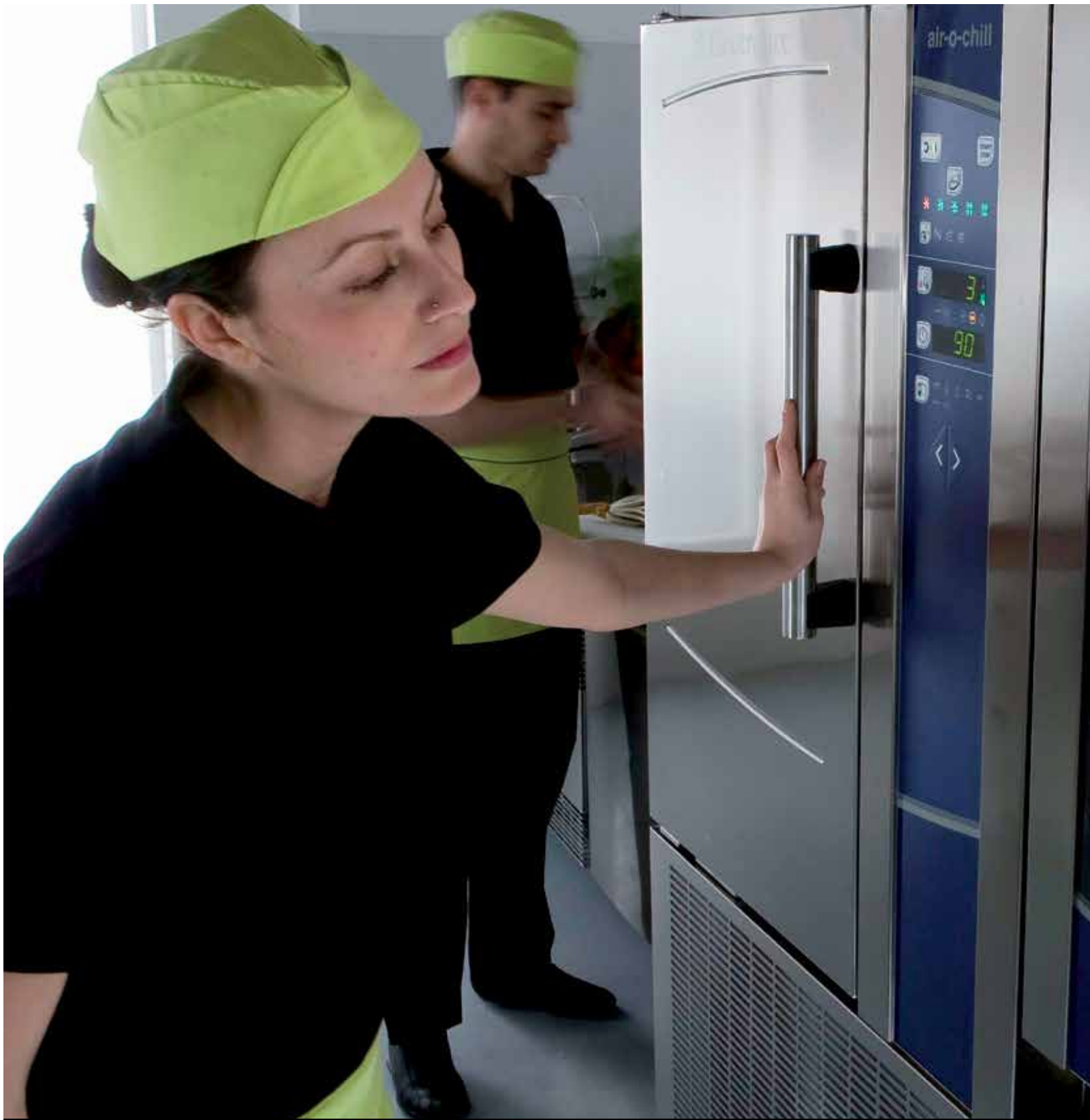




*Thinking of you*  
**Electrolux**

**air-o-chill**





Perfect food...  
Sure and safe!





*air-o-chill, the most innovative blast chiller/freezer for a completely integrated Cook&Chill process. air-o-chill optimizes the workflow in the kitchen, increases food shelf life and reduces waste. Cook&Chill to perfection while saving money.*



# Cook and chill the integrated solution

*Express your talent in total freedom, this is the great opportunity of air-o-system. Modularity, technology and evolution of design will please you in a very special way.*

## **Food quality**

- Perfect food, sure and safe
- More menu flexibility
- Sous-vide application
- Only one production kitchen for different meals, avoiding risk of food contamination

## **The air-o-system:** Added Value package

- = Higher Quality
- = Greater Savings
- = Higher Margins
- Selective purchasing
- Easier handling – less labour costs
- More efficient work-flow management
- Improved offer – higher turnover
- Energy savings due to reduced cooking times
- Reduced weight loss
- Increased profits

### 1 - Cooking

The extensive range of Electrolux combi ovens are ideal for the initial preparation of your food requirements whether boiled, fried, roasted, grilled or baked.

### 2 - Blast chilling/freezing

The blast chilling process implicates the fast reduction of the food core temperature of cooked foods from 158 °F to 37 °F in less than 90 minutes, or from 158 °F to -0.4 °F in 240 minutes (when freezing).

### 3 - Holding

Preservation in an Electrolux integrated system begins immediately after the blast chilling phase. Food can be held in a refrigerated area for a maximum of 5 days and in a freezer for up to 1 year.

### 4 - Regeneration and Distribution

Food regeneration is performed immediately prior to its distribution. The Electrolux combi ovens complete this operation in approximately 7-10 minutes depending on the thickness of the food.



Create the system to suit your needs. Consult our website: [www.electroluxusa.com/professional](http://www.electroluxusa.com/professional) to view the complete range of ovens, blast chiller/freezers, refrigerators and the full list of cook and chill accessories.



# air-o-chill® cruise cycle gain five days of freshness!

*Save time, money and stress. air-o-chill® allows you to better organize the workflow in your kitchen. Food can be prepared during less busy moments, for longer conservation, to be used when needed giving the best service to your customer.*



## What is the cruise cycle?

The 'Cruise' cycle automatically controls the chilling process according to the type and size of the food load. It terminates the process within the normative limits and preserves the food quality without "superficial burns".

## What is it for?






It's easy to use: press & go - the chilling is automatically controlled and the operator doesn't need to choose between hard or soft cycles. It ensures higher quality of the food: the chilling is automatically adapted to the type of food, preventing superficial burns. It saves time: up to 40% less.

## How to use it?

Insert the probe inside the food and press 'CRUISE'.

## Whom is it for?

Canteens, Institutional Kitchens and Restaurants: easy to use and avoids burns caused by excessive cold.

Features	air-o-chill®
	Soft chilling (temperature: 32 °F)
	Hard chilling (temperature: -4 °F)
	Holding at 37 °F
	Shock freezing (temperature: -32 °F)
	Holding at -7 °F

# air-o-chill® sure, safe and perfect chilling

*Optimum results without wasting time: your food goes immediately from the oven into the blast chiller while air-o-check assures the maintenance of your set parameters in any condition.*



## air-o-start

- No need for pre-cooling: a more streamlined process
- Increased durability of the compressor

## How?

- air-o-start is activated automatically after more than 24 hours of inactivity of the air-o-chill®
- Thanks to the air-o-start (automatic impulses at start-up), the oil of the compressor is distributed evenly throughout the pipelines

## air-o-check

- Guarantees the safety of the chilling or freezing cycles, even if the core probe has not been inserted correctly

## How?

- By verifying the correct insertion of the core probe into the product and automatically selecting the "core probe" or "time controlled" cycle accordingly

# air-o-chill® blast chiller and freezer

*Top performance in absolute simplicity in order to face the extreme workloads of your kitchen. A specific cycle to respect every product requirement.*

## Cruise cycle

Turbo cooling and programs (2 per cycle) customizable, by the ice-cream cycles they can be replaced via software

## Chamber/core temperature value

## HACCP and malfunction alarms

## Real time with self-diagnostic

## Advanced functions

- Manual start for the defrost function
- Core Probe selector (up to 3 probes)
- UV sterilizing
- Norms profile selection (UK, NF, CUSTOM)
- Advanced settings
- HACCP recall
- Operation Alarms recall

## Chilling/freezing cycle selection:

- Soft chilling
- Hard chilling
- Positive holding
- Shock freezing
- Freeze holding

## NF/UK standards or customized settings









## Residual time estimation for probe driven cycle








## Central selector arrows

- Cycle
- Time
- Core temperature
- Advanced functions





		Chilling cycles
	<b>Cruise</b>	Automatically adjusts the working temperature to the type of food. It reduces the chilling time and prevents superficial burns
	<b>Soft Chilling</b> air temperature: 32 °F	Ideal for delicate foods, such as leafy or cut vegetables, seafood, small portions of meat, pastries, small cakes, biscuits, pasta
	<b>Hard Chilling</b> air temperature: -4 °F	Ideal for solid or firm foods, such as vegetables (grown underground), soups, stocks and sauces, stews and casseroles, whole joints of meat and poultry
	<b>Shock freezing</b> air temperature: -32 °F	Ideal for freezing all kinds of food – raw, half or fully cooked – that need to be stored over a long period of time.
 	<b>Holding at:</b> 37 °F or -7 °F	Automatically activated at the end of each cycle, to save energy and maintain the target temperature. Can also be activated manually to turn air-o-chill® into a storage refrigerator or freezer.
	<b>Turbo cooling</b>	Alarms the user to set a working temperature between -32 and 37 °F. Indicated for continuous and bulk production
	<b>Customizable Programs</b> (2 per cycle)	Can be replaced (via software) by the “ICE CREAM” Freeze and Hold and the “ICE CREAM” turbo cooling cycles

		Advanced functions
	<b>Manual start for the defrost function</b>	Intelligent defrost cycle is activated automatically whenever necessary and as long as necessary. Can also be activated manually
	<b>Core Probe selector</b>	It allows to alternately monitor the temperature of 3 different core probes (optional) inserted in different kinds or sizes of food
	<b>UV sterilizing</b>	Built-in UV lamps (only on request) to sterilize the cooling chamber after use
	<b>Norms profile selection</b>	Through this function, it is possible to select the reference norms (UK and NF are pre-programmed). A third profile, can be created to match local or customer specific regulations
	<b>Settings</b>	Setting of the following parameters: • date and time • customer profile limits • alarms and HACCP options • bactericide cycle time (only with UV lamps)
	<b>HACCP recall</b>	Calls up the HACCP events stored in the memory
	<b>Operation Alarms recall</b>	Calls up the operational events registered by the auto-diagnostic system

# ARTE: Algorithm for Residual Time Estimation

*The residual time function estimates the residual time left until the end of the chilling. An Electrolux Cook&Chill system allows a better planning of activities in the kitchen and this results in saving money.*



## What is ARTE?

ARTE is the Algorithm for Residual Time Estimation and estimates the residual time left until the end of the chilling.

## What is it for?

ARTE is **automatic**: for every probe-driven cycle, freezing included, ARTE tells when the chilling or the freezing will be over and the chiller is free to be used for another cycle. It allows **better planning of kitchen activities**.

## How to use it?

ARTE is automatic. Insert the probe inside the food and start the desired cycle. After a while (10-40 min., according to the type and size of the product), the residual time estimate will light up.

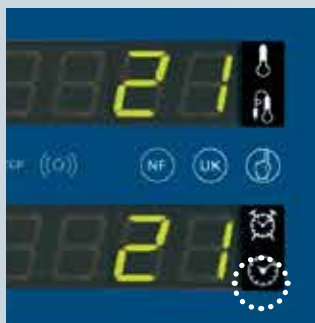
## Whom is it for?

Canteens and Institutional Kitchens, which can develop their own recipe books (product type, product quantity, time for chilling) Cook&Chill Restaurants, because you can easily plan what to do between one cycle and the next.

The special conical design of the probe facilitates easy extraction even after a freezing cycle, by rotating it 90°.

## Probe options:

- The Electrolux chiller/freezers include 1 single sensor probe as standard
- They can be upgraded with 3 single sensor probes, useful when it's required to chill/freeze several food types at once
- Alternatively, if the main food is meat, we recommend using a 3 sensor probe for an accurate temperature measurement



# Multipurpose structure

*With the new multi-purpose internal structure it is possible to fit ice cream basins, 24" x 16" cake pans and full size trays.*

With the new multi-purpose internal structure it is possible **to fit ice cream basins, full size trays and 24" x 16" cake pans.**

**Full flexibility** is guaranteed: the configuration can be easily changed from full size to 24" x 16" by simply turning the vertical rails by 90°. Adjust the levels using as many as you want; 25/32" pitch to suit every need:

- 66 lbs LW: 6 half size grids (18 positions available with 25/32" pitch); 6 grids 24" x 16" (18 positions available with 25/32" pitch), up to 9 ice cream basins 11 lbs
- 110 lbs LW: 10 half size grids (36 positions available with 25/32" pitch); 10 grids 24" x 16" (36 positions available with 25/32" pitch), up to 18 ice cream basins 11 lbs
- 154 lbs LW: 10 full size grids (36 positions available with 25/32" pitch), 20 grids 24" x 16", 10 grids 24" x 32" (36 positions available with 25/32" pitch), up to 36 ice cream basins 11 lbs





# Turbo cooling cycle

The Turbo Cooling cycle provides non-stop chilling/freezing: the impellers are always on and defrosting is automatic. Just set the temperature and food can be moved in and out, taking advantage of the Electrolux air-o-system handling for a smooth process.



Turbo cooling cycle



Door stopper

## What is 'Turbo Cooling'?

The 'Turbo Cooling' cycle allows the user to set a working temperature between -32 and 37 °F. The Chiller works to keep the set temperature, the impellers are always on and defrosting is automatically managed. It's the perfect tool for very busy kitchens and pastry shops.

## What is it for?

For continuous production: when different cooked foods are placed in and out of the cooking equipment. For bulk production of single items: when the process (time of chilling) of a specific food is well known and the quantity to chill is massive.

## How to use it?

Select the cycle and set the target working temperature.

## Whom is it for?

- Butcher shops: limited menus but large quantities to chill
- Restaurants: limited quantities but large menus
- Gastronomy departments: large variety and small quantities
- Canteens: bulk production
- Pastry shops: to stop the cooking process at the exact point

Simple but effective, the door stopper keeps the door open in order to avoid the formation of bad smells.



# Ice Cream cycles

Even ice cream is a question of form:  
Freeze & Hold or Turbo Cooling, the best choice for ice cream shops.

## What is it?

### • Two 'Ice Cream' cycles:

- Freeze & Hold: by probe or time, the chiller brings the ice cream fresh from production down to the target temperature of 6 °F (can be modified via software) then automatically passes to holding
- Turbo Freezing for Ice Cream: the working temperature is set at 3 °F directly by the chef in order to make the freezer a storage point for ready to serve ice cream

## What is it for?

- Freeze & Hold (program 1) is required right after the ice cream is produced (generally the ice cream comes out at 19 °F)
- Turbo Freezing (program 2) is used to firm the shape of the ice cream ready to be put in a display counter

## How to use it?

Select the parameter to activate the Ice Cream cycles (which replace the customizable programs).  
Use the programs area to select between "Freeze & Hold" and "Turbo Freezing"

- Blast chilling and freezing cycles in compliance with UK/ NF regulations
- Can be customized according to local regulations
- UV sanitizing lamps, available on request
- Hygienic chamber design: NF certified
- High-density polyurethane insulation, 2 3/8" thickness
- HCFC-CFC free
- Evaporator with anti-rust protection
- Electric heating on the door frame for easy opening, even after hard chilling or shock freezing cycles
- Pivoted air baffle to easily access the evaporator for cleaning
- Inner chamber with round corners, sloping base with drain to facilitate cleaning – no dirt traps
- Magnetic gasket: easy to remove for complete cleaning



# Main features

## Blast chiller/freezers

Chilling and Freezing modes	air-o-chill®
Cruise cycle automatically controls the chilling process according to the type and size of food load (202 models excluded)	•
Soft Chilling (recommended for vegetables) chills product from 194 °F to 37 °F in less than 90 minutes. Working temperature: 32 °F	•
Hard chilling (recommended for meats) chills product from 194 °F to 37 °F in less than 90 minutes. Working temperature: -4 °F	•
Cooler (automatically activated after chilling) holds product at 37 °F	•
Blast freezing freezes product from 194 °F to -0.4 °F in less than 240 minutes. Working temperature: -32 °F	•
Freezer (automatically activated after blast freezing) holds product at -7 °F	•
Customizable programs	•
Turbo Cooling function. Working temperature: 37 °F or -32 °F	•
Additional functions	
2 customizable programs per mode + 2 ice cream cycles	•
Time and working temperatures can be customized	•
3 single-sensor food probe as accessory	◦
3-sensor food probe	•
Automatic Intelligent defrosting	•
Manual defrosting	•
Mode settings: compliance with UK, NF or custom standards	•
Parameter settings	•
Audible alarms and visual indicators for safety (HACCP) problems	•
Audible alarms and visual indicators for unit malfunctions	•
Automatic diagnosis system	•
RS 485 serial port	◦
HACCP monitoring system	◦
Features	
Self-explanatory symbols for maximum ease of operation	•
During cycle, temperature and actual residual time are displayed	•
Digital temperature displays, visible from 39 ft away	•
Digital timer, 0-8 hours, or permanent setting	•
Operational and warning displays	•
Additional functions can be selected at the touch of a button	•
Large fans for maximum heat extraction	•
Coated evaporator fins	•
Magnetic, removable gaskets with heating frames	•
Door handle for one-handed operation	•
AISI 304 stainless steel material	•
Pan racks compatible with equivalent air-o-steam ovens	•
Connection and installation, conformity marks	
Height-adjustable feet (202 models excluded)	•
air-o-chill® 61, 101 and 102 can be equipped with castors	•
Handbook, wiring diagrams, conformity declarations	•
Stacking executions: air-o-chill® 6 grids below air-o-steam 6 grids	◦



# The range

## air-o-chill®



### 6 half size grids

External dimensions (wxdxh)  
35 5/16" x 39 3/16" x 41 3/4"



### 10 half size grids

External dimensions (wxdxh)  
35 1/4" x 39 3/16" x 68 1/8"



### 10 full size grids

External dimensions (wxdxh)  
49 3/16" x 45 11/16" x 68 1/8"



### 20 half size grids

External dimensions (wxdxh)  
40 15/16" x 35 1/4" x 70 3/16"



### 20 full size grids

External dimensions (wxdxh)  
55 1/8" x 49 5/8" x 87 13/16"



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