

# Blast chiller cell for catering

**LAINOX®**  
Cooking System

**C 83** Through doors

3 x ( 20 x 2/1 GN ) - 3 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

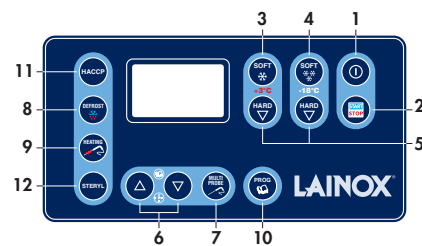
- Remote condensing unit and possibility to have stainless steel protective cover
- Evaporator fitted with high rate fan for maximum cooling efficiency
- R404A refrigerant liquid

## 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 C83</b>           | <b>RDM C83</b>           | <b>RCR C83</b>           | <b>RCM C83</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 3490 x 2230       | 1500 x 3490 x 2230       | 1500 x 3490 x 2230       | 1500 x 3490 x 2230       |
| Depth with 90° door                    | mm                   | 4180                     | 4180                     | 4180                     | 4180                     |
| 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                   | 3120                     | 3120                     | 3120                     | 3120                     |
| 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               | 450                      | 450                      | 630                      | 630                      |
| Freezing capacity                      | 240' kg              | -                        | 300                      | -                        | 405                      |
| Electric power supply                  | V/~ / Hz             | 400 / 3 / 50             | 400 / 3 / 50             | 400 / 3 / 50             | 400 / 3 / 50             |
| Input electric power                   | ( ° ) W              | 3 x 800                  | 3 x 800                  | 3 x 800                  | 3 x 800                  |
| Max. absorbed current                  | ( ° ) A              | 3 x 2,4                  | 3 x 2,4                  | 3 x 2,4                  | 3 x 2,4                  |
| Setting up                             |                      | 3 trolleys 2/1 GN        | 3 trolleys 2/1 GN        | 3 trolleys 2/1 GN        | 3 trolleys 2/1 GN        |
| Packing dimensions                     | mm                   | 2330 x 3590 x 1650       | 2330 x 3590 x 1650       | 2330 x 3590 x 1650       | 2330 x 3590 x 1650       |
| Volume                                 | m <sup>3</sup>       | 3 x 5,86                 | 3 x 5,86                 | 3 x 5,86                 | 3 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                   | 15                       | 20                       | 25                       | 30                       |
| Refrigerante                           | gas                  | R404A                    | R404A                    | R404A                    | R404A                    |
| Refrigeration capacity                 | ( * ) W              | 26720                    | 24620                    | 31880                    | 27850                    |
| Electric power supply                  | V/~ / Hz             | 400 / 3 / 50             | 400 / 3 / 50             | 400 / 3 / 50             | 400 / 3 / 50             |
| Input electric power                   | ( ° ) W              | 12860                    | 17250                    | 16220                    | 21500                    |
| Max. absorbed current                  | ( ° ) A              | 31,0                     | 45,0                     | 45,0                     | 53,0                     |
| Weight                                 | kg                   | 252                      | 407                      | 310                      | 416                      |
| Dimensions                             | mm                   | 1520 x 950 x 960         | 1520 x 950 x 960         | 1520 x 950 x 960         | 1376 x 950 x 1410        |
| <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                 | 22                       | 22                       | 22                       | 28                       |
| Gas tubes                              | Ø mm                 | 42                       | 54                       | 54                       | 64                       |
| 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           | 38,4                     | 40,6                     | 46,6                     | 47,8                     |
| 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

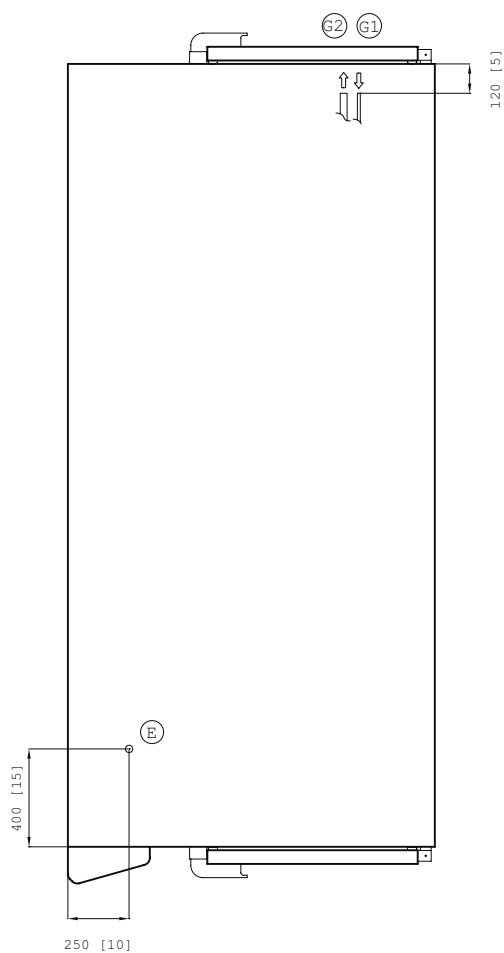
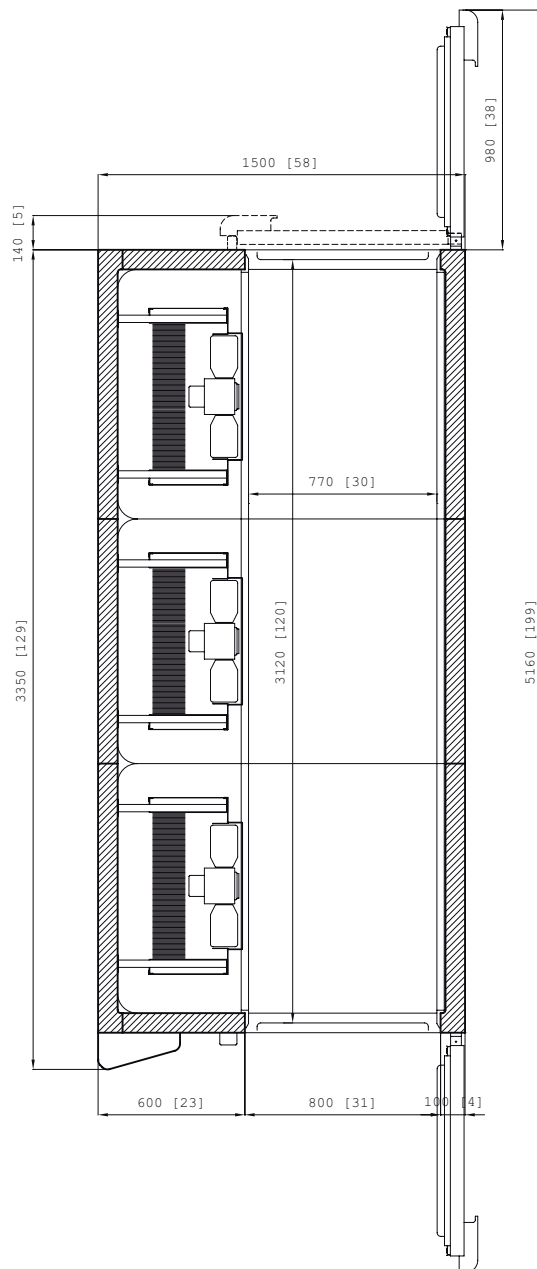
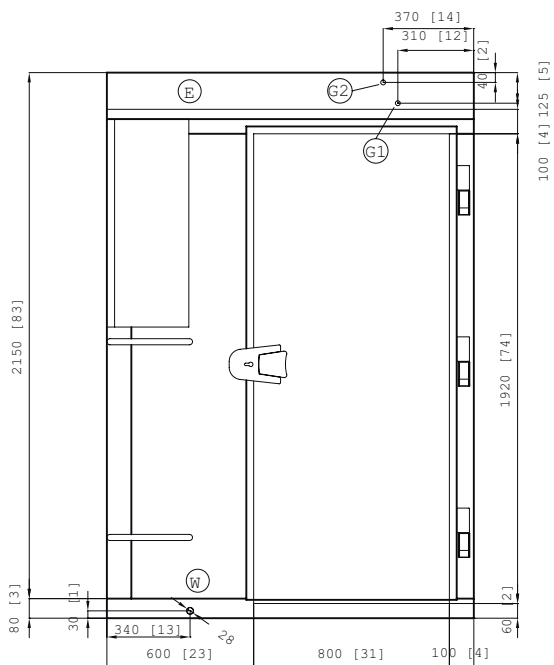
( • ) t in = 20 °C / t out = 40 °C

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

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