



Electrolux

air-o-chill air-o-chill Blast Chiller/Shock Freezer 101 - 110lbs (50kg)

ITEM #

MODEL #

NAME #

SIS #

AIA #



air-o-chill

air-o-chill Blast Chiller/Shock Freezer 101 -
110lbs (50kg)

726337 (AOF5101CU)

Blast Chiller/Shock Freezer
101 - 208V/3p/60Hz

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



APPROVAL:

and performance checkup after one year from installation.

Main Features

- BlastChiller/Shock Freezer designed to accept hot product directly from the oven, no need to reduce food temperature below 160° F (70° C) before starting the chilling/freezing cycle.
- Soft Chilling: air temperature -28 °F (-2°C).
- Hard Chilling (air temperature -4 °F or (-20°C).
- Blast/Shock Freezing cycle: 55 lbs. (25kg) from 194 °F (90°C) up to -40 °F (-18°C) in less that four hours.
- Blast/Shock Freezing: low air temperature adjustable up to -42 °F (-41°C).
- Automatic Holding cycle: automatically activated at the end of each cycle to save energy and maintain the target temperature (manual activation is also possible): chilling at 37 °F (3°C) and freezing at -8 °F (-22°C).
- Turbo cooling (PATENTED): chiller works continuously at the desired temperature; ideal for continuous production.
- Cruise cycle (PATENTED): the chiller automatically sets the parameters for the quicques and best chilling (it works by probe).
- Two specialized cycles:
P1 brings down ice-cream temperature to -14°C (measured at the core when probe is inserted). Once set temperature is reached, the temporary maintenance phase automatically begins, holding the -14°C temperature.
P2 sets temperature to -36°C / -40°C for an indefinite amount of time, maintaining the ventilation active. Temperature is adjustable up to -40°C without interrupting the cycle, allowing ice-cream to be kept longer in the freezer.
- 3-sensor core probe as standard and automatic detection of the core probe insertion.
- Probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Control unit provides several operating settings (programmable parameters): time/core temperature according to NF and UK regulations, time/air temperature/probe personalized according to national regulations, sterilizing cycle: UV lamps built-in (on request), 3 single sensor or 3-sensor temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting.
- Audible alarms and visual indicators for food safety (HACCP) issues and separate audible and visual for unit malfunctions.
- On-board HACCP monitoring capable.
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- Automatic and manual hot gas defrosting.
- Chilling and freezing times can vary according to food



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Electrolux Professional, Inc.

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quantity, density, moisture contents and type of containers.
Chilling capacity according to NF regulations is 18 kg.

- Performance guaranteed at ambient temperatures of 90° F (+32° C).

Construction

- Main components in 304 AISI stainless steel.
- Solenoid valve included.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Evaporator with antirust protection.
- Motors and fan waterproof protected IP23.
- PC connection on request, gate RS 485.
- No water connections required.
- Stand alone printer as accessory.
- Inner cell with fully rounded corners.
- High density polyurethane insulation, 60 mm tickness, HCFC free.
- Environmentally friendly: R404a as refrigerant fluid.
- Removable magnetic gasket door with hygienic design.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Thermostatic expansion valve to optimize the cooling unit efficiency.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.

Included Accessories

- 1 of (1) 3-sensor probe, for blast chiller/ freezers all sizes PNC 880212
- 5 of Single 304 stainless steel grid (12"x20") PNC 922062

Optional Accessories

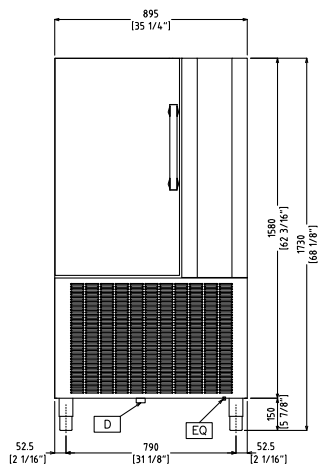
- (4) castors (2 with brakes) for Air-O-Chill® PNC 880111 ☐
- (1) 3-sensor probe, for blast chiller/freezers all sizes PNC 880212 ☐
- (1) single sensor probe, for blast chiller/freezers PNC 880213 ☐
- (2) single sensor probes, for blast chiller/freezers PNC 880214 ☐
- - NOT TRANSLATED - PNC 880215 ☐
- Roll-in rack support for 101 blast chiller and blast freezer, 50kg PNC 881028 ☐
- - NOT TRANSLATED - PNC 881056 ☐
- Rilsan® coated grid (12"x20") PNC 881061 ☐
- Trolley for rack cassette for 61 and 101 oven PNC 922004 ☐
- 10 rack cassette for 101 oven (standard pitch) PNC 922006 ☐
- 8 rack cassette for 101 oven (increased pitch) PNC 922009 ☐
- 30 plate rack for 101 oven (plate diameter up to 12 1/4") (trolley not included) PNC 922015 ☐
- Single 304 stainless steel grid (12"x20") PNC 922062 ☐
- Pastry Rack (400mm x 600mm) for 10 Hotel or Steam pans air-o-system PNC 922066 ☐
- HANDLE + WHEELS KIT FOR TRAY RACK PNC 922352 ☐



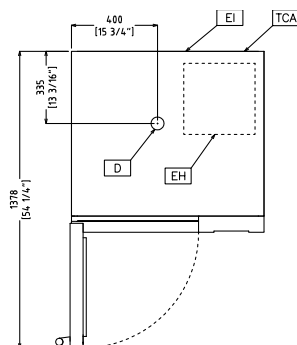
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Front

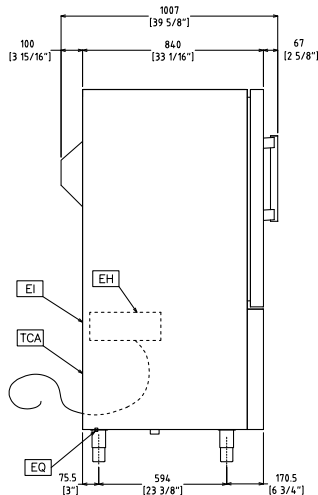


Top



EI = Electrical connection
RO = Refrigerant Outlet

Side



Electric

Supply voltage:

726337 (AOFS101CU) 208 V/3 ph/60 Hz

Electrical power:

4.38 kW

Circuit breaker required

Current consumption:

14.7 A

Installation:

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

Please see and follow detailed installation instructions provided with the unit

Capacity:

Steam pans: 10 - 12"x 20"

Max load capacity: 110lbs (50kg)

Max load capacity (gal/lt): 13gal (50lt)

Key Information:

N° of doors: 1

External dimensions, Width: 35 1/4" (895 mm)

External dimensions, Depth: 39 3/4" (1009 mm)

External dimensions, Height: 68 1/8" (1730 mm)

Shipping width: 39 3/8" (1000 mm)

Shipping depth: 40 9/16" (1030 mm)

Shipping height: 77 3/16" (1960 mm)

Shipping weight: 606 lbs (275 kg)

Shipping volume: 71.29 ft³ (2.02 m³)

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

Internal Dimensions (height): 35" (900mm)

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

Net Weight: 529lbs (240kg)

Refrigeration Data

Refrigerant type:

R404a

Self-contained unit

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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