



# Electrolux

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

ITEM #

MODEL #

NAME #

SIS #

AIA #



air-o-chill

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

726672 (AOF3061TU)

BLAST C/FR 30/25KG  
6GN1/1TOWER-208V-US

### Short Form Specification

#### Item No.

AOF3061TU Air-O-Chill® Blast Chiller/Freezer with Cruise, reach-in, (6) 12"x20"x2-1/2" pan capacity rack, programmable controls, 66lb capacity, Blast Chill: from 160°F to +38°F/90 minutes, Blast Freeze: from 160°F to 0°F/4 hour, self-contained with automatic defrost, self-standing & able for stacking execution with 61 ovens, 208V/60/3-ph, 12.0 amps, 1-1/2 HP

### 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 (-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)



APPROVAL:

Electrolux Professional, Inc.

[www.electroluxusa.com/professional](http://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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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.
- 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/ PNC 880212 freezers all sizes
- 3 of Single 304 stainless steel grid (12"x20") PNC 922062

### Optional Accessories

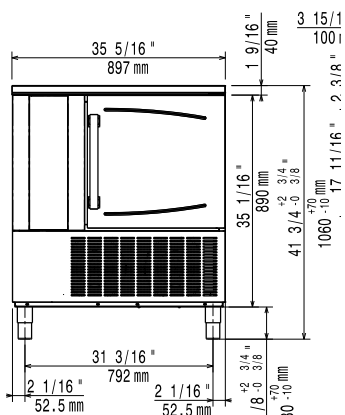
- |   |  |
|---|--|
| • External printer for HACCP                                | PNC 880048<br><input type="checkbox"/> |
| • (4) castors (2 with brakes) for Air-O-Chill®              | PNC 880111 <input type="checkbox"/>    |
| • (1) 3-sensor probe, for blast chiller/ freezers all sizes | PNC 880212<br><input type="checkbox"/> |
| • (1) single sensor probe, for blast chiller/freezers       | PNC 880213<br><input type="checkbox"/> |
| • - NOT TRANSLATED -  | PNC 880215<br><input type="checkbox"/> |
| • Tower stacking kit for 61 blast chiller and blast freezer | PNC 881049<br><input type="checkbox"/> |
| • Rilsan® coated grid (12"x20")                             | PNC 881061<br><input type="checkbox"/> |
| • Single 304 stainless steel grid (12"x20")                 | PNC 922062<br><input type="checkbox"/> |
| • HANDLE + WHEELS KIT FOR TRAY RACK                         | PNC 922352<br><input type="checkbox"/> |



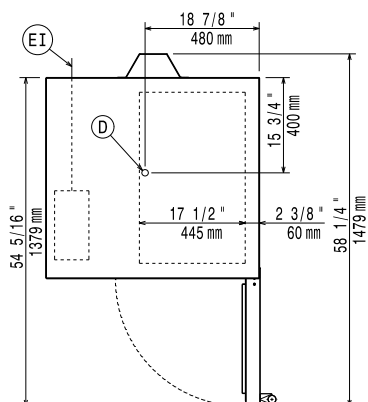
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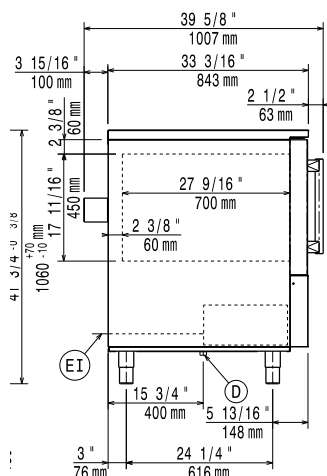
Front



Top



Side



EI = Electrical connection  
RO = Refrigerant Outlet

### Electric

#### Supply voltage:

726672 (AOFS3061TU) 208 V/3 ph/60 Hz

#### Electrical power:

1.97 kW

#### Circuit breaker required

#### Current consumption:

9.2 A

### 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

#### 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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