

# Blast chiller cell for catering

**LAINOX®**  
Cooking System

**C 02**

**20 x 1/1 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/m<sup>3</sup>) 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

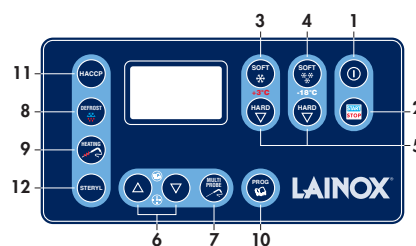
- Remote condensing unit and possibility to have stainless steel protective cover
- Evaporator fitted with high rate fan for maximum cooling efficiency
- R404A refrigerant liquid

## 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                                  |            | RCR C02                  | RCM C02                  |
|----------------------------------------|------------|--------------------------|--------------------------|
| Control type                           |            | T                        | T                        |
| Dimensions ( W x D x A )               | mm         | 1200 x 1150 x 2230       | 1200 x 1150 x 2230       |
| Depth with 90° door                    | mm         | 1880                     | 1880                     |
| Door opening width                     | mm         | 700                      | 700                      |
| Door opening                           | mm         | 670 x 1920               | 670 x 1920               |
| Internal depth                         | mm         | 850                      | 850                      |
| Thickness                              | mm         | 80                       | 80                       |
| Climatic class                         |            | T                        | T                        |
| Chilling cycle                         | °C         | +90 → +3                 | +90 → +3                 |
| Freezing cycle                         | °C         | -                        | +90 → -18                |
| Chilling capacity                      | 90' kg     | 105                      | 105                      |
| Freezing capacity                      | 240' kg    | -                        | 70                       |
| Electric power supply                  | V/~ / Hz   | 230 / 1 / 50             | 230 / 1 / 50             |
| Input electric power                   | ( ° ) W    | 550                      | 550                      |
| Max. absorbed current                  | ( ° ) A    | 3,7                      | 3,7                      |
| Setting up                             |            | 1 trolley 1/1 GN         | 1 trolley 1/1 GN         |
| Packing dimensions                     | mm         | 2330 x 1250 x 1350       | 2330 x 1250 x 1350       |
| Volume                                 | m³         | 4,18                     | 4,18                     |
| Weight - net / gross                   | kg         | 310 / 390                | 310 / 390                |
| <b>REMOTE UNIT</b>                     |            |                          |                          |
| Rated output                           | HP         | 4                        | 5                        |
| Refrigerante                           | gas        | R404A                    | R404A                    |
| Refrigeration capacity                 | ( * ) W    | 9620                     | 6750                     |
| Electric power supply                  | V/~ / Hz   | 400 / 3 / 50             | 400 / 3 / 50             |
| Input electric power                   | ( ° ) W    | 4740                     | 4960                     |
| Max. absorbed current                  | ( ° ) A    | 10,9                     | 12,2                     |
| Weight                                 | kg         | 132                      | 134                      |
| Dimensions                             | mm         | 1004 x 700 x 650         | 1004 x 700 x 650         |
| <b>CONNECTIONS</b> (max distance 20 m) |            |                          |                          |
| Electrical cables                      | n° x mm²   | 5 x 1,5                  | 5 x 1,5                  |
| Liquid tubes                           | Ø mm       | 12                       | 14                       |
| Gas tubes                              | Ø mm       | 28                       | 28                       |
| Drain connection water UMC             | Ø "        | out coil ¾ → ½ conn. H2O | out coil ¾ → ½ conn. H2O |
| Max water consumption                  | ( • ) l/mm | 13,9                     | 11,3                     |
| Drain tubes                            | Ø "        | 1"                       | 1"                       |
| LP-HP set (differential)               | bar        | 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

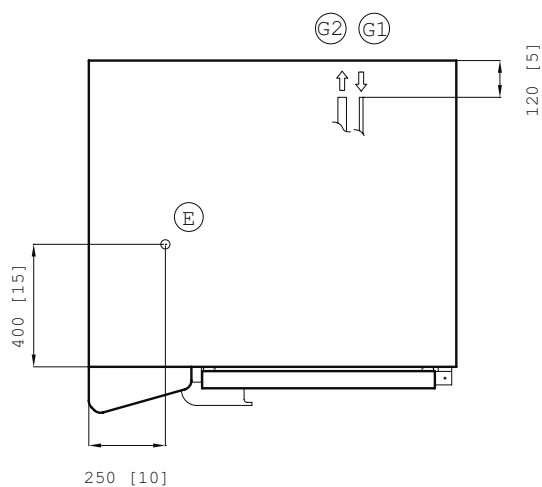
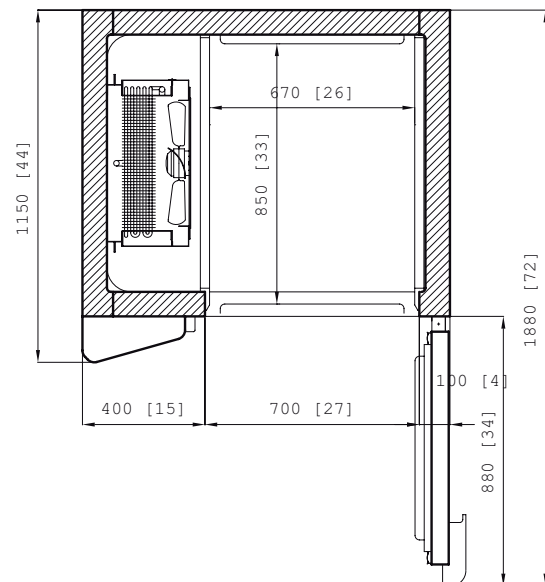
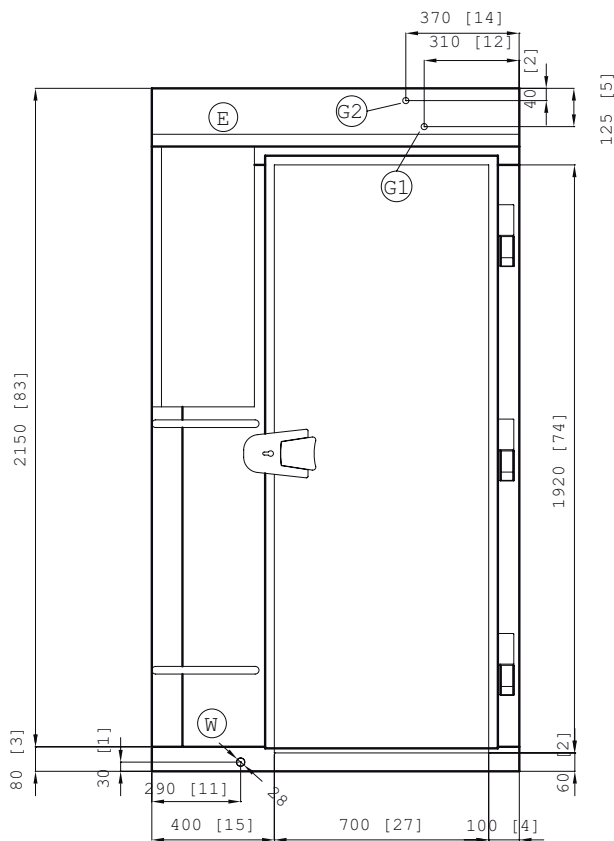
( • ) t in = 20 °C / t out = 40 °C

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- Ⓔ1 INGRESSO REFRIGERANTE  
REFRIGERANT INLET
  - Ⓔ2 USCITA REFRIGERANTE  
REFRIGERANT OUTLET
  - Ⓔ CONNESSIONE ELETTRICA  
ELECTRICAL CONNECTION
  - Ⓔ CONNESSIONE IDRICA  
DRAIN CONNECTION
- DIMENSIONI mm  
DIMENSIONS [in]

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