ITEM #: ROLL-IN BLAST CHILLER   
Quantity: One (1)  
Manufacturer: Electrolux  
Model No.: 727694 (AOF201RCU)  
Pertinent Data: Remote Condenser  
Utilities Req’d: 208V/3PH 18.0A; 1/2” IW

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Size and configuration as shown on drawings.  
3. Provide Hard Chilling: air temperature -4 °F (–20°C).  
4. Unit shall have Blast/Shock Freezing cycle: 66 lbs. (30kg) from 194 °F (90°C) up to -40 °F (-18°C) in less than four hours. Blast/Shock Freezing: low air temperature shall be adjustable up to -42 °F (-41°C).  
5. Equip unit with Automatic Holding cycle which is automatically activated at the end of each cycle to save energy and maintain the target temperature (manual activation is also possible): chilling at 37 °F (3°C) and freezing at -8 °F (-22°C).  
6. Provide unit with Turbo cooling (PATENTED) with the chiller works continuously at the desired temperature; ideal for continuous production.  
7. Unit shall have Cruise cycle (PATENTED) where the chiller automatically sets the parameters for the quickest and best chilling.  
8. Equip the unit with two (2) specialized cycles:  
a. P1 brings down ice-cream temperature to 7°F (-14°C) measured at the core when probe is inserted. Once set temperature is reached, the temporary maintenance phase automatically begins, holding the 7°F (-14°C) temperature.  
b. P2 sets temperature to -33°F (-36°C) to -40°F (-40°C) for an indefinite amount of time, maintaining the ventilation active. Temperature is adjustable up to -40°F (-40°C) without interrupting the cycle, allowing ice-cream to be kept longer in the freezer.  
9. Provide a 3-sensor core probe as standard and automatic detection of the core probe insertion.  
10. Unit shall be provided with a probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.  
11. Equip the control unit with two large displays to read out: time, core temperature, cycle countdown, alarms, service information.  
12. Unit shall provide all information related to the different operating models shall be recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.  
13. Provide the unit with a USB connection: to download HACCP data from the blast chiller (time, cavity temperature, alarms, and probe temperature).  
14. Unit shall come with a performance guaranteed at ambient temperatures of 109°F (43°C).  
15. Unit shall be capable of Blast Chiller/Shock Freezer designed to accept hot product directly from the oven, no need to reduce food temperature below 160° F (70° C) before starting the chilling/freezing cycle.  
16. Provide the unit with Soft Chilling: air temperature -28 °F (–2°C).  
17. Equip unit with audible alarms and visual indicators for food safety (HACCP) issues and separate audible and visual for unit malfunctions.  
18. Unit shall be equipped with on-board HACCP monitoring capabilities.  
19. Coordinate installation with Item #???, Refrigeration System for the Compressor.  
20. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.  
  
  
  
  
ITEM #: ROLL-IN COMBI OVEN  
Quantity: One (1)  
Manufacturer: Electrolux  
Model No.: 219785 (ECOG202T3O0)  
Pertinent Data: ---  
Utilities Req’d: 120V/1PH; 20.8A; 1” Gas @ 320,466 BTUs; 7” WC; (2) 3/4” CW, 2” IW

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide unit with Airoclima Lambada sensor controlled automatic humidity adjustment of cooking environment.  
3. Provide unit with double thermo glazed door with open frame construction for cool outside door panel.  
4. Provide three-speed fan with the hold utility.  
5. Provide all type 304 stainless steel construction.  
6. Provide low power cycle for delicate cooking.  
7. Provide Eco Delta temperature inside the cooking cell.  
8. Provide low temperature cooking (automatic Cycle) indicated for large pieces of meat.  
9. Provide hot air cycle.  
10. Provide automatic sequence phases.  
11. Provide break phase.  
12. Provide programme control setting.  
13. Provide pre-programmed regeneration cycle.  
14. Provide cook and hold cycle.  
15. Provide six-point multi sensor core platinum temperature probe.  
16. Provide air o clean fully integrated and automatic self-cleaning system.  
17. Provide electronic board for HACCP through PC Network (922275).  
18. Provide unit with fat filter, stainless steel grid, and USB Probe for sous vide cooking (922281).  
19. Contractor shall provide and coordinate hook up to Item #, Reverse Osmosis System, for use with Combi Oven.  
20. Provide external side spray unit (922171).  
21. Provide four (4) Thermal Blankets for AOS 20 GN 1/1.  
22. Provide four (4) spare Temperature Sensors.  
23. Supply equipment with “Starting Kit 2”, RO System (9R011B), RO System Tank (9R001D), Cleaning Powder (100 Bag Bucket 0S2392), Rinse and Descaling tablets (50 Count bucket 0S2394).  
24. Contractor shall coordinate with owner and operator, scheduling of Electrolux Chef Training.  
25. Unit shall be provided with installation kit, as provided by Electrolux Corporation.  
26. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.