

BLAST CHILLER / SHOCK FREEZER

LAINOX[®]
DEVICE FOR COOKING

C83

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

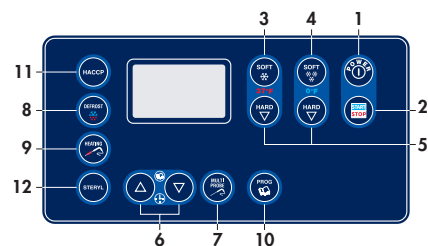
COMMANDS, CONTROLS AND SAFETY DEVICES

- 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 C83 T	_DM C83 T	_CR C83 T	_CM C83 T
Dimensioni Dimensions	LxPxH [WxDxA]	mm [in]	1500x3350x2230 / (1600x3650x2430) 2 porte: P → +140 [59.1x131.9x87.8] / [(63x143.7x95.7)] 2 doors: D → [+5.5]			
Profondità con porta 90° Depth with 90° door		mm [in]	4180 / (4480) [164.6] / [(176.4)]			
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]	3120 / (3420) [122.8] / [(134.6)]			
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	- +194 → 0	+90 → -18 +194 → 0	- +194 → 0	+90 → -18 +194 → 0
Capacità abbattimento Chilling capacity	90'	kg lb	450 992	450 992	630 1389	630 1389
Capacità congelamento Freezing capacity	240'	kg lb	- -	300 661	- -	405 893
Resa oraria in surgelazione Hour yield in freezing		kg/h lb/h	- -	(450) (992)	- -	(630) (1389)
Alimentazione elettrica Electric power supply		V/~Hz	208-240/3/60 (208-240/1/60)			
Potenza elettrica Input electric power	(°) W		3x2020		3x2020	
Corrente max Max. absorbed current	(°) A		3x6,4		3x6,4	
Allestimento Setting up			3 carrelli GN 2/1 3 GN 2/1 trolleys			
Dimensioni imballo Packing dimensions	LxPxH [WxDxA]	mm [in]	2330x3450x1650 / (2530x3750x1750) 2 porte: P → +140 [91.7x135.8x65] / [(99.6x147.6x68.9)] 2 doors: D → [+5.5]			
Volume Volume		m³ ft³	3x5,86 (3X6,50) 3x206,9 (3x229,5)			
Peso Weight	netto kg [net lb] lordo kg [gross lb]		3x380 [3x838] / (3X410) [(3x904)] 3x480 [3x1058] / (3X510) [(3x1124)]			

GRUPPO REMOTO / REMOTE UNIT

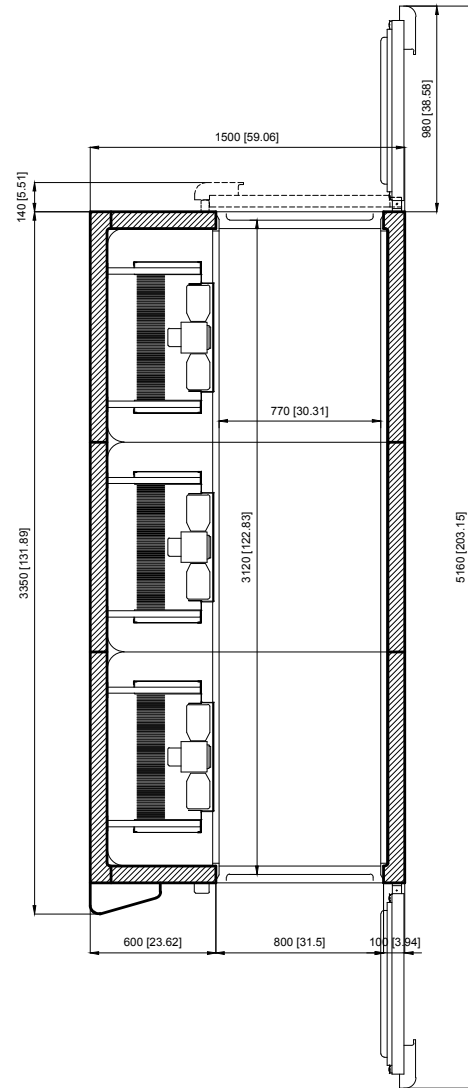
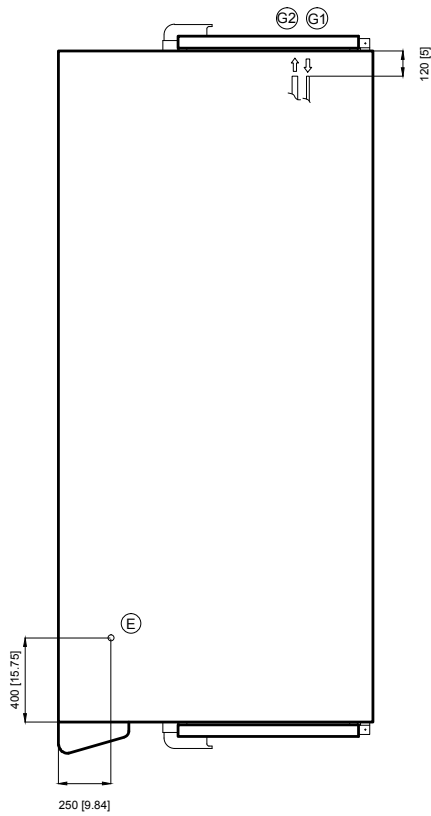
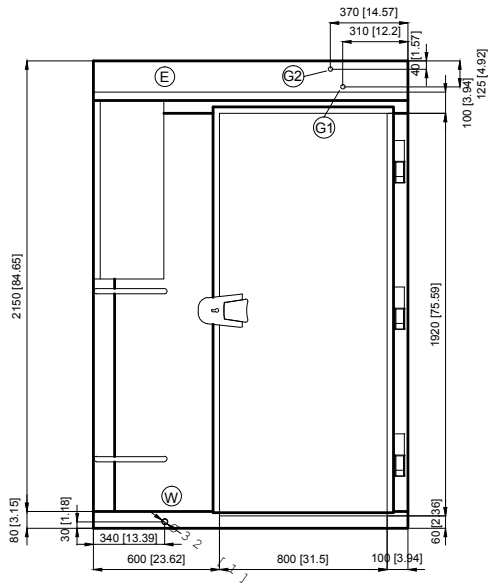
Refrigerante / Refrigerant	gas		R404A			
Capacità refrigerazione Refrigeration capacity	(*) W-Btu/h		26720/91115	19920/67927	31880/108711	31000/105710
Alimentazione elettrica Electric power supply	V/~Hz		208-240/3/60			
Potenza elettrica Input electric power	(°) W		18234	26470	26470	31175
Potenza / Rated output	HP		15	20	25	30
Corrente max Max. absorbed current	(°) A		59,5	86,4	86,4	102
Peso Weight	kg lb		252 / 556	407 / 897	310 / 683	416 / 917
Dimensioni Dimensions	LxPxH [WxDxA]	mm [in]	1520x950x960 [59.8x37.4x37.8]			1376x950x1410 [54.2x37.4x55.5]

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	5 x 1,5
Tubi liquido / Liquid tubes	Ø mm [in/SAE]		22 [7/8]	22 [7/8]	22 [7/8]	28 [1" 1/16]
Tubi gas / Gas tubes	Ø mm [in/SAE]		42 [1" 5/8]	54 [2" 2/16]	54 [2" 2/16]	64 [2" 1/2]
Connessione 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		38,4	40,6	46,6	47,8
Tubi scarico Drain tubes	Ø mm Ø [in]		32 [1.3]	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)	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



- (G1) INGRESSO REFRIGERANTE
REFRIGERANT INLET
 - (G2) USCITA REFRIGERANTE
REFRIGERANT OUTLET
 - (E) CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION
 - (W) CONNESSIONE IDRICA
DRAIN CONNECTION
- DIMENSIONI mm
DIMENSIONS [in]