

Blast chiller cell for catering

LAINOX®
Cooking System

C 42 Through doors

40 x 1/1 GN - 20 x 2/1 GN

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

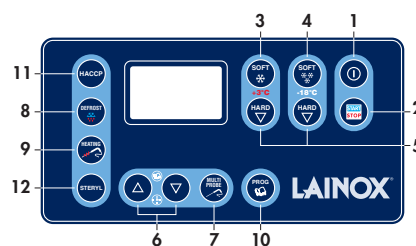
- Remote condensing unit and possibility to have stainless steel protective cover
- Evaporator fitted with high rate fan for maximum cooling efficiency
- R404A refrigerant liquid

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



T VERSION

- 1 - Main switch ON/OFF
- 2 - Start/Stop of a chilling phase
- 3 - Select chilling +3°C SOFT
- 4 - Select freeze -18°C SOFT
- 5 - Select HARD chilling (+3°C) or freeze (-18°C) 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

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Model		RDR C42	RDM C42	RCR C42	RCM C42
Control type		T	T	T	T
Dimensions (W x D x A)	mm	1500 x 1490 x 2230	1500 x 1490 x 2230	1500 x 1490 x 2230	1500 x 1490 x 2230
Depth with 90° door	mm	3160	3160	3160	3160
Door opening width	mm	800	800	800	800
Door opening	mm	770 x 1920	770 x 1920	770 x 1920	770 x 1920
Internal depth	mm	1120	1120	1120	1120
Thickness	mm	80	80	80	80
Climatic class		T	T	T	T
Chilling cycle	°C	+90 → +3	+90 → +3	+90 → +3	+90 → +3
Freezing cycle	°C	-	+90 → -18	-	+90 → -18
Chilling capacity	90' kg	150	150	210	210
Freezing capacity	240' kg	-	100	-	135
Electric power supply	V/~ / Hz	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Input electric power	(°) W	800	800	800	800
Max. absorbed current	(°) A	2,4	2,4	2,4	2,4
Setting up		1 trolley 2/1 GN	1 trolley 2/1 GN	1 trolley 2/1 GN	1 trolley 2/1 GN
Packing dimensions	mm	2330 x 1590 x 1650	2330 x 1590 x 1650	2330 x 1590 x 1650	2330 x 1590 x 1650
Volume	m³	5,86	5,86	5,86	5,86
Weight - net / gross	kg	380 / 480	380 / 480	380 / 480	380 / 480
REMOTE UNIT					
Rated output	HP	5	7,5	7,5	10
Refrigerante	gas	R404A	R404A	R404A	R404A
Refrigeration capacity	(*) W	11030	9650	15730	12100
Electric power supply	V/~ / Hz	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Input electric power	(°) W	4820	6650	7630	8470
Max. absorbed current	(°) A	12,2	17,0	17,0	21,0
Weight	kg	152	205	211	214
Dimensions	mm	1004 x 700 x 650	1370 x 950 x 785	1370 x 950 x 785	1370 x 950 x 785
CONNECTIONS (max distance 20 m)					
Electrical cables	n° x mm²	5 x 1,5	5 x 1,5	5 x 1,5	5 x 1,5
Liquid tubes	Ø mm	14	16	16	18
Gas tubes	Ø mm	28	35	35	42
Drain connection water UMC	Ø "	out coil ¾ → ½ conn. H2O	out coil ¾ → ½ conn. H2O	out coil ¾ → ½ conn. H2O	out coil ¾ → ½ conn. H2O
Max water consumption	(•) l/mm	15,4	15,8	22,6	19,9
Drain tubes	Ø "	1"	1"	1"	1"
LP-HP set (differential)	bar	0 (0.5) - 26 (3)	0 (0.5) - 26 (3)	0 (0.5) - 26 (3)	0 (0.5) - 26 (3)

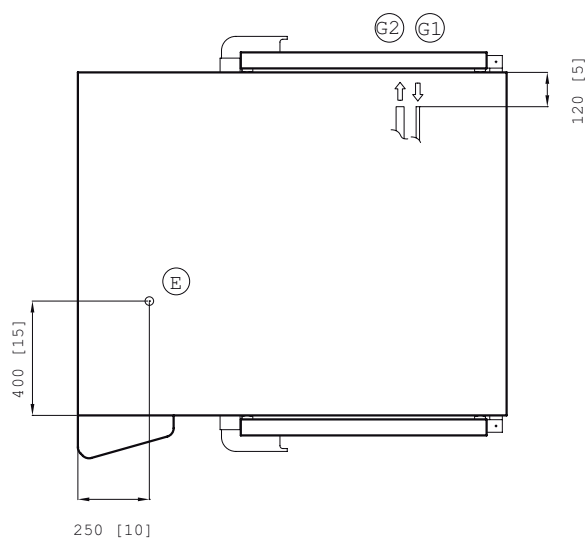
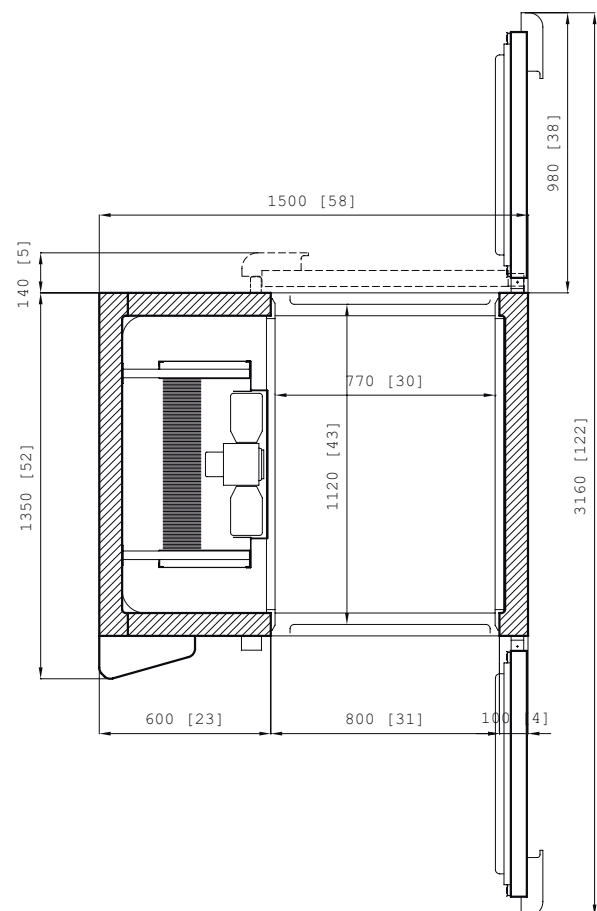
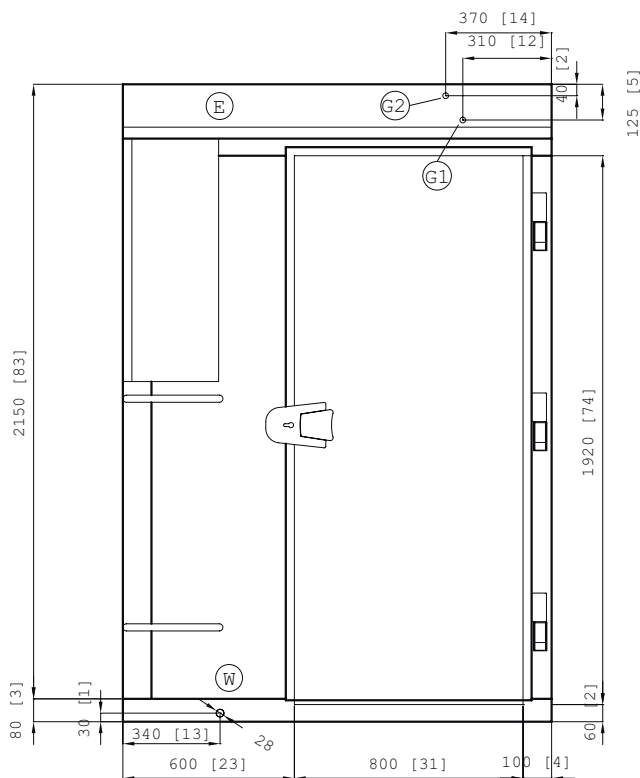
for Mod. ____ R ____ (*) temp. evap. -10°C temp. cond. +45°C / (°) temp. evap. 0°C temp. cond. +55°C
for Mod. ____ M ____ (*) temp. evap. -25°C temp. cond. +45°C / (°) temp. evap. -10°C temp. cond. +55°C
(•) t in = 20 °C / t out = 40 °C

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- (G1) INGRESSO REFRIGERANTE
 REFRIGERANT INLET
 (G2) USCITA REFRIGERANTE
 FERIGERANT OUTLET
 (E) CONNESSIONE ELETTRICA
 ELECTRICAL CONNECTION
 (W) CONNESSIONE IDRICA
 DRAIN CONNECTION

DIMENSIONI mm
DIMENSIONS [in]

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