

INDUSTRY  
KITCHENS

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Intuitive control, great freedom

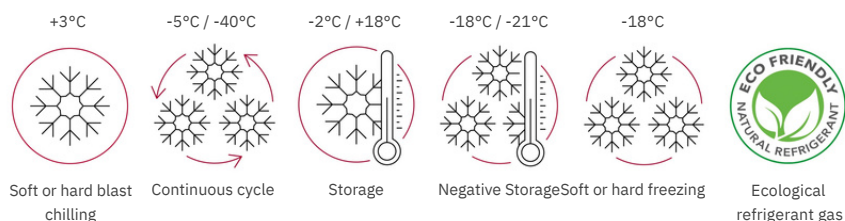
Smart and essential, the 5" touch screen, placed at your fingertips and at eye level on the door of the blast chiller, offers immediate visibility and interaction with the functions, represented by intuitive and easy-to-read symbols



Model: RBS-081-SA-R290

**Ready**

BLAST CHILLER FOR SMALL TO MEDIUM CATERING & THE BAKING SECTOR. BOOSTED VERSION. TRAY CAPACITY 9 X 1/1 GN - 9 X EN1. AIR CONDENSING UNIT - GAS R290.



**Coast Distributors Pty Ltd**  
 Ph: (02) 9524 1234 / 1800 688 590  
 PO Box 288, Unanderra, NSW 2526  
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## HOW TO USE

- POSITIVE BLAST CHILLING +90 / +3°C AT THE SOFT AND HARD CORE
- +3°C STORAGE AT THE END OF THE CYCLE
- FAST SOFT AND HARD CORE FREEZING +90 / -18°C
- -18°C STORAGE AT THE END OF THE CYCLE
- AUTOMATIC FISH SANITIZING CYCLE
- AUTOMATIC ICE CREAM HARDENING CYCLE

## CONTROL MECHANISMS

- 5" touch screen color display with control interface
- Connectivity available on request
- Quick-release heated core probe with 4 measuring points
- Processes identifiable by pictograms and text
- Bluetooth connection enabled via free app to monitor and download HACCP data (optional)
- Alarm viewing.
- Internal fan stop by micro switch when door is opened.
- Customizable programs for your own recipes

## STRUCTURAL CHARACTERISTICS

- External Scotch Brite satin finish stainless steel.
- High density CFC and HCFC-free PU insulation (42 kg/m3).
- Highly ventilated evaporator to ensure the cooling system's maximum efficiency
- Stainless steel internal coating with fully rounded corners
- Die-moulded and leakproof internal base
- Magnetic seal on 4 sides of the door
- Indirect-flow electric fans - made of composite material - on the product
- Side guide-supporting uprights with 18 mm-pitch holes
- Compressor-protecting automatic-reset thermal circuit breaker
- Copper-aluminium evaporating coil, cataphoresis-painted
- Copper condensing coil with high thermal efficiency aluminium fins
- Full-length flush ergonomic handle
- Anti-condensation heating element situated on the body frame, under the stop
- Double-pitch (GN-EN) stainless steel SLIDES, removable and equipped with anti-tip system
- Slide for etagere insertion
- Insulation thickness: 60mm.
- Heating door frame

## CLEANING AND MAINTENANCE

- Easy to wash and hygienic safety due to the suspended evaporator coil.
- Easy to clean in accordance with UNI EN 14159 hygiene regulations.

## CONDENSING UNITS

- Provision for other types of refrigerant gas on request
- Automatic defrost and defrost water self evaporating without the use of energy.
- R290 ecological refrigerant gas

## VERSIONS AVAILABLE

- Model with wheels
- Model with left hinged door

## STANDARD EQUIPMENT

- UNEQUIPPED REMOVABLE GRILL-HOLDING PANELS IN AISI 304 18/10 STAINLESS STEEL, WITH DOUBLE L-SHAPED GUIDES
- USB CONNECTION FOR UPLOADS AND DOWNLOADS
- QUICK-RELEASE HEATED CORE PROBE WITH 4 MEASURING POINTS

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OPTIONAL TO BE REQUESTED WHEN ORDERING

- KRT-02: WHEEL KIT WITH BRAKE
- PSX-091: LEFT HINGED DOOR
- CA-081: WOODEN CRATE PACKAGING
- ICEK-081: ICE CREAM KIT - 4 SLIDES COUPLES + 4 GN 1/1 GRIDS

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

TS-091-208-1N-60Hz-RR: 208- 1N- 60HZ- RR

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### Capacity

|                                |                                  |
|--------------------------------|----------------------------------|
| Capacity                       | 8 x GN 1/1 8 x EN<br>(600 x 400) |
| Distance between layers        | 73 mm                            |
| No. of layers - h 20           | 18                               |
| Distance between layers - h 20 | 36.5 mm                          |
| No. of layers - h 40           | 12                               |
| Distance between layers - h 40 | 54.75 mm                         |
| No. of layers - h 65           | 9                                |
| Distance between layers - h 65 | 73 mm                            |

### Dimensions

|                           |                    |
|---------------------------|--------------------|
| Width                     | 790 mm             |
| Depth                     | 870 mm             |
| Height                    | 1460 mm            |
| Packaging width           | 830 mm             |
| Packing depth             | 970 mm             |
| Packaging height          | 1610 mm            |
| Net weight                | 150 kg             |
| Gross weight              | 190 kg             |
| Volume                    | 1 m <sup>3</sup>   |
| Packing volume            | 1.3 m <sup>3</sup> |
| Useful Inner Width        | 670 mm             |
| Inner depth               | 450 mm             |
| PU insulation - Thickness | 60 mm              |

### Technical Data

|                                |             |
|--------------------------------|-------------|
| Working temperature            | +3 / -40 °C |
| PU insulation - Thickness      | 60 mm       |
| GWP - Global Warming Potential | 3           |
| Refrigerant - Type             | R290        |
| Refrigerant - Quantity         | 200 g       |

### Power supply

|                       |             |
|-----------------------|-------------|
| Power supply voltage  | 1N-AC 230 V |
| Electrical absorption | 7.79 A      |
| Frequency             | 50 Hz       |
| Total electric power  | 1.606 kW    |
| Cooling power         | 1,345 kW    |

### Blast chilling

|                                                                         |                |
|-------------------------------------------------------------------------|----------------|
| Blast Chilling Capacity in 90'   +90 / +3°C                             | 40 kg          |
| Freezing Capacity in 240'    +90 / -18°C                                | 25 kg          |
| Blast Chilling Capacity in 120'    +65 / +10°C<br>- BC standard EN17032 | 35 kg          |
| Freezing Capacity in 270'    +65 / -18°C                                | 20 kg          |
| Blast Chilling cycle time - BC standard<br>EN17032                      | 95 min         |
| Freezing cycle time - BF standard EN17032                               | 266 min        |
| Blast Chilling energy consumed - BC<br>standard EN17032                 | kW h / kg0,069 |
| Freezing cycle energy consumed - BF<br>standard EN17032                 | kW h / kg0,219 |

### Water Connection

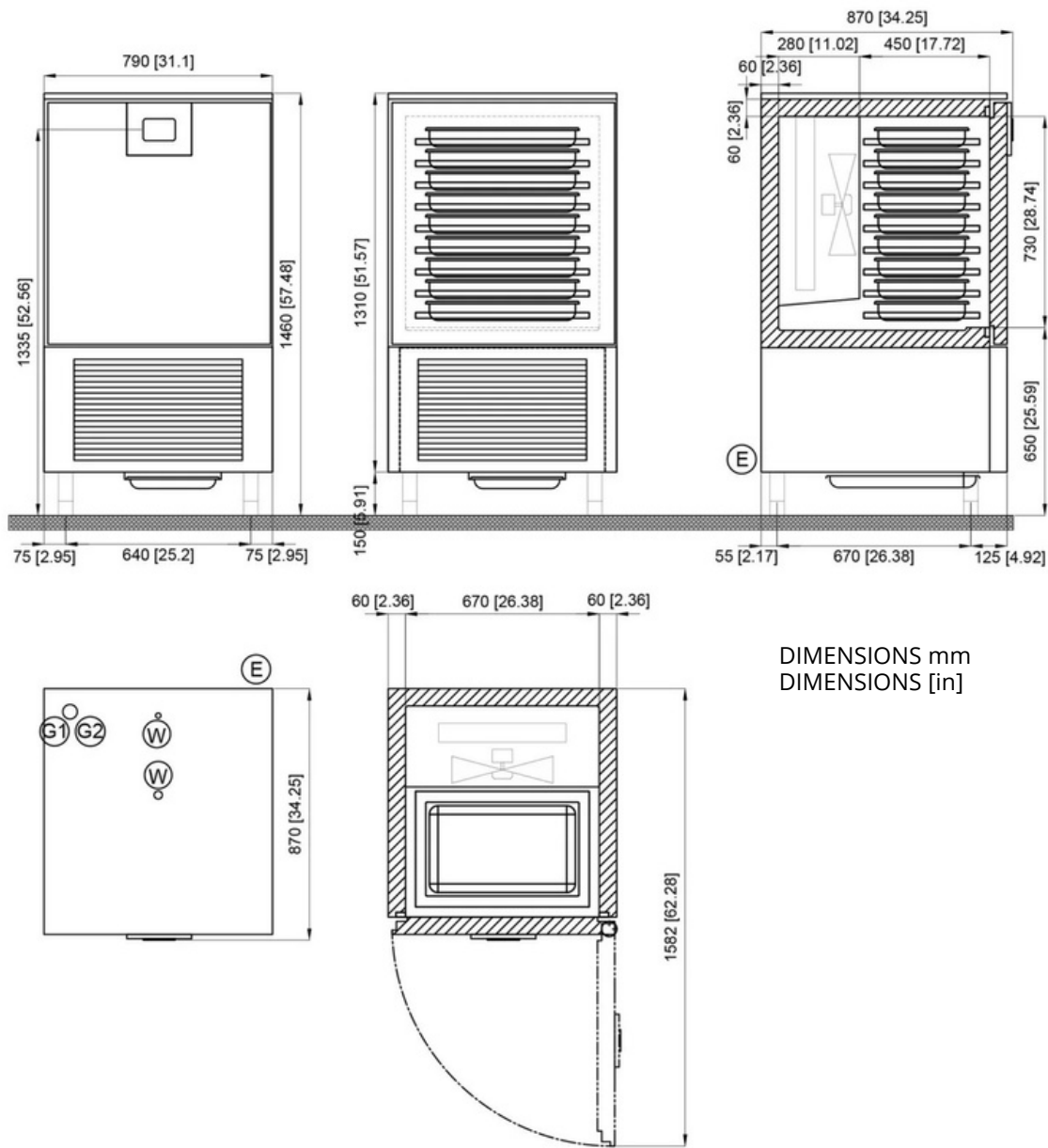
|           |         |
|-----------|---------|
| Discharge | mm 1/2" |
|-----------|---------|

### Emissions

|           |        |
|-----------|--------|
| Noisiness | db< 70 |
|-----------|--------|

\* BT - Evap. temp. -25°C / Cond. temp. +45°C.

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DIMENSIONS mm  
DIMENSIONS [in]