

# Blast chiller for catering

**LAINOX®**  
Cooking System

**081**

**8 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

- 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

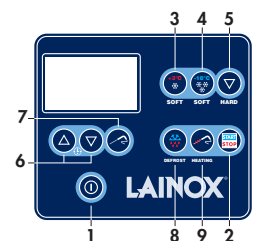
## OPTIONS / ACCESSORIES

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



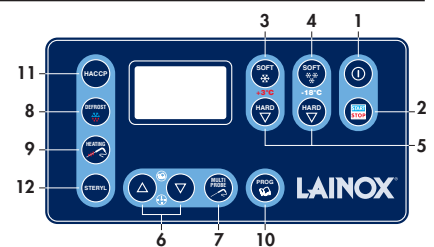
## S VERSION

- 1 - Main switch ON/OFF
- 2 - Start/Stop of a chilling phase
- 3 - Select chilling +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)



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- 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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**081**

**8 x 1/1 GN**

<b>Model</b>		<b>RCR 081</b>	<b>RCM 081</b>
<b>Control type</b>		<b>S / T</b>	<b>S / T</b>
Dimensions ( W x D x H )	mm	790 x 800 x 1320	790 x 800 x 1320
Door opening width	mm	670	670
Door opening height	mm	630	630
Internal depth	mm	460	460
Thickness	mm	60	60
Climatic class		T	T
Chilling cycle	°C	+90 → +3	+90 → +3
Freezing cycle	°C	-	+90 → -18
Chilling capacity	90' kg	25	25
Freezing capacity	240' kg	-	16
Hour yield in freezing	kg/h	-	-
Refrigerant	gas	R404A	R404A
Refrigeration capacity	( * ) W	1720	1300
Electric power supply	V/~ / Hz	230 / 1 / 50	230 / 1 / 50
Input electric power	( ° ) W	1500	2000
Compressor	( ° ) HP	1 1/2	1 1/2
Max abs. current	( ° ) A	6,5	9,2
Input el. Power R.Unite	( ° ) W	150	170
Max abs. Current UR	( ° ) A	0,9	1,1
Setting up Catering	n°	8 x 1/1 GN	8 x 1/1 GN
Distance between layers	mm	65	65
Net weigh	kg	138	142
Noise level	dB(A)	< 70	< 70
<b>REMOTE UNIT</b>			
Rated output	HP	1 1/8	1 1/2
Connections - max distance	m	15	15
Refrigeration capacity	( * ) W	1720	1300
Electrical cables	n° x mm <sup>2</sup>	M1 → (2+1)x2,5/M2 → (2+1)x1 P → (2)x1	M1 → (2+1)x2,5/M2 → (2+1)x1 P → (2)x1
Liquid tubes	Ø mm	6	6
Gas tubes	Ø mm	8	8
Drain connection water UMC	Ø "	out coil 3/4 → 1/2 conn. H2O	out coil 3/4 → 1/2 conn. H2O
Max water consumption	( • ) l/min	2,3	2,4
Drain tubes	Ø "	1	1
LP-HP set (differential)	bar	0.2 (0.7) - 27 (4)	0.2 (0.7) - 27 (4)

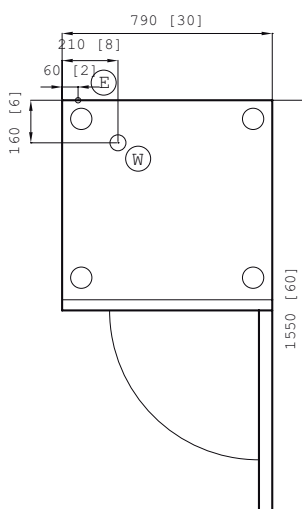
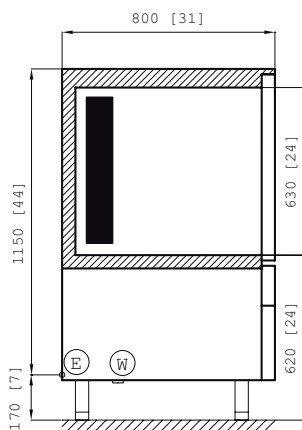
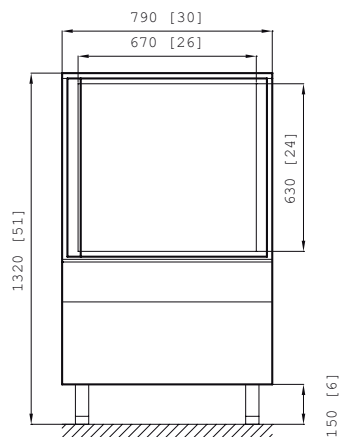
for Mod. \_\_\_ R \_\_\_ ( \* ) temp. evap. -10°C temp. cond. +45°C / ( ° ) temp. evap. 0°C temp. cond. +55°C

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

## 081

## 8 x 1/1 GN



ⓔ CONNESSIONE ELETTRICA  
ELECTICAL CONNECTION

Ⓜ CONNESSIONE IDRICA  
DRAIN CONNECTION

DIMENSIONI mm  
DIMENSIONS [in]

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