

**COMBINED BLAST CHILLER / FREEZERS
ON FEET**

Range "Touch Screen"

MX 75-35 A TS



Short description

- Controlled by touch controls integrated in the door.
- External and internal finish made of 304 stainless steel.
- 304 stainless steel top and back, underneath in treated steel.
- Door closing by automatic return pivot, staying in open position at 90°. Right door hinge (modification possible on request).
- Door guard pawl to prevent smells from developing during shut-down periods.
- 150 mm high stainless steel feet adjustable to 180 mm.
- Front frame has an anti-condensation system.
- Monobloc structure with injected polyurethane foam insulation, injected along the side panels.
- Injected polyurethane foam insulation, 60 mm thick, without CFC, HCFC or HFC.
- Drain hole and floor of the unit are angled for evacuation of the water.
- Rear rodent grids fitted to the housing of the condensing unit.

Main specifications

CAPACITIES*

MODEL	BLAST CHILLING +63 to +10 °C core temp. within 110 min.	BLAST FREEZING +63 to -18 °C core temp. within 4 h 30 min.
MX 75-35 A TS	75 kg	35 kg

* These capacities are given for selection purposes. For exact load capacities, refer to the "Load capacity" paragraph below.

ELECTRONIC CONTROL

- Ergonomic touch screen.
- 5-functions home screen:
 - Manual use
Chilling cycle, freezing cycle, "Hard" cycle, Timer mode, Frigiprobe mode, continuous cycle, save.
 - Auxiliary functions
i-Chilling (Friginox patented self-adapting chilling), fish sanitification cycle, de-icing, UV lamp (option depending on models), heating food probe (option).
 - Programs
97 chilling or freezing program cycles and 2 pre-set ice cream cycles can be stored.
 - Favorites
Reminder of the last 9 programs used.
 - Pre-chilling
Pre-chilling cycle of blast chiller / freezer prior to use.
- Stopping of the cycle by counting down the time (Timer mode) or with the food probe (Frigiprobe mode).
- Core temperature setting of the cycle start in Frigiprobe mode.
- Setting of the cycle time (Timer mode).
- Core temperature setting of the cycle end in Frigiprobe mode, different from the temperature maintaining after the cycle.
- Fan stop when opening the door.
- Ventilation reduction after the cycle.
- Temperature maintaining after the cycle (adjustable temperature).
- Automatic control of the de-icing duration.
- Sound alarm at the start of the cycle.
- Sound and visual alarms at the end of the cycle, with possible remote report (depending on config.).
- Sound and visual alarms of the probe and temperature alarms, with possible remote report (depending on config.).
- Temperature display in °C or °F.
- Language of the interface can be changed.
- Recording of HACCP alarms.
- Protected access for maintenance.
- Recording of HACCP data (option).
- Connection to Friginox Cloud (option).

MULTI-POINT FRIGIPROBE

- Made up of a food probe in 304 L stainless steel, fitted with 3 temperature sensors. The number of sensors enables the thermal centre of the product to be found easily.
- The Frigiprobe ensures:
 - the display of the product core temperature thanks to its "intelligent" 3 points measuring process,
 - the automatic stopping of the cycle as soon as the core temperature of the product is reached.
- Frigiprobe calibration thanks to the electronic control.

REFRIGERATING EQUIPMENT

- Air-cooled condensing unit.
- Hermetic type refrigerating compressor, 2.5 h.p.
- R404A refrigerant (1.5 kg).
- Anti-corrosion treated refrigerating evaporator with thermostatic expansion valve, fitted with a M.O.P. -20 °C.
- Two fans of diameter 300 mm with stainless steel guard, mounted on a pivoting stainless steel panel to facilitate the maintenance.
- De-icing by means of forced operation of the fans (de-icing carried out with door opened), with manual start and automatic stop.

HYGIENE

- Easy maintenance.
- Floor without sill.
- Rounded internal corners (radius 12 mm).
- Internal fittings easy removable without any tools.
- 33 mm wide door magnetic gaskets with a special anti-dirt and anti-impact rounded profile, removable without any tools.
- Sealed control panel.
- Complies with the standards in force.

FITTINGS

- Runners are adjustable in steps of 35 mm.
- Maximum number of levels: 30 with 35 mm space,
15 with 70 mm space.
- 15 pairs of "U" type runners for trays and containers 530 x 325 (GN 1/1).
- Internal accessories transformation kit for receiving trays and plates 600 x 400 (600 x 400 only).

LOAD CAPACITY

- 75 kg from +64.5 to +8.5 °C core temperature in 2 h,⁽¹⁾
- 56 kg from +64.5 to +8.5 °C core temperature in 2 h,⁽²⁾
- 50 kg from +64.5 to +8.5 °C core temperature in 90 min,⁽¹⁾
- 35 kg from +64.5 to -19.5 °C core temperature in 4 h 50 min,⁽¹⁾
- 25 kg from +64.5 to -19.5 °C core temperature in 4 h 50 min.⁽²⁾

The capacities are stated according to the AFNORACD40-003 agreement "INSTITUTIONAL CATERING EQUIPMENT - REFRIGERATING EQUIPMENT ..." with:

- ⁽¹⁾ 2.4 kg of mashed potatoes per GN 1/2 container without membrane seal (max. 4.8 kg per level),
- ⁽²⁾ 1.8 kg of mashed potatoes per GN 1/2 container with membrane seal (max. 3.6 kg per level).

CONSTRAINTS

Electrical

The electrical power supply must conform to the regulation in force. We recommend fitting an all-pole circuit-breaker coupled to a quick-trip circuit-breaker (30 mA maxi).

Provide for an all-pole switch close to the equipment.

- Voltage: 3 P 400 V + Earth + Neutral essential.
- Frequency: 50 Hz.
- Installed power: 4000 W.
- Average electrical consumption:
 - chilling cycle: 3.5 kWh,
 - freezing cycle: 7.8 kWh.
- Equipment supplied with 3 m long cable.

Draining of the de-icing water

Provide for a water runoff with trap.

Installation

Provide for

- A place correctly lighted and sufficiently ventilated.
- The ambient temperature should be between +15 °C and +32 °C taking into account the condensing unit's heat emission. Ventilate the premises if the temperature is greater than +32 °C.
- A minimum space of 70 mm around the equipment.
- Keep away from sources of heat (cookers, etc.) and exposure to the sun.

Net weight

175 kg

Remarks related to the installation

OPTIONS AND ACCESSORIES



Equipment without condensing unit.

Liquid solenoid valve operated by the electronic control (solenoid valve fitted with the equipment).

The following needs to be provided for:

- complete remote condensing unit with "pump down" control,
- rated refrigerating power required at the equipment to select an independent remote condensing unit : 850/2640/3840 W for respective evaporation temperatures of -40/-20/-10 °C,

Suction overheat 10 °K and subcooling 3 °K (condensing unit selection system, no real operation). Operating range of the condensing unit: -10 °C to -45 °C. Condensing unit ambient temperature to be determined according to location and installation. The condensing unit's refrigerating power must be greater than the various values specified above. The pressure drop in the refrigeration tubes must be taken into account for remote condensing unit selection.

- voltage: 1 P 230 V + Earth 50 Hz,
- electrical power installed at the equipment: 580 W,
- average electrical consumption:
 - chilling cycle: 1.2 kWh,
 - freezing cycle: 2.6 kWh.

Connection to Friginox Cloud (contact us).

USB recorder.

Recording capacity: 2 weeks. Creating file .csv type, loadable on USB key supplied. USB port on the front with tight protective cap. Data reading on PC via USB key using a spreadsheet program such as Excel®. Assembled and wired in factory.

Not compatible with the printer option.

Printer with 304 stainless steel support to put on the top of the blast chiller / freezer.

Fully automatic ticket printing in reduced format on which the essential information is given. Dated printing of alarms. Periodical printing of temperatures after the end of cycle.

Cable length 4 m supplied. Supplied with 1 roll of heat-sensitive paper. Powered by mains supply (assembled and wired in factory).

Not compatible with the USB recorder option.

Printer with 304 stainless steel support for wall mounting.

Pack of 20 rolls of thermal paper.

For printer.

Combined internal fittings fitted to the simultaneous use of GN 1/1 trays and 600 x 400 pastry plates with "S" type bi-format runners.

Gastrostandard containers must be put on trays.

Pack of 4 casters dia. 80 mm, 304 stainless steel, among which 2 have a brake. Housed unit version only.

UV lamp for air disinfection.

1 point heating food probe.

One probe per equipment.

Evaporator fan variable speed drive.

"Pump down" functioning of the compressor on models with housed unit.

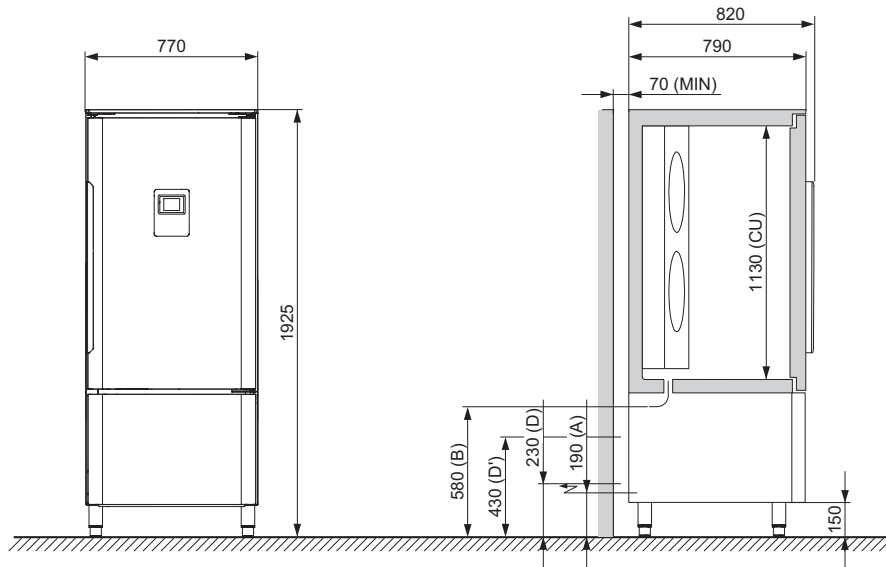
Pairs of 304 stainless steel runners (length 382 mm).

"U" type for GN 1/1 trays and containers.

304 stainless steel wire trays, GN 1/1 (530 x 325) and 600 x 400.

Other voltages and frequencies (contact us).

Other refrigerants (contact us).



- (A) Electrical power supply
- (B) De-icing water runoff

(SG) Without housed unit

- (D) Liquid line 3/8"
- (D') Suction line 5/8"

- (CU) Useful
- (MIN) Minimum

