



BLAST CHILLER/FREEZER MODEL RC30-15A

Chiller for Cooked Dishes and Pastries / Combined Blast Freezer

STANDARD FEATURES

- 304 stainless steel inside casing
- 304 stainless steel top, sides and doors
- Right hinged door with automatic return pivot and 90° fixed position (field reversible door)
- Stainless steel 10" high feet adjustable to 7-1/8"
- Stainless steel front framework with anti-condensing system
- Injected polyurethane foam insulation, 2-3/8" thick, 0% CFC
- Run-off plug and bottom of chiller are angled to evacuate water
- Coved internal corners with 1/2" radius
- Tool-free removal of internal accessories
- 1-1/4" wide magnetic door seals with anti-dirt, anti-impact rounded profile, and tool-free removal
- Smooth, sealed control panel
- Easy maintenance

CAPACITY

- 6 levels to accommodate 12" x 20" hotel pans or a maximum of 15 levels (levels at 1-1/2" increments)
- Blast chilling capacity: 66 lbs. from 145°F, to 40°F, "to core" within 1 hr. 50 mins.
- Blast freezing capacity: 33 lbs. from 145°F, to 0°F, "to core" within 4 hrs. 30 mins.

MULTI-POINT FRIGIPROBE

- A stainless steel probe with four temperature sensors monitors core temperature of product
- Frigiprobe electronically assists blast chilling and freezing of products accurately regardless of quantity, weight, or thickness
- Blast freezing or chilling is automatically stopped once "core" temperature is reached (0°F to +40°F)
- Blast chilling mode can limit air temperature at the surface to 32°F to prevent surface icing

OPTIONS & ACCESSORIES

- Pair of U type runners
- Audible alarm
- Remote printer (records temperatures and cycle times)
- Wall mounting of printer
- 6 rolls of printer paper
- Stainless steel casters, with braking mechanism
- Left hinged door



ELECTRONIC CONTROL

- Blast chilling or freezing controlled with Timer Mode or Frigiprobe Mode
- Timer Mode remembers last time settings
- Temperature maintained after blast chilling or freezing
- Automatic control of de-icing cycle
- Audible signal at start and end of cycle with remote report feature
- Remote alarm signal (output 12 Vdc)
- Temporary self-repair of probes and quick diagnosis of anomalies
- Temperature display in °F or °C

Control panel display

- Alternating digital display of core temperature and time at start of cycle (Frigiprobe mode)
- Alternating digital display of internal temperature and time remaining before end of cycle (Timer mode)
- Lights indicating functions in progress

Communication board

- Serial type RS 232 C port and parallel port, enabling unit to be connected to a PC, a data processing network or a printer

REFRIGERATION

- Air-cooled condensing unit
- 1.5 hp hermetic compressor
- Refrigeration evaporator with thermal expansion valve fitted with a M.O.P. – 68°F
- 11-7/8" diameter fan mounted on a pivoting stainless steel panel for maintenance
- Defrosting with forced operation of fan
- Automatic evaporation of defrosted water

REQUIREMENTS

General

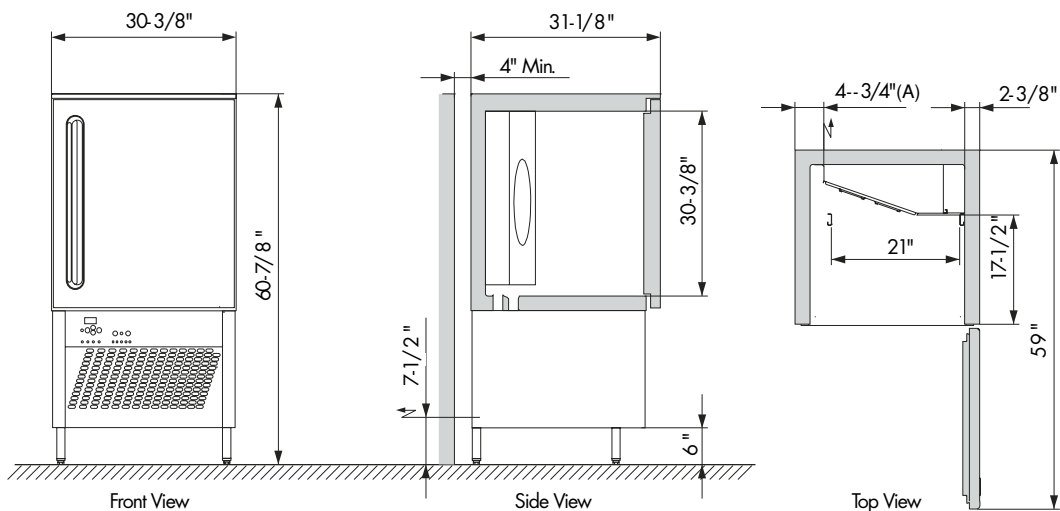
- Wall Clearance
 - Top: 15-3/4"
 - Sides: 4"
- Ventilation of premises if temperature is higher than 100°F, taking into account the unit's heat emission
- Keep away from sources of heat

Electrical

- Electrical power supply must conform to regulation
- Unit supplied with 6' 7" long cable and plug
- Voltage: 208-240V / 60 / 1, with ground
- Installed power: 3000 W
- Amp: 7.1A
- Breakers: 20A



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Net weight: 340 lbs.

FRIGINOX
BLAST CHILLERS/BLAST FREEZERS



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