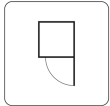


RCRC40T

BLAST CHILLER CELL FOR CATERING AND PASTRY. REMOTE AIR-COOLED CONDENSING UNIT IS NOT INCLUDED.
CAPACITY: 1 TROLLEY GN 2/1 (NOT INCLUDED). BLAST CHILLING +90 / +3°C [194°C / 37°F]. REFRIGERANT R448A.
THE RAMP FOR TROLLEY INSERTION IS AVAILABLE AS AN OPTION.



T VERSION
Control and command circuit board equipped with high-visibility custom display, which highlights the status of the appliance at all times.

Features



SOFT BLAST CHILLING. +90 / +3°C [194°C / 37°F]

The air temperature in the cavity stays constantly at 0°C. Ideal for blast chilling cooked dishes and delicate products such as, for example, creams, leafy vegetables, escalopes, etc., which can be preserved at +3°C optimally up to 5 / 7 days.



CORE PROBE HEATING

1-point core probe



HACCP

The food safety of served meals is guaranteed by the cutting edge technology. We have designed an instrument that fully satisfies the strictest HACCP regulations.



HARD BLAST CHILLING. +90 / +3°C [194°C / 37°F]

The air temperature is variable, with intelligent use of various temperature steps. Ideal for chilling large-size, thick items and/or full loads.



CYCLE SAVING SYSTEM

Possibility to store chilling cycles and HACCP alarms



USB CONNECTION (optional)

Download HACCP data.



Conforms to: UL 471
Cert. to: CSA STD C22.2 No. 120



Conforms to: NSF/ANSI 7

Capacity

Capacity	1 trolley GN 2/1		
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Dimensions

Width	mm	1500	59.1
Depth	mm	1375	54.1
Height	mm	2230	87.8
Packaging width	mm	2330	91.7
Packing depth	mm	1450	57.1
Packaging height	mm	1650	65.0
Weight	kg	380	837.9
Gross weight	kg	480	1058.4
Volume	m3	4.6	162.4
Packing volume	m3	5.57	196.7
Useful Inner Width	mm	800	31.5
Larghezza interna utile	mm	770	30.3
Max available height	mm	1920	75.6
Inner depth	mm	1050	41.3
PU insulation - Thickness	mm	80	3.1
Doors numbers	1		

Technical Data

Distanza Max installazione UMC	m	20	65.62
Climate class	T		
Refrigerant - Type	R448A		

Power supply

Power supply voltage	3 / 208-230 V		
Consumption	A	9	
Frequency	Hz	60	
Total electric power	kW	3.05	

Blast chilling

Blast Chilling Capacity in 90' +90 / +3°C [194 / -37°F]	kg	210	lbs	463.1
Freezing Capacity in 240' +90 / -18°C [194 / -0°F]	kg	-	lbs	NaN

Emissions

Noisiness	db	< 70
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STRUCTURAL CHARACTERISTICS

- Cell assembled with modular panels.
- External part in stainless steel AISI 304 18/10.
- Inside bottom and floor die-formed leakproof.
- Insulated stainless steel floor
- High-density expanded polyurethane insulation (about 42 kg/m3 [2.7 Lbs/ft3]), thickness 180 mm [3.15"], without HCFC.
- Door with rubber sweeper gasket with closing hinges.
- Door with lock.
- Internal evaporator bumpers in stainless steel to prevent damage by trolleys.
- External protection in stainless steel to prevent damage to control panel.

OPERATION

- Digital controls with display of set and detected values.
- Blast Chilling +90°C / +3°C [194°C / 37°F]
- SOFT function: delicate chilling setting.
- Time setting and time statistics control.
- Core probe temperature control.
- Manual time setting and chamber temperature control.
- Alarm memorisation (HACCP).
- Cycle saving system.
- Pre-cooling function.
- Sterilization process.
- Up to 4 needle probes can be installed.
- Automatic storing at end of blast chilling.
- Circuit breaker for compressor protection.
- Internal fan stop by micro switch when door is opened.

REFRIGERATING UNIT

- Indirect blowing electronic fans, efficient but gentle on food.
- Remote condensing unit and possibility to have protective cover.
- High rate fans for maximum cooling efficiency.
- R448A refrigerant.

STANDARD EQUIPMENT

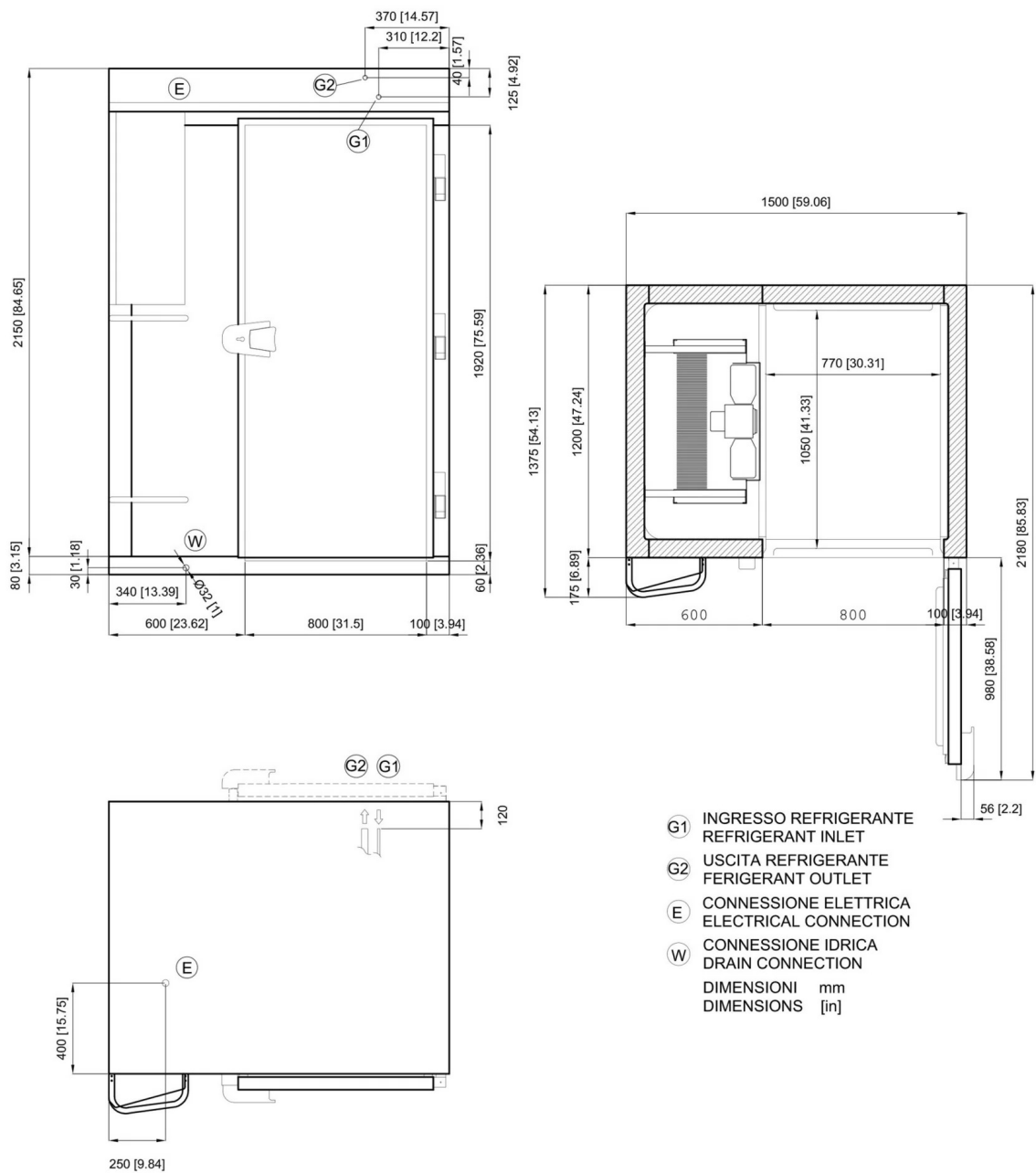
- Core probe

OPTIONAL TO BE REQUESTED WHEN ORDERING

USBNT: Extra charge for USB connection

PSC: Opposite hinged door

CD-PSC: Dashboard on the right side and opposite hinged doors (for 2 ports - pass-through model)



The data reported in this document is to be considered non-binding. The company reserves the right to make changes at any time, without prior notice