



Project \_\_\_\_\_  
Item No. \_\_\_\_\_  
Quantity \_\_\_\_\_

## **BLAST CHILLER/FREEZER MODEL RC50-26A**

### **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 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

#### **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 (-0.4°F to +40°F)
- Blast chilling mode can limit air temperature at the surface to 32°F to prevent surface icing

#### **CAPACITY**

- 10 levels to accommodate 12" x 20" hotel pans or a maximum of 26 levels (levels at 1-1/2" increments)
- Blast chilling capacity: 110 lbs. from 145°F, to 50°F, "to core" within 1 hr. 50 mins.
- Blast freezing capacity: 55 lbs. from 145°F, to -0.4°F, "to core" within 4 hrs. 30 mins.

#### **OPTIONS & ACCESSORIES**

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



#### **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 defrosting 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, to a data processing network or to a printer

## REFRIGERATION

- Air-cooled condensing unit
- 2.5 hp hermetic compressor
- R404A refrigerant
- Drier and liquid indicator
- One evaporator with thermostatic expansion valve fitted with a M.O.P. -4°F
- Two fans, 11-7/8" in diameter mounted on a pivoting stainless steel panel for easy maintenance
- High Pressure controller
- Defrosting with forced operation of fan

## 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

### Clearance

- Top : 15-3/4"
- Sides : 4"

### Electrical

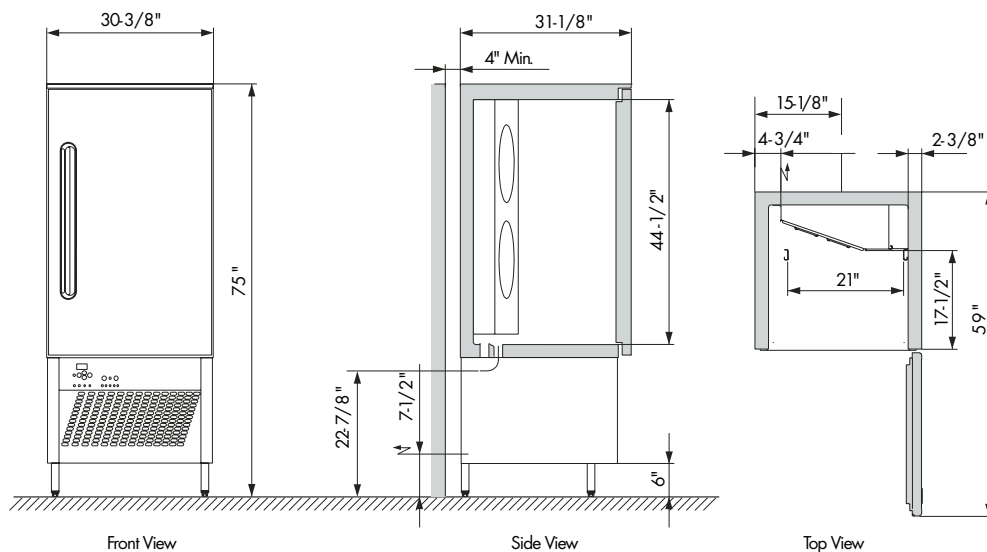
- Electrical power supply must conform to regulation
- Unit supplied with 6' 7" long cable without plug
- Voltage: 208-240 V / 60 / 3, with ground
- Installed power: 16,000 BTU/hr.
- Maximum fuse: 20 A
- Minimum circuit ampacity: 15 A
- Breaker: 20 A

### Draining

- Install siphoning tube for draining water



## RC50-26A



Net weight: 364 lbs.

**FRIGINOX**  
BLAST CHILLERS/BLAST FREEZERS



**FRIGINOX**

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