



air-o-chill®

**Blast Chiller-Freezer 61 (66 lbs.)**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

PROJECT NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**air-o-chill®  
Blast Chiller-Freezer 61 (66 lbs.)**

- 726973 (AOPF061CU4)** Blast Chiller-Freezer 61 (66 lbs.)  
240 V/3p/60Hz -12A
- 726974 (AOPF061CTU4)** Blast Chiller-Freezer 61 (66 lbs.)  
240 V/3p/60Hz -12A  
(Tower configuration)

**Short Form Specification**

Item No. \_\_\_\_\_

Unit to be Electrolux air-o-chill® Blast Chiller-Freezer 61. Chilling load capacity to be 66 lbs. (30 kg) from 160 °F to 39 °F in 90', freezing load capacity to be 55 lbs. (25 kg) from 160 °F to 0 °F in max 240' on up to 6 Steam table pans. Unit shall feature Micro-processor controlled Soft-chilling, hard-chilling and Blastfreezing cycles. At the end of each Blast-chilling or -freezing cycle the unit shall automatically activate a holding cycle. Defrost cycle is automatically and intelligently activated: ice build up on evaporator is automatically detected and defrost activated to maximize performance efficiency. Manual activation of defrost cycle is possible. Unit does not have any heat limitation and can accept food directly from oven at cooking temperature. The unit features both time and core temperature controlled chilling cycles. One core temperature probe is provided as standard, up to three are available. All 304 Stainless steel construction. Self contained 1.5 hp air-cooled compressor.

High density CFC and HCFC cyclopentane insulation material.

EKIS, pc-controlled HACCP monitoring software package available at additional cost.

Half day chef training included.

Covered by Electrolux Platinum Star™ Service Program two-year parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.

**Main features**

- Load capacity: 66 lbs (30 kg) in chilling; 55 lbs. (25 kg) in freezing.
- Will chill product from 160 °F to 39 °F or below in less than 90 minutes.
- Will freeze product from 160 °F to 0 °F or below in less than 240 minutes.
- Easy-to-use, electronic control panel. Fully programmable.
- Time or (automatic) core temperature controlled operation.
- Cruise control (PATENT PENDING): self-adjusting probe-driven chilling.
- Soft chill, Hard Chill and Blast Freeze modes.
- Auto hold at temperature reached at end of blast chilling or freezing cycle.
- Turbo cooling: non-stop mode (working temperature: from 39 to -32 °F).
- Pre-programmed ice cream hardening cycles.
- Standard equipped with one core temperature probe, can be ordered either with up to three core temperature probes or with one 3-sensor probe.
- Automatic Intelligent and manual defrost modes.
- Display: large LED for temperature and time/core temperature read out.
- Audible alarms and visual indicators for food safety (HACCP) issues and separate audible and visual for unit malfunctions.
- During cycle, temperature and time is monitored
- EKIS software (pc-based HACCP monitoring) requires optional board
- On-board HACCP monitoring capable.
- Electrolux Platinum Star service package included:
  - 2-year parts, 1-year labor warranty, 5-year compressor warranty.
  - Start-up install check.
  - Equipment check-up after 12 month from installation.
  - Half day Chef training session

**Construction**

- Magnetic, easy-to-remove heated gaskets.
- Standard equipped with 6", adjustable legs, castors available as option
- All 304 Stainless steel construction.
- Seamless hygienic chilling chamber with all rounded corners for easy cleaning.
- Coated evaporator fins.
- Swing hinged front panel for easy service access to main components.
- Self contained 1.5 hp compressor
- R404 A refrigerant

**Included Accessories:**

- Three 304 Stainless steel grids (12" × 20") PNC 922062

**Installation Accessories:**

- 1 single sensor probe for air-o-chill PNC 880089
- 2 single sensor probe for air-o-chill PNC 880096
- One 3 sensor probe for air-o-chill PNC 880088
- Electronic board for HACCP through PC Network PNC 860183
- Stacking Kit for tower execution with air-o-chill 61 PNC 881011

**Optional Accessories:**

- Single 304 Stainless steel grid (12" × 20") PNC 922062
- Single 304 Stainless steel full-size grid (21" × 26") PNC 922076



Approval: \_\_\_\_\_

**Electrolux Professional, Inc.**

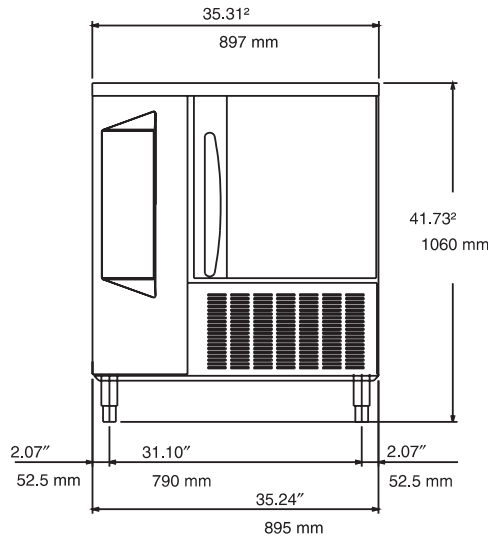
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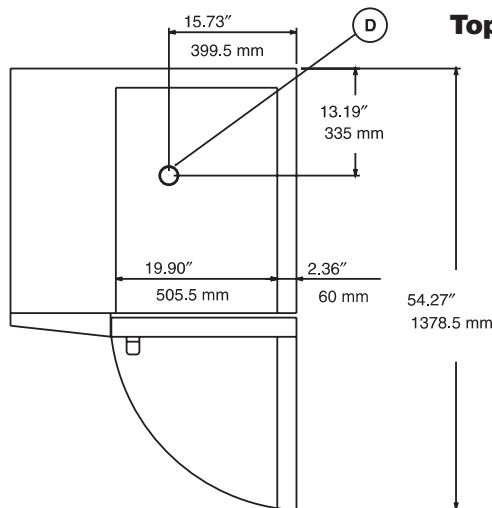


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air-o-chill®

**Front View**

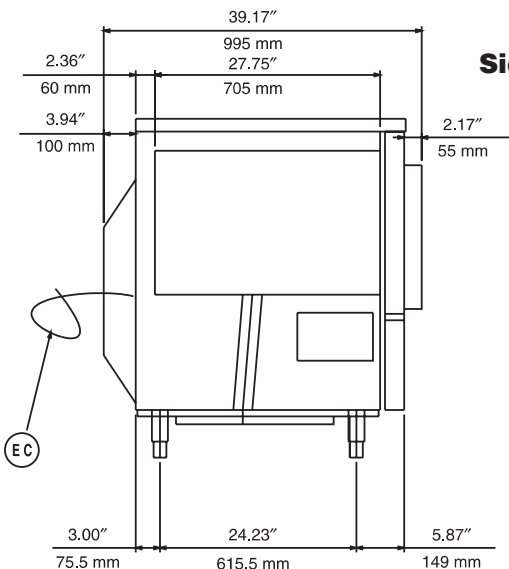


**Top View**



**EC** = Electrical connection  
**D** = Water Drain

**Side View**



## Electric

**Supply voltage:**

**726973 (AOFPO61CU4)** 240 V/3p/60Hz – 12A

**726974 (AOFPO61CTU4)** 240 V/3p/60Hz – 12A  
 (Tower configuration)

**Connected load:**

2.2 kW

**Circuit breaker required:**

## Refrigeration Data

**Compressor:**

1.5 hp, self-contained

**Refrigerant type:**

R404a

## Installation

**Clearance:**

Clearance: 2" (5 cm) on sides and back.

Please see and follow detailed installation instructions provided with the unit

## Capacity

**Steam pans:**

6 – 12" x 20"

**Half size sheet pans:**

6 – 13" x 18"

**GN:**

6 – 1/1 containers

**Max load capacity:**

66 lbs. (30 kg)

## Key Information

**Net weight:**

331 lbs. (150 kg)

**Shipping weight:**

375 lbs. (170 kg)

**Shipping width:**

41" (1040 mm)

**Shipping height:**

63" (1620 mm)

**Shipping depth:**

43.4" (1100 mm)

**Shipping volume:**

62.2 cu. ft. (1.76 m<sup>3</sup>)