

# Blast chiller cell for catering

**LAINOX®**  
Cooking System

**C 82** Through doors

2 x ( 20 x 2/1 GN ) - 2 x ( 40 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

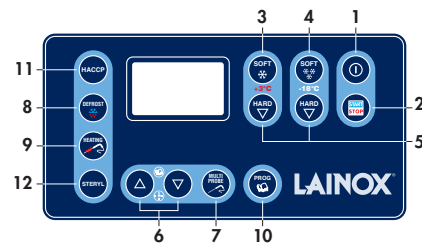
- Remote condensing unit and possibility to have stainless steel protective cover
- Evaporator fitted with high rate fan for maximum cooling efficiency
- R404A refrigerant liquid

## 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/freeze cycle setting
- 7 - Select for chilling/freeze 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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<b>Model</b>		<b>RDR C82</b>	<b>RDM C82</b>	<b>RCR C82</b>	<b>RCM C82</b>
<b>Control type</b>		<b>T</b>	<b>T</b>	<b>T</b>	<b>T</b>
Dimensions ( W x D x A )	mm	1500 x 2490 x 2230	1500 x 2490 x 2230	1500 x 2490 x 2230	1500 x 2490 x 2230
Depth with 90° door	mm	3180	3180	3180	3180
Door opening width	mm	800	800	800	800
Door opening	mm	770 x 1920	770 x 1920	770 x 1920	770 x 1920
Internal depth	mm	2120	2120	2120	2120
Thickness	mm	80	80	80	80
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	300	300	420	420
Freezing capacity	240' kg	-	200	-	270
Electric power supply	V/~ / Hz	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Input electric power	( ° ) W	2 x 800	2 x 800	2 x 800	2 x 800
Max. absorbed current	( ° ) A	2 x 2,4	2 x 2,4	2 x 2,4	2 x 2,4
Setting up		2 trolleys 2/1 GN	2 trolleys 2/1 GN	2 trolleys 2/1 GN	2 trolleys 2/1 GN
Packing dimensions	mm	2330 x 2590 x 1650	2330 x 2590 x 1650	2330 x 2590 x 1650	2330 x 2590 x 1650
Volume	m <sup>3</sup>	2 x 5,86	2 x 5,86	2 x 5,86	2 x 5,86
Weight - net / gross	kg	3 x 380 / 3 x 480	3 x 380 / 3 x 480	3 x 380 / 3 x 480	3 x 380 / 3 x 480
<b>REMOTE UNIT</b>					
Rated output	HP	10	15	15	20
Refrigerante	gas	R404A	R404A	R404A	R404A
Refrigeration capacity	( * ) W	19900	16290	26720	19920
Electric power supply	V/~ / Hz	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Input electric power	( ° ) W	8520	12860	12860	13680
Max. absorbed current	( ° ) A	21,0	31,0	31,0	37,0
Weight	kg	241	252	252	276
Dimensions	mm	1520 x 950 x 960	1520 x 950 x 960	1520 x 950 x 960	1520 x 950 x 960
<b>CONNECTIONS</b> (max distance 20 m)					
Electrical cables	n° x mm <sup>2</sup>	5 x 1,5	5 x 1,5	5 x 1,5	5 x 1,5
Liquid tubes	Ø mm	16	18	18	22
Gas tubes	Ø mm	35	42	42	54
Drain connection water UMC	Ø "	out coil 1 → ½ conn. H2O	out coil 1 → ½ conn. H2O	out coil 1 → ½ conn. H2O	out coil 1 → ½ conn. H2O
Max water consumption	( • ) l/mm	27,5	28,5	38,4	32,6
Drain tubes	Ø "	1"	1"	1"	1"
LP-HP set (differential)	bar	0 (0.5) - 26 (3)	0 (0.5) - 26 (3)	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

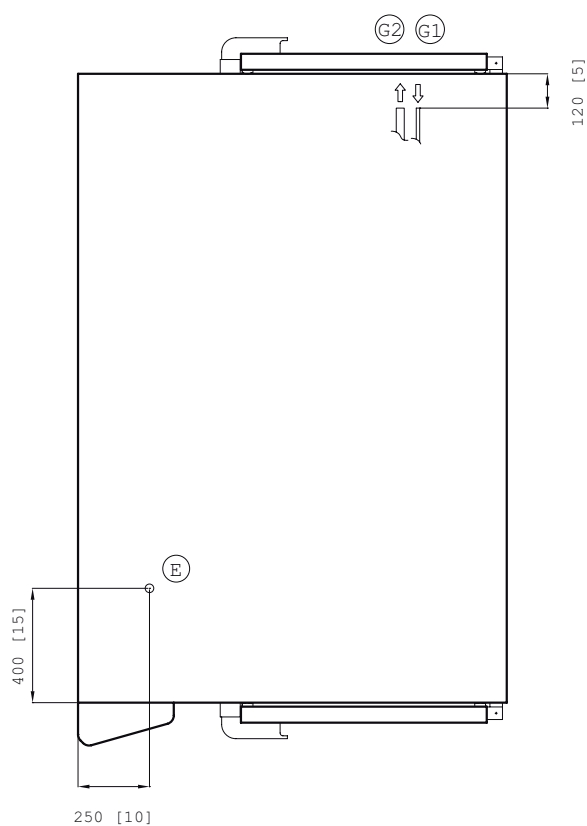
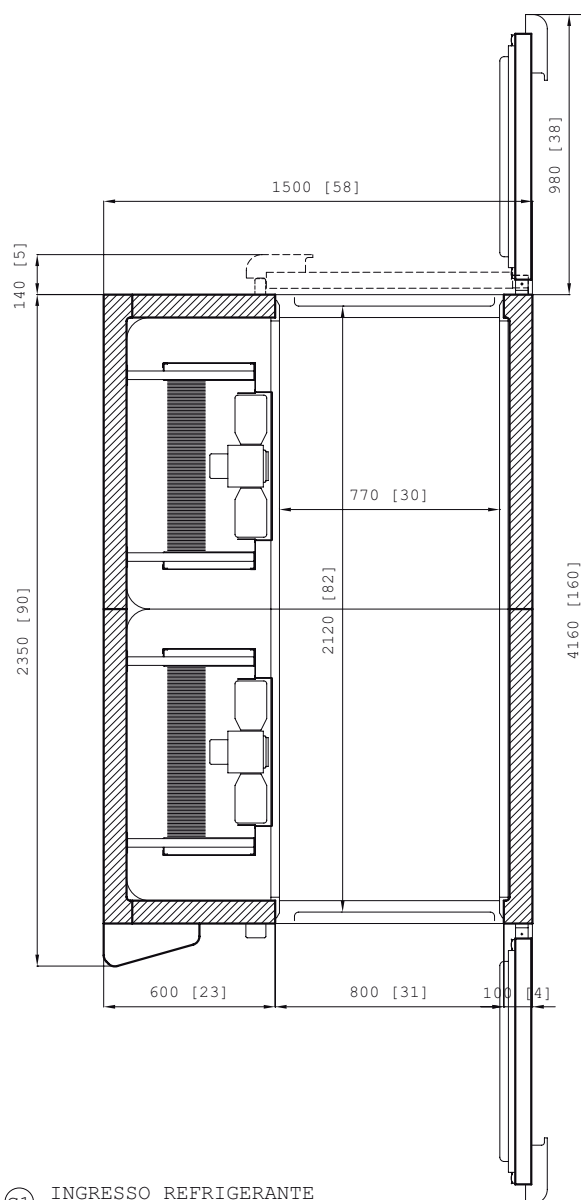
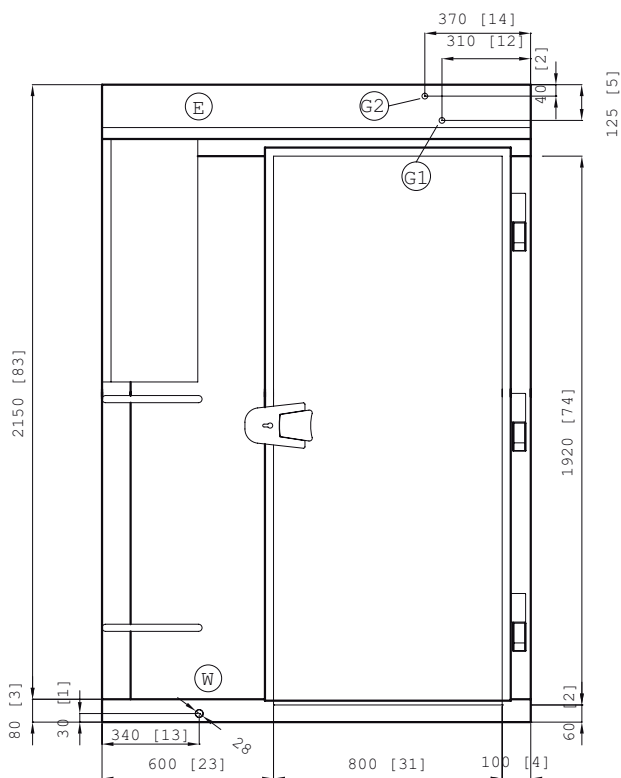
( • ) t in = 20 °C / t out = 40 °C

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

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