

# Blast chiller for catering

**LAINOX**<sup>®</sup>  
Cooking System

**050**

**5 x 1/1 GN**

## GENERAL FEATURES

- External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish)
- AISI 304 18/10 stainless steel door th. 0.8mm (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/m<sup>3</sup>) 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 (600x400 mm)
- Core probe

## REFRIGERANT UNIT

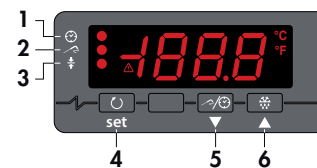
- Fans with indirect flow onto the product
- Hermetic compressor
- R404A refrigerant liquid
- Evaporators with large exchange surfaces, for high cooling efficiency
- Manual defrosting device and condensate evaporation system without use of electrical energy
- High capacity liquid/gas heat exchanger

## COMMANDS, CONTROLS AND SAFETY DEVICES

- Electronic thermostat and controls
- 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



## E VERSION

- 1 - Timed blast chilling LED
- 2 - Temperature blast chilling LED
- 3 - Preservation LED
- 4 - Set functioning cycles
- 5 - Select timed/temperature chilling mode, value decrease
- 6 - Select defrosting, value increase

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<b>Model</b>		<b>RDR 050</b>	<b>RDM 050</b>
<b>Control type</b>		<b>E</b>	<b>E</b>
Dimensions ( W x D x H )	mm	790 x 700 x 800	790 x 700 x 800
Door opening width	mm	670	670
Door opening height	mm	380	380
Internal depth	mm	415	415
Thickness	mm	60	60
Climatic class		T	T
Chilling cycle	°C	+90 → +3	+90 → +3
Freezing cycle	°C	-	+90 → -18
Chilling capacity	90' kg	12	12
Freezing capacity	240' kg	-	8
Hour yield in freezing	kg/h	-	-
Refrigerant	gas	R404A	R404A
Refrigeration capacity	( * ) W	940	690
Electric power supply	V/~ / Hz	230 / 1 / 50	230 / 1 / 50
Input electric power	( ° ) W	1000	1200
Compressor	( ° ) HP	3/4	3/4
Max abs. current	( ° ) A	4,4	6,2
Input el. Power R.Unite	( ° ) W	160	180
Max abs. Current UR	( ° ) A	1,0	1,1
Setting up Catering	n°	5 x 1/1 GN	5 x 1/1 GN
Distance between layers	mm	65	65
Net weigh	kg	100	103
Noise level	dB(A)	< 70	< 70
<b>REMOTE UNIT</b>			
Rated output	HP	3/4	5/8
Connections - max distance	m	15	15
Refrigeration capacity	( * ) W	940	690
Electrical cables	n° x mm <sup>2</sup>	M1+M2 → (2+1)x2,5 P → (2)x1	M1+M2 → (2+1)x2,5 P → (2)x1
Liquid tubes	Ø mm	6	6
Gas tubes	Ø mm	8	8
Drain connection water UMC	Ø "	out coil ¾ → ½ conn. H2O	out coil ¾ → ½ conn. H2O
Max water consumption	( • ) l/min	1,4	1,4
Drain tubes	Ø "	1	1
LP-HP set (differential)	bar	0.2 (0.7) - 27 (4)	0.2 (0.7) - 27 (4)

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

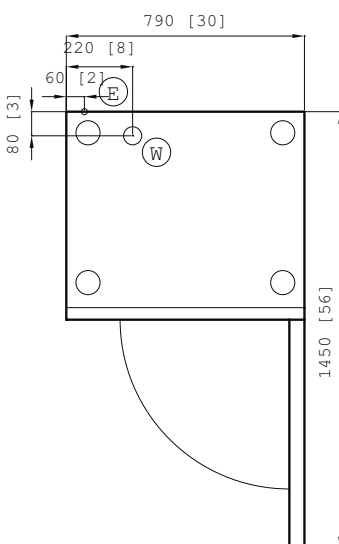
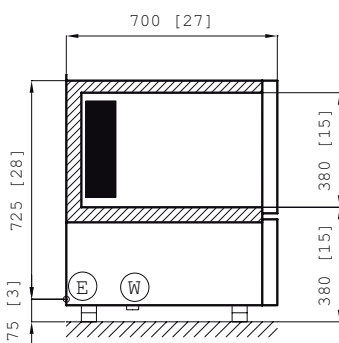
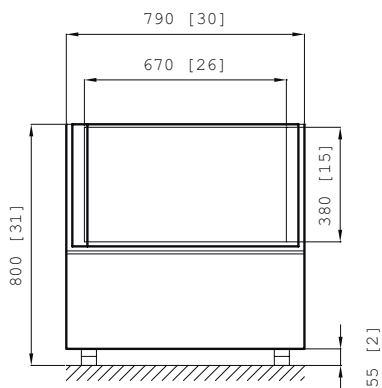
( • ) t in = 20 °C / t out = 40 °C

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ⓔ CONNESSIONE ELETTRICA  
ELECTICAL CONNECTION

Ⓜ CONNESSIONE IDRICA  
DRAIN CONNECTION

DIMENSIONI mm  
DIMENSIONS [in]

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