

BLAST CHILLER / SHOCK FREEZER

LAINOX®
DEVICE FOR COOKING

122

Item

GENERAL FEATURES

- External sides and top in AISI 304 18/10 stainless steel th. 0.6 mm (Scotch-Brite satin finish)
- AISI 304 18/10 stainless steel door th. 0.8 mm (Scotch-Brite satin finish)
- Internal covering completely radiated in AISI 304 18/10 stainless steel
- Internal base moulded for containment with central drain connection for discharge of water used for washing
- High-density expanded polyurethane insulation (about 42 kg/m³) with thickness of 60 mm, without HCFC
- Copper - aluminum evaporator, protected with non - toxic epoxy resins through cataphoresis painting systems
- Deflector can be opened on side hinges, in order to clean the evaporator
- Copper condensing coil with high heat yield aluminium fins
- Anti-condensate resistance positioned on the box under the magnetic gasket
- Ergonomic handle for the complete length and magnetic gaskets on the 4 sides of the door
- Self-closing doors with block when opened to 100°
- Stainless steel feet Ø 2" height-adjustable H 150÷180 mm with anti-scratch cap
- Probe heated for easy extraction

INTERNAL SET-UP

- Shelf or tray racks in 18/10 stainless steel encased on the sides of the room, easily removable for washing
- Pitch between the pair of racks 65 mm
- Shelf racks in polished stainless steel wire suitable to support GN1/1 shelves and EN trays (600x800 mm)
- Core probe

REFRIGERANT UNIT

- Fans with indirect flow onto the product
- Hermetic compressor
- R404A refrigerant liquid
- Evaporators with large exchange surfaces, for high cooling efficiency
- Manual defrosting device and condensate evaporation system without use of electrical energy
- High capacity liquid/gas heat exchanger

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)
- Circuit breaker for compressor protection
- Internal fan stop micro switch when door is opened

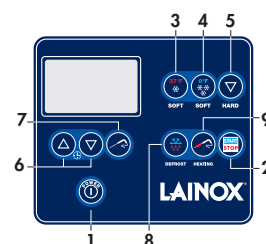
OPTIONS / ACCESSORIES

- Version with remote unit
- Condensing unit with water cooling unit
- Revolving castors with brake kit
- Sterilizing kit with removable steriliser Sterilox model
- Printing kit



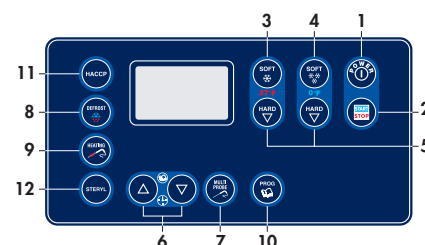
S VERSION

- 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)



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- 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			RDR 122 S	RDM 122 S	RCR 122 S/T	RCM 122 S/T
Dimensioni <i>Dimensions</i>	LxPxH [WxDxA]	mm [in]			1100x880x1800 [43.3x34.6x70.9]	
Larghezza luce porta <i>Door opening width</i>		mm [in]			670 [26.4]	
Altezza luce porta <i>Door opening height</i>		mm [in]			830 [32.7]	
Profondità interna <i>Internal depth</i>		mm [in]			750 [29.5]	
Spessore <i>Thickness</i>		mm [in]			60 [2.4]	
Classe climatica / Climatic class					T	
Capacità abbattimento <i>Chilling capacity</i>	90°	kg lb	50 110	50 110	72 159	72 159
Capacità congelamento <i>Freezing capacity</i>	240°	kg lb	-	32 71	-	48 106
Resa oraria in surgelazione <i>Hour yield in freezing</i>		kg/h lb/h	-	-	-	-
Refrigerante / Refrigerant					R404A	
Capacità refrigerazione <i>Refrigeration capacity</i>	(*)	W	4670	2495	7950	7760
Alimentazione elettrica <i>Electric power supply</i>		VI-/Hz			208-240/3/60	
Potenza elettrica <i>Input electric power</i>	(°)	W	4160	4130	6670	7524
Potenza nominale <i>Nominal power</i>	(°)	HP	7 1/2	7 1/2	7 1/2	7 1/2
Corrente max <i>Max. absorbed current</i>	(°)	A	12,0	13,6	21,8	24,0
Potenza elettrica Predisposto <i>Input el. power without R. Unit</i>	(°)	W	360	380	360	380
Corrente max Predisposto <i>Max abs. current without R. Unit</i>	(°)	A	2,2	2,4	2,2	2,4
Allestimento Catering modelli B-series <i>Setting up Catering B-series models</i>					12 GN 2/1	
Passo tra le griglie Catering <i>Interstep Catering</i>		mm [in]			65 [2.6]	
Allestimento Baking <i>Setting up Baking</i>					-	-
Passo tra le griglie Baking (fori montante) <i>Interstep Baking (upright holes)</i>		mm [in]			-	-
Allestimento ice-cream (griglie) <i>Setting up ice-cream (shelves)</i>					-	-
Passo tra le griglie Ice-cream (fori montante) <i>Interstep Ice-cream (upright holes)</i>		mm [in]			-	-
Allestimento (carrelli) <i>Setting up (trolleys)</i>					1 GN2/1 - 1 EN 600x400	
Peso Netto <i>Net weigh</i>		kg lb			230 507	
Rumorosità / Noise level					< 70	

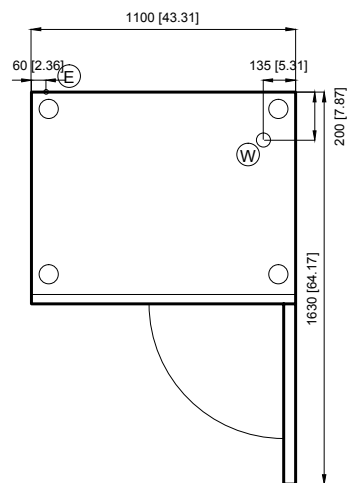
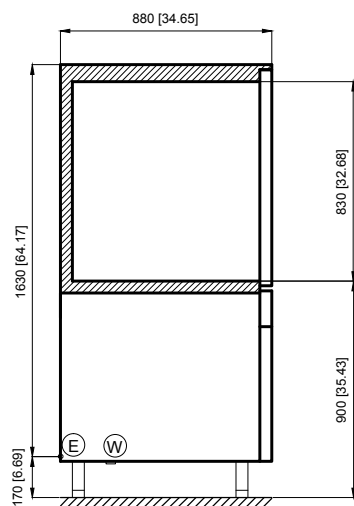
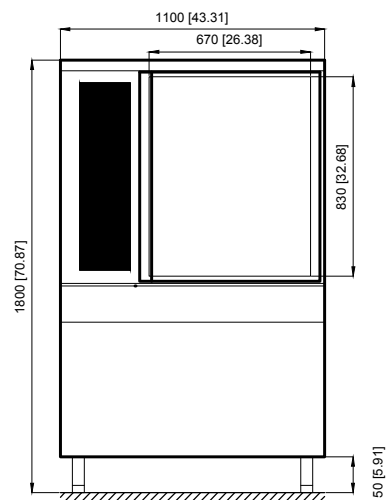
UNITA' REMOTA / REMOTE UNIT

Potenza / Rated output	HP	2 1/2	3 1/2	3	4
Capacità refrigerazione <i>Refrigeration capacity</i>	(*) W	4670	2495	7950	7760
Allacciamenti - distanza max <i>Connections - max distance</i>	m [ft]			15 [49]	
Cavi elettrici <i>Electrical cables</i>	n° x mm²			M1 → (3+1)x2,5 / M2 → (2+1)x1 P → (2)x1	
Tubi liquido <i>Liquid tubes</i>	Ø mm in/SAE	8 5/16	8 5/16	12 1/2	12 1/2
Tubi gas <i>Gas tubes</i>	Ø mm in/SAE	16 5/8	16 5/8	18 3/4	18 3/4
Connessione idrica UMC ad acqua <i>Drain connection water UMC</i>	Ø pollici			out coil 3/4 → 1/2 conn. H2O	
Consumo max acqua <i>Max water consumption</i>	(■) l/min	5,5	5,1	7,4	8,7
Tubi scarico / Drain tubes	Ø pollici	1	1	1	1
Set LP-HP (differenziale) <i>LP-HP set (differential)</i>	bar			0.2 (0.7) - 27 (4)	
Parzializzazione ventilat. HP (diff.) <i>Fans choking HP (diff.)</i>	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

Ⓔ CONNESSIONE ELETTRICA
ELECTICAL CONNECTION⒲ CONNESSIONE IDRICA
DRAIN CONNECTIONDIMENSIONI mm
DIMENSIONS [in]