



CHILLER/FREEZER
MODEL RC15-7A

Chiller for Cooked Dishes and Pastries / Combined Blast Freezer

STANDARD FEATURES

- 304 stainless steel inside casing
- 304 stainless steel top, sides and doors
- Right hinged door with automatic return pivot and 90° fixed position (field reversible door)
- Stainless steel feet adjustable to 7-1/8"
- Stainless steel front framework with anti-condensing system
- Injected polyurethane foam insulation, 2-3/8" thick, 0% CFC
- Run-off plug and bottom of chiller are angled to evacuate water
- Coved internal corners with 1/2" radius
- Tool-free removal of internal accessories
- 1-1/4" wide magnetic door seals with anti-dirt, anti-impact rounded profile, and tool-free removal
- Smooth, sealed control panel
- Easy maintenance

CAPACITY

- 3 adjustable levels to accommodate 12" x 20" hotel pans or a maximum of 7 levels (levels at 1-1/2" increments)
- Blast chilling capacity: 33 lbs. from 145°F to 50°F, "to core", within 1 hr. 50 mins.
- Blast freezing capacity: 16 lbs. from 145°F to -0.4°F, "to core", within 4 hrs. 30 mins.

MULTI-POINT FRIGIPROBE

- A stainless steel probe with four temperature sensors monitors core temperature of product
- Frigiprobe electronically assists blast chilling and freezing of products accurately regardless of quantity, weight, or thickness
- Blast freezing or chilling is automatically stopped once "core" temperature is reached (-0.4°F to +40°F)
- Blast chilling mode can limit air temperature at the surface to 32°F to prevent surface icing

OPTIONS & ACCESSORIES

- Pair of U type runners
- Audible alarm
- Remote printer (records temperatures and cycle times)
- Wall mounting of printer
- 6 rolls of printer paper
- Stainless steel casters, with braking mechanism
- Left hinged door



ELECTRONIC CONTROL

- Blast chilling or freezing controlled with Timer Mode or Frigiprobe Mode
- Timer Mode remembers last time settings
- Temperature maintained after blast chilling or freezing
- Automatic control of de-icing cycle
- Audible signal at start and end of cycle with remote report feature
- Remote alarm signal (output 12 Vdc)
- Temporary self-repair of probes and quick diagnosis of anomalies
- Temperature display in °F or °C

Control panel display

- Alternating digital display of core temperature and cycle time elapsed (Frigiprobe Mode)
- Alternating digital display of internal temperature and cycle time remaining (Timer Mode)
- Lights indicating functions in progress

Communication board

- Serial type RS 232 C port and parallel port, enabling unit to be connected to a PC, a data processing network or a printer

REFRIGERATION

- Air-cooled condensing unit
- 1 hp hermetic compressor
- R404A refrigerant
- Drier and liquid indicator
- One evaporator with thermostatic expansion valve fitted with a M.O.P. -4°F
- 7-7/8" diameter fan, mounted on a pivoting stainless steel panel for easy maintenance
- Defrosting with forced operation of fan

REQUIREMENTS

General

- Wall Clearance
 - Top: 15-3/4"
 - Sides: 4"
- Ventilation of premises if temperature is higher than 100°F, taking into account the unit's heat emission
- Keep away from sources of heat

Electrical

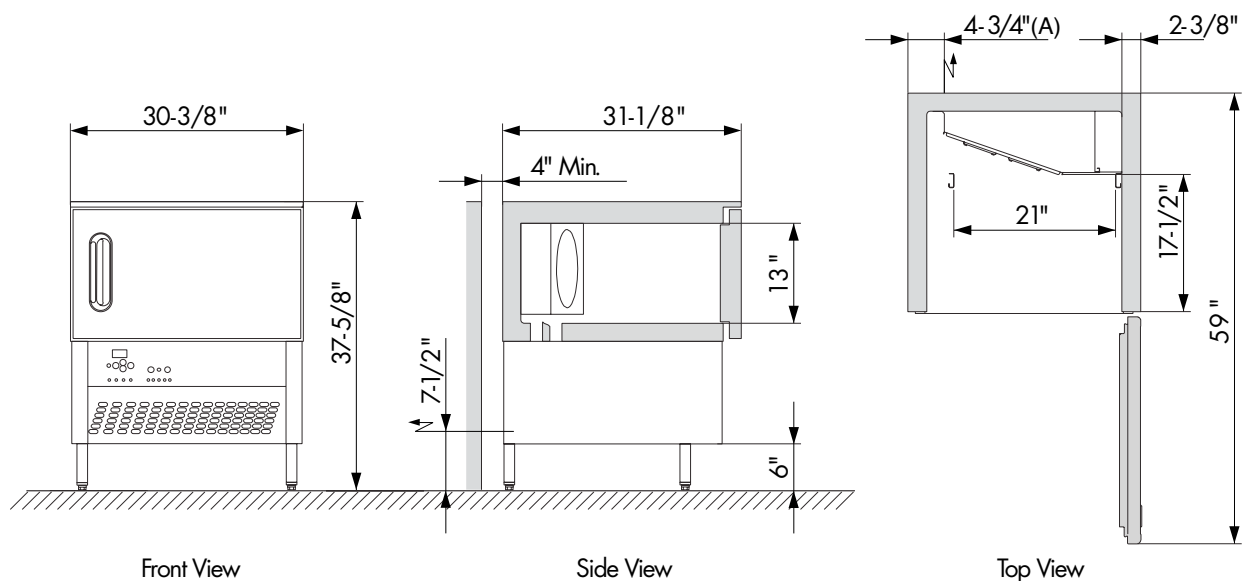
- Electrical power supply must conform to regulation
- Unit supplied with 6' 7" cable with plug
- Voltage: 208-240 V / 60 / 1, with ground
- Installed power: 7,800 BTU/hr.
- Amp: 4.3 A
- Breaker: 20 A

Draining

- No drain - electrical condensate evaporator pan

APPROVALS  

RC15-7A



Net weight: 254 lbs.

FRIGINOX
BLAST CHILLERS/BLAST FREEZERS



FRIGINOX

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