

A5

Specification:

The Irinox **Model A5 Blast Chiller/Shock Freezer** shall have the following characteristics: Capacity - (6) 5-liter gelato pans; a countertop or under-counter unit; two standard chilling modes, space-saving 28" unit width; and core product temperature probe, plus all the features listed and the options or accessories checked.

Sizing & Unit Production Guide:	A5
Pan Capacity	up to (6) 5-liter gelato pans
Blast Chilling Capacity [194 to 37° F]*	40 lbs.
Shock Freezing Capacity [194 to 0° F]*	22 lbs.

* Per production cycle

Standard Construction Features:

- All Type 304 stainless steel construction
- CFC-free high density polyurethane insulation
- Full-width, left hinged door with replaceable magnetic gasket
- Removable stainless steel pan supports
- Ergonomic product core temperature probe with insulated cable
- Integrated compressor and condenser
- Approved R404A refrigerant used in sealed system
- Removable front panel for easy condenser cleaning
- Water & smudge-resistant touch pad controls
- 4" stainless steel height-adjustable legs
- Bottom drip pan provided
- Hinged evaporator fan housing for easy access and cleaning
- At the end of any cycle the unit will go into hold mode

Product Warranty Protection

- 1 year, parts & labor
- 5 years on compressor

Unique Performance Features:

- Indirect air flow-ventilation reduces product moisture loss
- Chilling compartment has coved corners for uniform air movement and easier cleaning
- Special fan design speeds product chilling
- Choice of two product chilling modes (see chart below)

Operating Mode Performance & Applications:

Operating Modes:	Temperature Δ [F]*	Time	Minimum Air Temp. Used [F]	Product Applications
Chill	194° to 37°	90 minutes	23°	Ice cream and Gelato
Shock Freeze	to 0°	4 hours	-31° to -40°	Ice cream and Gelato

* Core product temperature



Item No.	_____
Qty.	_____
Project	_____

**Counter Blast Chiller/Shock Freezer
Model: A5**

Standard A Series Controls:

- Power ON-OFF
- Two Operating Modes
- Chilling cycle START-STOP
- Chill-by-time or to core temperature
- Air & Core Temperature continuous displays

Options & Accessories [Please Check]:

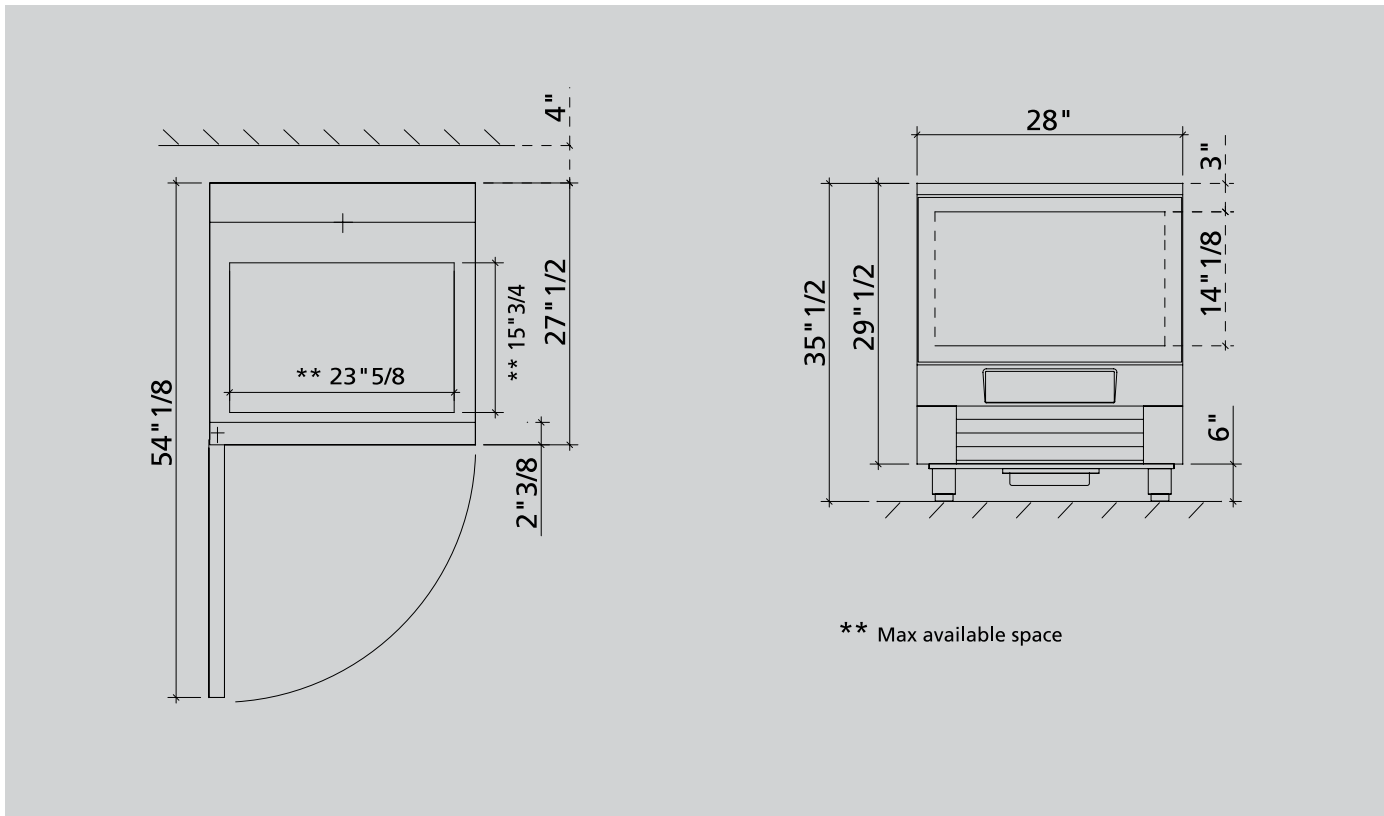
- Probe holder for liquids [centers probe in pan or container]
- Door hinged right, opens right [Hinged left std.]
- 4" Swivel casters, two locking
- Additional _____ stainless steel shelves [2 shelves standard]



IRINOX USA 50 Oliver Street, Suite W1, North Easton, MA 02356
Phone: 508-230-5818 Fax: 508-230-5819 www.irinox.com

Model: A5

All units undergo continuous product improvement and are subject to change without notice.



Equipment Dimensions & Weight		
	Unit/Tare	Crated
Width	28"	30"
Depth	27 1/2"	30"
Height w/Legs	35 1/2"	42"
Weight	227 lbs.	286 lbs.

Key Refrigeration System Data	
Model:	HCMA
Compressor Rating	3/4 HP
Refrigeration Yield*	6490 BTU/HR
Integrated Condenser	Standard
Refrigerant Type	R404A

*(Evap + 14 °F /Cond +104 °F)

Continued product development may necessitate specification changes without notice.

[E] Electric Data/Requirements			
Voltage/Phase	KW	HP	AMPS
208 Volt - 1-Phase*	1.2	1.6	5.7

*NEMA Plug - L6-20P supplied

Installation Notes:

1. Compressor requires 4" minimum rear wall clearance or 3" right and left side clearance, when no [0"] rear clearance is provided.
2. For maximum performance, unit should not abut high heat sources or be enclosed in areas with high temperatures or insufficient air exchange.



IRINOX USA 50 Oliver Street, Suite W1, North Easton, MA 02356
Phone: 508-230-5818 Fax: 508-230-5819 www.irinox.com