

**SPECIAL BLAST CHILLER
FOR LOADER AND TROLLEYS
OF COMBINED OVENS**

Range "Touch Screen 7"

MX 65c A TS7

Oven trolley 20 levels, GN 1/1



Short description

- MX 65c A TS7 is a blast chiller. Combined operation in option.
- Controlled by touch controls integrated in the door.
- External and internal finish made of 304 stainless steel.
- 304 stainless steel back, top and underneath.
- Door closing by automatic return pivot, staying in open position at 90° and by chrome Zamak latch. Left door hinge only.
- 304 stainless steel lower support frame and trolley guides.
- 304 stainless steel adjustable feet.
- Front frame has an anti-condensation system.
- Injected polyurethane foam insulation, 60 mm thick, without CFC, HCFC or HFC.
- Drain hole and floor of the unit are angled for evacuation of the water.

Main specifications

CAPACITIES*

MODEL	BLAST CHILLING +63 to +10 °C core temp. within 110 min.	OPTION COMBINED OPERATION +63 to -18 °C core temp. within 4 h 30 min.
MX 65c A TS7	85 kg	40 kg

* These capacities are given for selection purposes. For exact load capacities, refer to the "Load capacity" paragraph below.

ELECTRONIC CONTROL

- 7" ergonomic touch screen.
- Large keys with user-friendly operation of the various functions.
Main functions:
 - Immediate start of chilling or freezing.
 - Chilling and freezing with the possibility of changing the operating mode to food probe or Timer, Hard or Soft.
 - Possibility of saving up to 40 cycles modified by the user.
 - Manual defrosting with automatic control of time.
- Auxiliary functions:
 - Pre-chilling, ice cream hardening, ventilated drying, raw fish sanitation, thawing (depending on model), multi-timer cycles, customizable multi-phase cycles.
 - Options: UV disinfection (depending on model), multi-probe cycles.
- Possibility of changing the operating settings.
- Stop of ventilation when the door is opened.
- Ventilation reduction after the cycle.
- Temperature maintaining after the cycle (adjustable temperature).
- Sound signalling of start of cycle
- Sound and visual signalling at end of cycle, with remote report possible (depending on configuration).
- Sound and visual signalling of alarms with possible remote report (depending on configuration).
- Possibility of remote stop when the cycle is finished (depending on configuration).
- Temperature display in °C or °F.
- Language of the interface can be changed (7 languages).
- Saving of HACCP alarms.
- Protected access for maintenance (+ diagnostics of the status of the equipment).
- Recording of HACCP data (option).
- MODBUS connection (RS485) possible.

MULTI-POINT FRIGIPROBE

- Made up of a food probe in 304 L stainless steel, fitted with 3 temperature sensors. The number of sensors enables the thermal centre of the product to be found easily.
- The Frigiprobe ensures:
 - the display of the product core temperature thanks to its "intelligent" 3 points measuring process,
 - the automatic stopping of the cycle as soon as the core temperature of the product is reached.
- Frigiprobe calibration thanks to the electronic control.

REFRIGERATING EQUIPMENT

- Air-cooled condensing unit.
- Hermetic type refrigerating compressor, 2 h.p.
- R452A refrigerant (1.9 kg).
- Anti-corrosion treated refrigerating evaporator with thermostatic expansion valve.
- Two fans of diameter 300 mm with stainless steel guard, mounted on a pivoting stainless steel panel to facilitate the maintenance.
- De-icing by 304 stainless steel heating elements and forced operation of the fans (de-icing carried out with door closed) and manual start and automatic stop. Safety thermostat.

HYGIENE

- Easy maintenance.
- Floor without sill.
- Rounded internal corners (radius 12 mm).
- Internal fittings easy removable without any tools.
- 33 mm wide door magnetic gaskets with a special anti-dirt and anti-impact rounded profile, removable without any tools.
- Sealed control panel.
- Complies with the standards in force.

TROLLEY CAPACITY

Oven trolleys 20 levels, GN 1/1

BRAND	MODEL	QUANTITY
ROSINOX	NKS 201	1
ELOMA	20-11	1
RATIONAL (2020)	iCP-iCC 20-11	1 ⁽⁴⁾
CONVOTHERM	20.10	1
HOUNÖ	Trolley 1.20	1
LAINOX	NKS 201	1
METOS	HGW 201 01/04	1 ⁽⁴⁾

⁽⁴⁾ Five different trolley models. Please contact us for model conformity.

No pass through version.

Because of possible unexpected changes on ovens, check the trolley dimensions.

LOAD CAPACITY

- 85 kg from +64.5 to +8.5 °C core temperature in 2 h,⁽¹⁾
- 56 kg from +64.5 to +8.5 °C core temperature in 2 h,⁽²⁾
- 50 kg from +64.5 to +8.5 °C core temperature in 90 min,⁽¹⁾
- 40 kg from +64.5 to -19.5 °C core temperature in 4 h 50 min,⁽¹⁾⁽³⁾
- 25 kg from +64.5 to -19.5 °C core temperature in 4 h 50 min.⁽²⁾⁽³⁾

⁽³⁾ Only for option combined operation.

The capacities are stated according to the AFNORACD40-003 agreement "INSTITUTIONAL CATERING EQUIPMENT - REFRIGERATING EQUIPMENT ..." with:

- ⁽¹⁾ 2.4 kg of mashed potatoes per GN 1/2 container without membrane seal (max. 4.8 kg per level),
- ⁽²⁾ 1.8 kg of mashed potatoes per GN 1/2 container with membrane seal (max. 3.6 kg per level).

CONSTRAINTS

Electrical

The electrical power supply must conform to the regulation in force. We recommend fitting an all-pole circuit-breaker coupled to a quick-trip circuit-breaker (30 mA maxi) with a socket of 16 A.

- Voltage: 1 P 230 V + Earth.
- Frequency : 50 Hz.
- Installed power : 3200 W.
- Average electrical consumption: 4.8 kWh.
- Equipment supplied with 3 m long cable (without male plug).

Draining of the de-icing water

Provide for a water runoff with trap for connection to a G 1" 1/2 drain hole.

Installation

Provide for

- Minimum headroom of 2.8 m.
- Average heat release during the cycle for equipment with housed condensing unit: 3.6 kW.
- An area of 200 mm to keep clear on the right side of the equipment (models with housed unit).
- A place correctly lighted and sufficiently ventilated.
- The ambient temperature should be between +15 °C and +32 °C taking into account the condensing unit's heat emission. Ventilate the premises if the temperature is greater than +32 °C.
- A minimum space of 70 mm around the equipment.
- Keep away from sources of heat (cookers, etc.) and exposure to the sun.

Net weight

210 kg

Remarks related to the installation

OPTIONS AND ACCESSORIES



Combined chilling and freezing operation.

Constraints:

- voltage: 3 P 400 V + Earth + Neutral essential,
- frequency: 50 Hz,
- installed power: 4000 W,
- average electrical consumption in blast freezing: 9.1 kWh,
- expansion valve fitted with a M.O.P. -20 °C,
- hermetic type refrigerating compressor, 2.5 h.p,
- R452A refrigerant (1.8 kg).
- average heat release during the cycle of 5.7 kW.

- Defrosting **drip tank** manually drained. Compatible with Rational, Rosinox, Lainox, Convothem oven trolleys.

USB recorder.

Recording capacity: 1 month. Creating file .csv type, loadable on USB key supplied. USB port on the front with tight protective cap. Data reading on PC via USB key using a spreadsheet program such as Excel®. Assembled and wired in factory.

- UV lamp** for air disinfection.

Evaporator fan variable speed drive.

- "Pump down" functioning of the compressor** on models with housed unit.

- Conversion kit to make the equipment** compatible with Rational iCombi Pro - iCombi Classic (2020) oven trolleys.

- Conversion kit** for other models of oven trolley (please make enquiries with us).

- Lower frame** delivered separately to reduce the height of the equipment on delivery.
To be installed under the blast chiller (on site).

Equipment without condensing unit.

Liquid solenoid valve operated by the electronic control (solenoid valve fitted with the equipment).

The following needs to be provided for:

- complete remote condensing unit with "pump down" control,
- rated refrigerating power required at the equipment to select an independent remote condensing unit : 2000/4500 W for respective evaporation temperatures of -20/0 °C. Operating range of the condensing unit: +10 °C to -30 °C,
- option combined operation: rated refrigerating power required at the equipment to select an independent remote condensing unit : 850/2640/3840 W for respective evaporation temperatures of -40/-20/-10 °C. Operating range of the condensing unit: +10 °C to -30 °C.

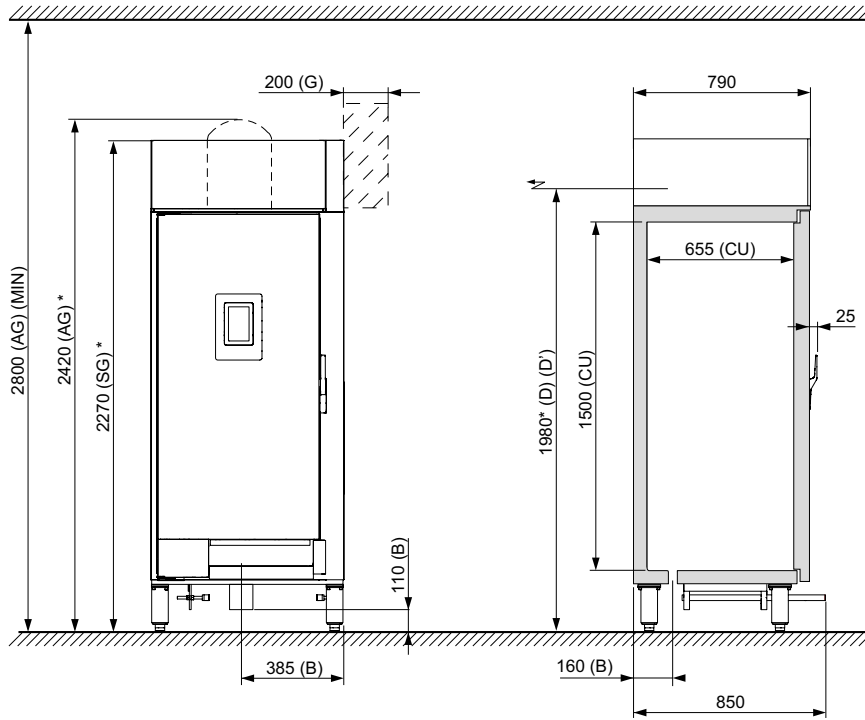
Suction overheat 10 °K and subcooling 3 °K (condensing unit selection system, no real operation). Condensing unit ambient temperature to be determined according to location and installation. The condensing unit's refrigerating power must be greater than the various values specified above. The pressure drop in the refrigeration tubes must be taken into account for remote condensing unit selection.

- voltage: 1 P 230 V + Earth 50 Hz,
- electrical power of equipment: 600 W during cycle and 1600 W during de-icing,
- average electrical consumption:
 - chilling cycle: 1.2 kWh,
 - freezing cycle: 2.6 kWh.
- net weight: 185 kg.

- R448A/R449A refrigerant for version without condensing unit.**

Please make enquiries with for us other refrigerants (CO2, etc.).

- Other voltages and frequencies** (contact us).



- (A) Electrical power supply
- (B) De-icing water runoff

(SG) Without housed unit

- (D) Liquid line 1/2"
- (D') Suction line 7/8"

(AG) With housed unit

- (G) Area to keep clear for ventilation of the condensing unit

- (CU) Useful
- (MIN) Minimum

* Setting -0/+30 mm

