

BLAST CHILLER / SHOCK FREEZER

LAINOX[®]
DEVICE FOR COOKING

C42

Item

GENERAL FEATURES

- Outside stainless steel AISI 304 18/10 mm Scotch-Brite satin finish
- Inside stainless steel AISI 304 18/10 with rounded corners
- Inside bottom and floor die-formed leakproof
- High-density expanded polyurethane insulation (about 42 kg/m³) with thickness of 80 mm, without HCFC
- Copper - aluminum evaporator, protected with non - toxic epoxy resins through cataphoresis painting systems
- Anti-condensation heating element fitted on the door under the gasket
- Horizontal ergonomic handle with inside security lock
- Door with rubber sweeper gasket with closing hinges
- Door with lock
- Heated core probe in blast freezer for an easy extraction

INTERNAL SET-UP

- Internal bumpers in stainless steel to prevent damage by trolleys
- External guards in stainless steel to prevent damage to control panel

COOLING UNIT

- Remote condensing unit and possibility to have stainless steel protective cover
- Evaporator fitted with high rate fan for maximum cooling efficiency
- R404A refrigerant liquid

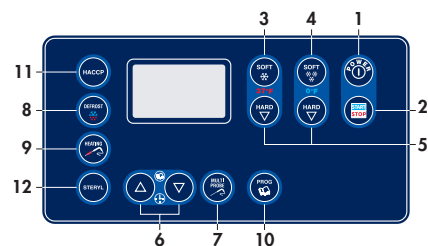
COMMANDS, CONTROLS AND SAFETY DEVICES

- Control and command circuit board equipped with high-visibility custom display, which highlights the status of the appliance at all times
- The T version can memorise up to 99 programs, can store any HACCP alarms in the memory and control up to 4 needle or 4 sensors (optional)
- Compressor protected by overload cut-out with automatic reset
- Microswitch cuts out the evaporator fan and compressor when the door is opened

OPTIONS / ACCESSORIES

- Condensing unit with water cooling unit
- Cover for condensing unit
- Version without floor (with rubber sweeper gasket)
- Sterilizing kit with removable steriliser Sterilox model
- Printer kit

PASS-THROUGH



T VERSION

- 1 - Main switch ON/OFF
- 2 - Start/Stop of a chilling phase
- 3 - Select chilling 37°F SOFT
- 4 - Select freeze 0°F SOFT
- 5 - Select HARD chilling (37°F) or freeze (0°F) cycle
- 6 - Time or chilling/freezing cycle setting
- 7 - Select for chilling/freezing cycle per probe
- 8 - Display of temperature of evaporator probe during operation. Start defrosting (with unit in STOP mode) with long press
- 9 - Heating for shaft probe extraction (for freezing programmes)
- 10 - Recall or store programmes
- 11 - Recall HACCP alarms, showing them on display, including date, duration, type and maximum temperature reached
- 12 - Start of sterilization process

Modello / model Controllo / control			_DR C42 T	_DM C42 T	_CR C42 T	_CM C42 T
Dimensioni Dimensions	LxPxH [WxDxA]	mm [in]		1500x1490x2230 / (1600x1590x2430) [59.1x58.7x87.8] / [(63x62.6x95.7)]		
Profondità con porte 90° Depth with 90° doors		mm [in]		3160 / (3260) [124.4] / [(128.3)]		
Larghezza luce porta Door opening width		mm [in]		800 / (900) [31.5] / [(35.4)]		
Luce porta Door opening	LXH [WxA]	mm [in]		770x1920 / (870x2120) [30.3x75.6] / [(34.3x83.5)]		
Profondità interna Internal depth	P [D]	mm [in]		1120 / (1219) [44.1] / [(48)]		
Spessore Thickness		mm [in]		80 [3.1]		
Classe climatica Climatic class				T		
Ciclo abbattimento Chilling cycle		°C °F	+90 → +3 +194 → +37	+90 → +3 +194 → +37	+90 → +3 +194 → +37	+90 → +3 +194 → +37
Ciclo congelamento Freezing cycle		°C °F	- -	+90 → -18 +194 → 0	- -	+90 → -18 +194 → 0
Capacità abbattimento Chilling capacity	90'	kg lb	150 331	150 331	210 463	210 463
Capacità congelamento Freezing capacity	240'	kg lb	- -	100 220	- -	135 298
Resa oraria in surgelazione Hour yield in freezing		kg/h lb/h	- -	(150) (331)	- -	(210) (463)
Alimentazione elettrica Electric power supply		V~/Hz		208-240/3/60 (208-240/1/60)		
Potenza elettrica Input electric power	(°) W		2020		2020	
Corrente max Max. absorbed current	(°) A		6,6		6,6	
Allestimento Setting up				1 carrello GN 2/1 1 GN 2/1 trolley		
Dimensioni imballo Packing dimensions	LxPxH [WxDxA]	mm [in]		2330x15900x1650 / (2530x1690x1750) [91.7x62.61x65] / [(99.6x66.5x68.9)]		
Volume Volume		m³ ft³		5,86 / (6.50) 206,9 / (229.5)		
Peso Weight	netto kg [net lb] lordo kg [gross lb]			380 [838] / (426) [(939)] 480 [1058] / (547) [(1206)]		

GRUPPO REMOTO / REMOTE UNIT

Refrigerante / Refrigerant	gas			R404A	
Capacità refrigerazione Refrigeration capacity	(*) W/Btu-h		11030/37612	9650/32907	15730/53639
Alimentazione elettrica Electric power supply	V~/Hz			208-240/3/60	
Potenza elettrica Input electric power	(°) W		7176	9980	9980
Potenza / Rated output	HP		5	7,5	7,5
Corrente max Max. absorbed current	(°) A		23,5	32,6	32,6
Peso Weight	kg lb		152 335	205 452	211 465
Dimensioni Dimensions	LxPxH [WxDxA]	mm [in]	1004x700x650 [39.5x27.6x25.6]		1370x950x785 [53.9x37.4x30.9]

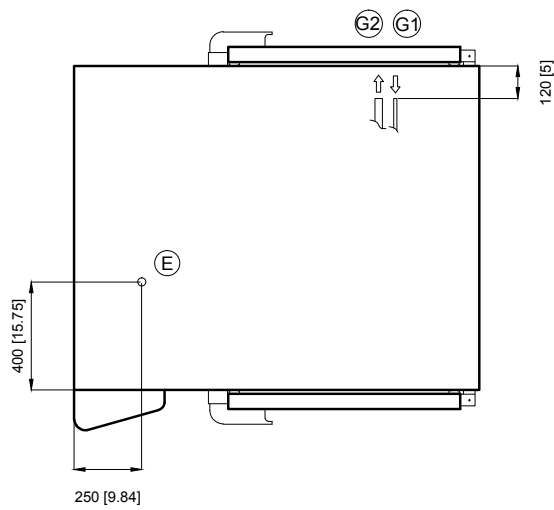
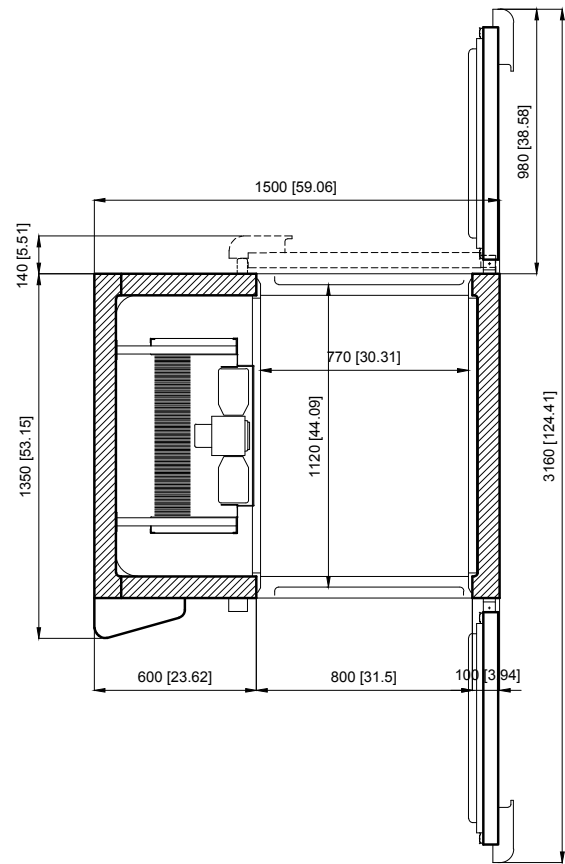
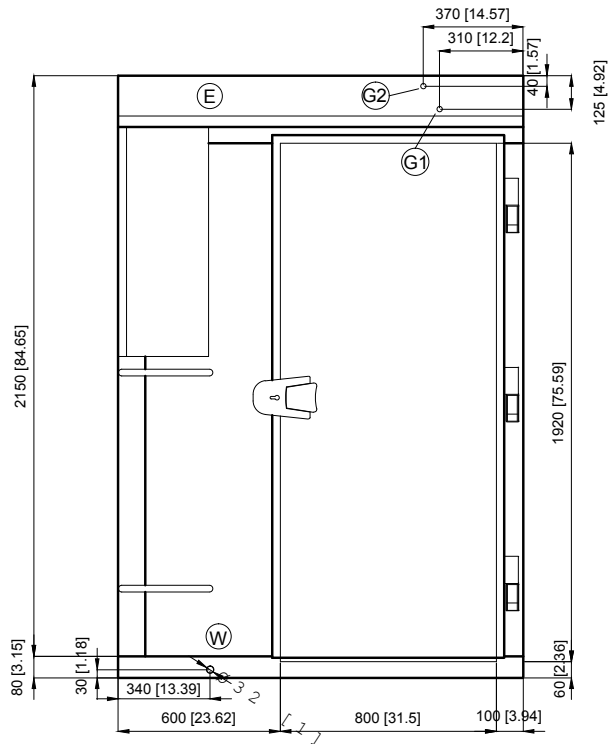
ALLACCIAMENTI / CONNECTIONS

Allacciamenti - distanza max Connections - max distance	m [ft]			20 [66]	
Cavi elettrici / Electrical cables	n° x mm²		5 x 1,5	5 x 1,5	5 x 1,5
Tubi liquido / Liquid tubes	Ø mm [in/SAE]		14 [9/16]	16 [5/8]	16 [5/8]
Tubi gas / Gas tubes	Ø mm [in/SAE]		28 [1" 1/16]	35 [1" 3/8]	35 [1" 3/8]
Connex. idrica UMC ad acqua Drain connection water UMC	Ø pollici			out coil 3/4 → 1/2	conn. H2O
Consumo max acqua Max water consumption	(■) l/min		15,4	15,8	22,6
Tubi scarico Drain tubes	Ø mm Ø [in]		32 [1.3]	32 [1.3]	32 [1.3]
Set LP-HP (differenziale) LP-HP set (differential)	bar			0 (0.5) - 26 (3)	
Parzializzazione ventilat. HP (diff.) Fans choking HP (diff.)	bar		14 (2)	14 (2)	14 (2)

mod. __R__ (*) Temp. evap. -10°C Temp. cond. +45°C / (°) Temp. evap. 0°C Temp. cond. +55°C

mod. __M__ (*) Temp. evap. -25°C Temp. cond. +45°C / (°) Temp. evap. -10°C Temp. cond. +55°C

(■) t in = +20°C / t out = +40°C



- Ⓜ1 INGRESSO REFRIGERANTE
REFRIGERANT INLET
- Ⓜ2 USCITA REFRIGERANTE
REFRIGERANT OUTLET
- Ⓜ CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION
- Ⓜ CONNESSIONE IDRICA
DRAIN CONNECTION

DIMENSIONI mm
DIMENSIONS [in]

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

01.07.2014

