

Blast chiller for catering

LAINOX®
Cooking System

121

12 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/m³) 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

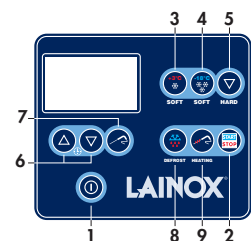
OPTIONS / ACCESSORIES

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



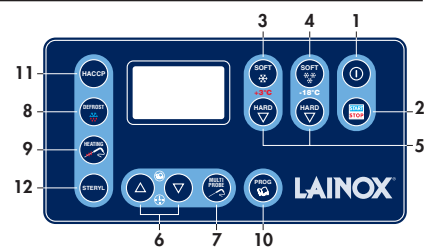
S VERSION

- 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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- 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 121	RDM 121	RCR 121	RCM 121
Control type		S	S	S / T	S / T
Dimensions (W x D x H)	mm	790 x 800 x 1800	790 x 800 x 1800	790 x 800 x 1800	790 x 800 x 1800
Door opening width	mm	670	670	670	670
Door opening height	mm	830	830	830	830
Internal depth	mm	460	460	460	460
Thickness	mm	60	60	60	60
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	25	25	36	36
Freezing capacity	240' kg	-	16	-	24
Hour yield in freezing	kg/h	-	-	-	-
Refrigerant	gas	R404A	R404A	R404A	R404A
Refrigeration capacity	(*) W	1720	1300	2770	2850
Electric power supply	V/~ / Hz	230 / 1 / 50	230 / 1 / 50	230 / 1 / 50	400 / 3 / 50
Input electric power	(°) W	1550	2000	2100	3500
Compressor	(°) HP	1 1/2	1 1/2	2 1/2	2 1/2
Max abs. current	(°) A	7,1	9,7	3,1	4,2
Input el. Power R.Unite	(°) W	250	270	250	270
Max abs. Current UR	(°) A	1,6	1,7	1,6	1,7
Setting up Catering	n°	12 x 1/1 GN	12 x 1/1 GN	12 x 1/1 GN	12 x 1/1 GN
Distance between layers	mm	65	65	65	65
Net weigh	kg	170	170	170	170
Noise level	dB(A)	< 70	< 70	< 70	< 70
REMOTE UNIT					
Rated output	HP	1 1/8	1 1/2	1 1/2	2 1/2
Connections - max distance	m	15	15	15	15
Refrigeration capacity	(*) W	1720	1300	2770	2850
Electrical cables	n° x mm ²	M1+M2 → (2+1)x2,5 P → (2)x1	M1+M2 → (2+1)x2,5 P → (2)x1	M1 → (3+1)x2,5/M2 → (2+1)x1 P → (2)x1	M1 → (3+1)x2,5/M2 → (2+1)x1 P → (2)x1
Liquid tubes	Ø mm	6	6	6	8
Gas tubes	Ø mm	8	8	12	14
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/min	2,3	2,4	3,5	4,6
Drain tubes	Ø "	1	1	1	1
LP-HP set (differential)	bar	0.2 (0.7) - 27 (4)	0.2 (0.7) - 27 (4)	0.2 (0.7) - 27 (4)	0.2 (0.7) - 27 (4)

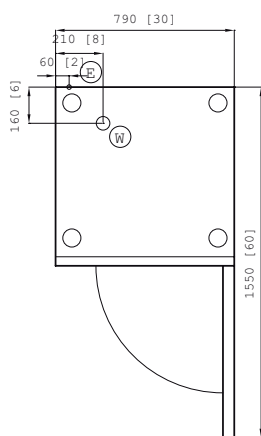
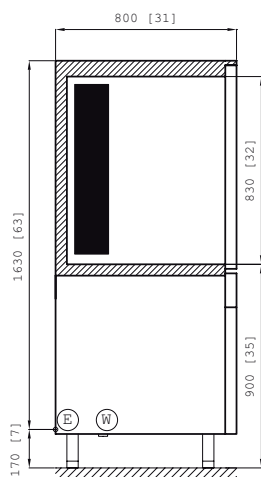
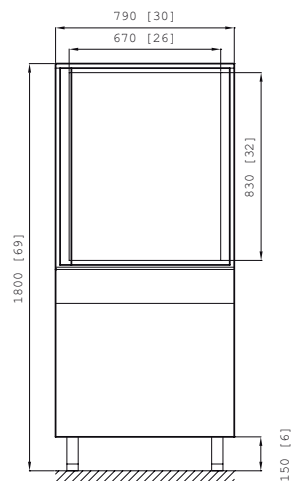
for Mod. ___ R ___ (*) temp. evap. -10°C temp. cond. +45°C / (°) temp. evap. 0°C temp. cond. +55°C

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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