNC 922062

Optional Accessories

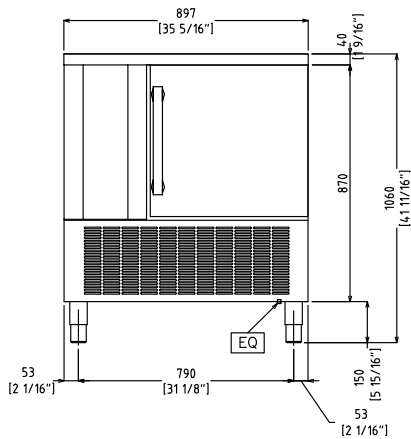
- (1) 3-sensor probe, for blast chiller/freezers all sizes PNC 880212
- (1) single sensor probe, for blast chiller/freezers PNC 880213
- Tower stacking kit for 61 blast chiller and blast freezer PNC 881049



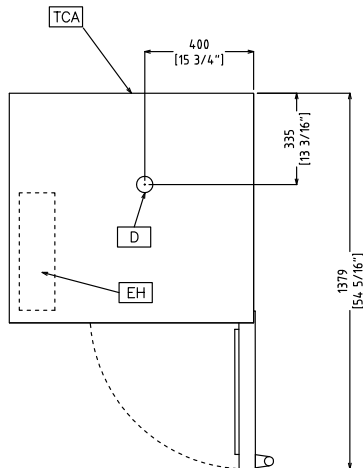
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Front

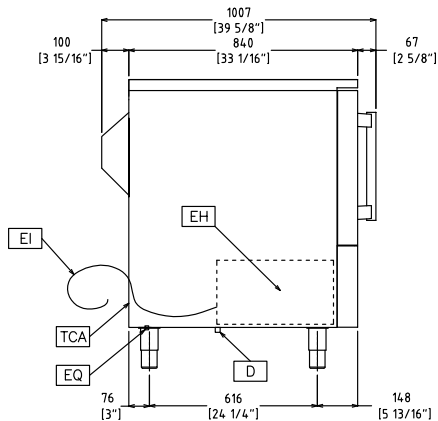


Top



EI = Electrical connection

Side



Electric

Supply voltage:

726303(AOFS061CU) 208 V/3 ph/60 Hz

726304(AOFS061CTU) 208 V/3 ph/60 Hz

Connected load:

1.97 kW

Circuit breaker required

Installation:

Clearance: 2" (5cm) on sides and back.

Please see and follow detailed installation instructions provided with the unit

Capacity:

Steam pans: 6 - 12"x 20"

Max load capacity: 66lbs (30kg)

Max load capacity (gal/lt): 8gal (30lt)

Key Information:

N° of doors: 1

Internal Dimensions (depth): 28" (705mm)

Internal Dimensions (height): 18" (450mm)

Internal Dimensions (width): 20" (505mm)

Net Weight: 366lbs (166kg)

Shipping Weight: 432lbs (196kg)

Shipping Height: 48" (1220mm)

Shipping Width: 41" (1040mm)

Shipping Depth:

726303(AOFS061CU) 39" (1000mm)

726304(AOFS061CTU) 41" (1035mm)

External Dimensions (height): 41 3/4" (1060mm)

External Dimensions (width): 35 5/16" (897mm)

External Dimensions (depth): 39 5/8" (1007mm)

Refrigeration Data

Refrigerant type: R404a

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

Self-contained unit

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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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