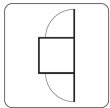


## RCRC83T

BLAST CHILLER CELL FOR CATERING AND PASTRY. PASS-THROUGH. REMOTE AIR-COOLED CONDENSING UNIT IS NOT INCLUDED. CAPACITY: 3 TROLLEYS GN 2/1 (NOT INCLUDED). BLAST CHILLING 194°C / 37°F [+90 / +3°C]. 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 | 3 trolleys GN 2/1 |  |  |
|----------|-------------------|--|--|

Dimensions

|                           |    |       |        |
|---------------------------|----|-------|--------|
| Width                     | mm | 1500  | 59.1   |
| Depth                     | mm | 3515  | 138.4  |
| Height                    | mm | 2230  | 87.8   |
| Packaging width           | mm | 2330  | 91.7   |
| Packing depth             | mm | 3590  | 141.3  |
| Packaging height          | mm | 1650  | 65.0   |
| Weight                    | kg | 1710  | 3770.6 |
| Gross weight              | kg | 2160  | 4762.8 |
| Volume                    | m3 | 11.76 | 415.3  |
| Packing volume            | m3 | 13.8  | 487.3  |
| Useful Inner Width        | mm | 800   | 31.5   |
| Larghezza interna utile   | mm | 770   | 30.3   |
| Max available height      | mm | 1920  | 75.6   |
| Inner depth               | mm | 3120  | 122.8  |
| PU insulation - Thickness | mm | 80    | 3.1    |
| Doors numbers             |    | 2     |        |

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  | 26            |  |
| Frequency            | Hz | 60            |  |
| Total electric power | kW | 8.8           |  |

Blast chilling

|                                                           |    |     |     |        |
|-----------------------------------------------------------|----|-----|-----|--------|
| Blast Chilling Capacity in 90'   +90 / +3°C [194 / -37°F] | kg | 630 | lbs | 1389.2 |
| Freezing Capacity in 240'    +90 / -18°C [194 / -0°F]     | kg | -   | lbs | NaN    |

Emissions

|           |    |      |
|-----------|----|------|
| Noisiness | db | < 70 |
|-----------|----|------|

**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**

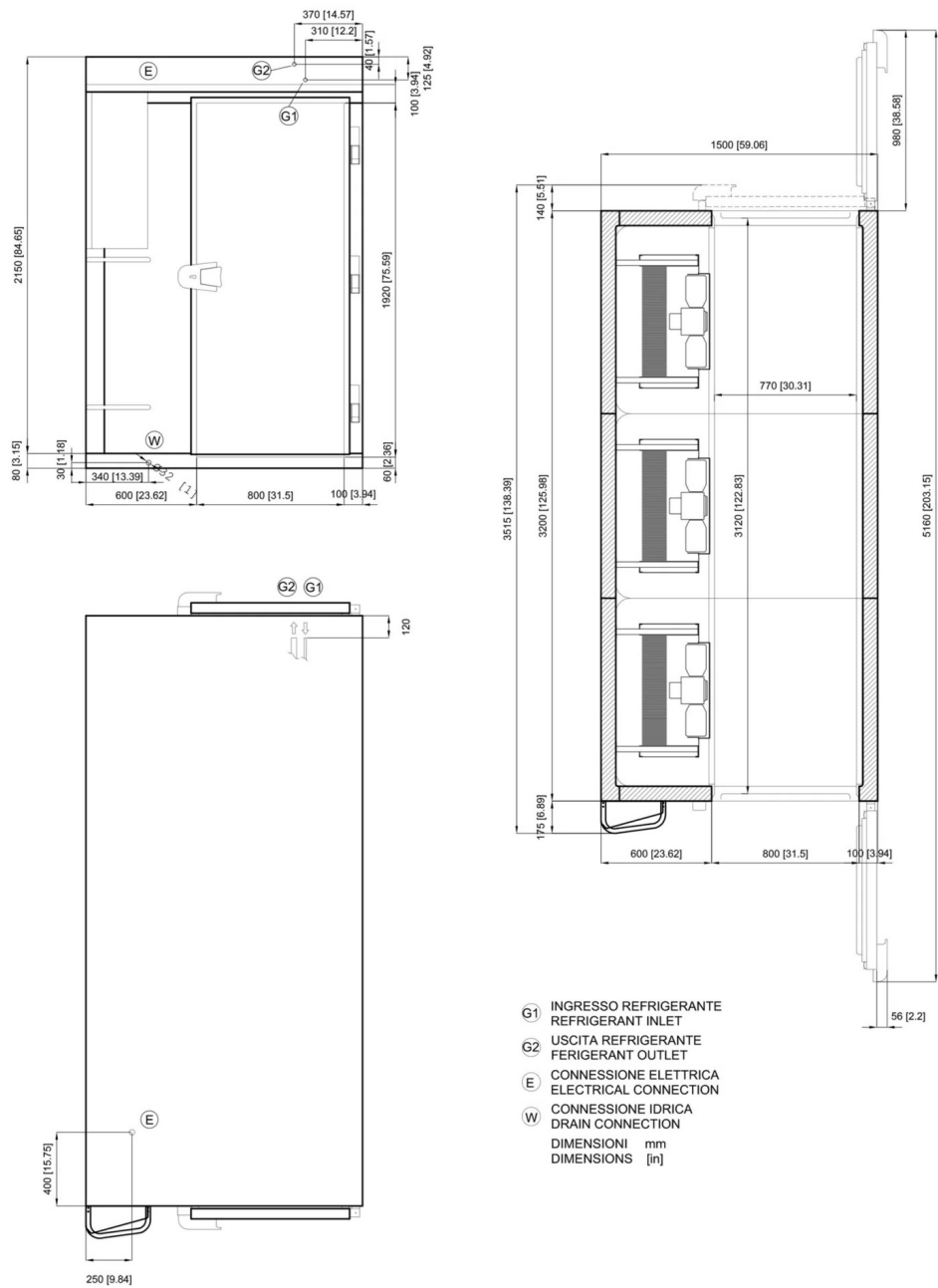
- Core probe

**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