

FoodSafe™



Model #CM 201
Walk-in Blast Chiller comes as standard with an insulated floor and loading ramp (2.36" h)

MONOCOQUE WALK-IN BLAST CHILLER WITH SELF-CONTAINED CONDENSING UNIT

Only Piper's equipment has the advantage of **FoodSafe** technology and certification. This ensures that your food is kept "out of the **DANGER-ZONE**." Food spoilage occurs mainly because of rapidly accelerated bacteriological activity within the 40F-140F "**DANGER-ZONE**."

Since there is no simple way of knowing when the degree of contamination has risen to a level which could result in illness or death, chilling or freezing food rapidly is the only **FoodSafe** answer. FDA & HACCP regulations permit a maximum of 6 hours to chill food from 140 to 40 degrees, while some states now permit only 4 hours. This is 6 to 8 times faster than what traditional refrigeration equipment can accomplish.

Blast chilling and shock freezing are the key factors in HACCP compliance and the fight against foodborne pathogens. **Nothing does it better than FoodSafe**.

OPERATION

- ◆ Digital controls with display of set and detected values.
- ◆ Circuit breaker for compressor protection.
- ◆ Internal fan stop by micro switch when door is opened.
- ◆ The T version can store up to 99 programs, any HACCP alarms and control up to four core probes or one 4 sensor probe (optional).
- ◆ Needle probe heating.
- ◆ Pre-cooling function.
- ◆ Automatic storing at end of blast chilling.

COOLING SYSTEM

- ◆ Indirect blowing electronic fans, efficient but gentle on food
- ◆ R404A refrigerant.
- ◆ High rate fans for maximum cooling efficiency

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

CM 201

CONSTRUCTION

- ◆ Monocoque walk in blast chiller with self-contained condensing unit (Air).
- ◆ Walk in blast chiller comes as standard with an insulated floor and loading ramp (2.36" h)
- ◆ External part in stainless steel AISI 304 18/10.
- ◆ Cavity with rounded corners, fully made in AISI 304 18/10 stainless steel.
- ◆ Inside bottom and floor die-formed leakproof
- ◆ High-density expanded polyurethane insulation (about 2.7 lb/ft3), thickness 3.15", without HCFC.
- ◆ Heating element on the body under the magnetic gasket.
- ◆ Copper-aluminium evaporator with cathoporesis anticorrosion treatment.
- ◆ Door with rubber sweeper gasket with closing hinges.
- ◆ Door with lock.
- ◆ Internal evaporator bumpers in stainless steel to prevent damage by trolleys.
- ◆ External protection in stainless steel to prevent damage to control panel.

STANDARD EQUIPMENT

- ◆ Heated core probe.

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- ◆ USB connection for upload and download.

EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- ◆ Trolley with drip tray: 20 x 1/1GN
- ◆ Maximum load 198.4 lb - Maximum load per tray 55.1 lb.
- ◆ Removable steriliser.
- ◆ Time and temperature recorder with printer HACCP.

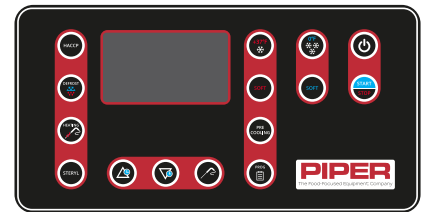
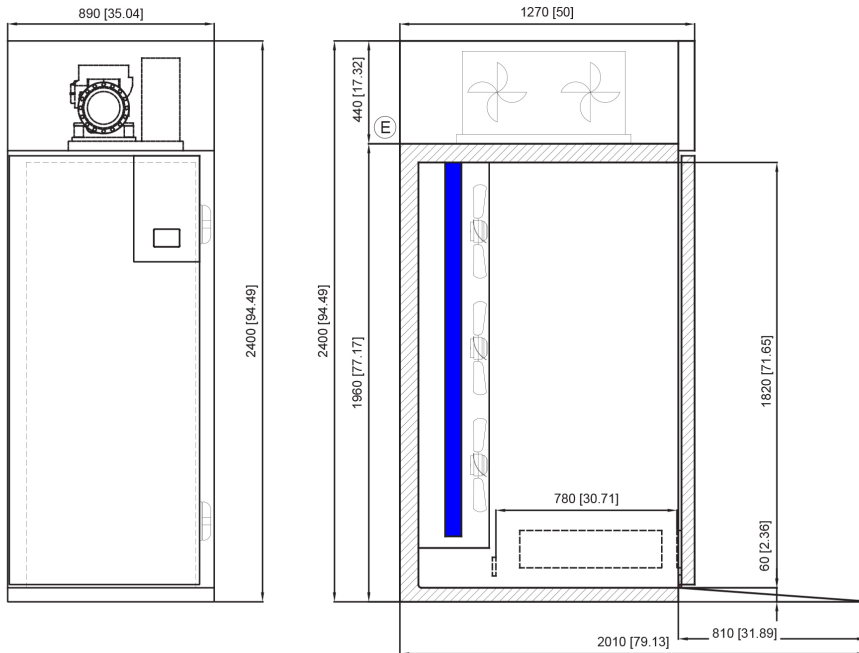
WARRANTY

- ◆ One year parts and labor. Warranty is detailed on inside front cover of the price list.

SPEC S-15

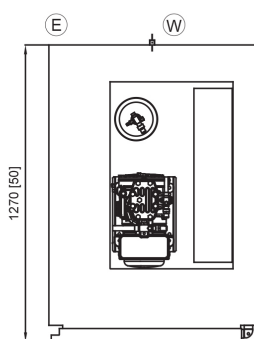
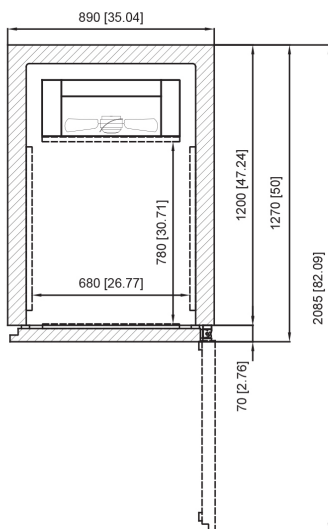
PIPER
The Food-Focused Equipment Company
a **CFSBRANDS** company

300 S. 84th Avenue
Wausau, WI 54401
Phone: 800-544-3057
Fax: 715-842-3125
www.piperonline.net



T Version

Blast Chilling 194°F / 37.4°F
Deep Freezing 194°F / -0.4°F



E ELECTRICAL CONNECTION

W DRAIN CONNECTION 1/2"

DIMENSIONS mm [in]

TECHNICAL DATA					
Capacity		GN 2/1	Blast Chilling Capacity(*) 194°F / 37.4°F	lb	198.41
Trolleys capacity		n. 1-NKS201	Shock Freezing capacity(*) 194°F / -0.4°F	lb	110.23
Dimensions	inch	35 x 50 x 94.48	Total electric power	kw	4.565
Internal dimensions	inch	26.77 x 30.71 x 71.65	Power supply voltage	V - Hz	3ph / 208 - 60 Hz
Door span	inch	26.77 x 71.65 h	Consumption	A	9.03
Dimensions with packing	inch	45.28 x 61.03 x 101.97	Refrigeration capacity (°)	kw	4.92
Weight - Net / Gross	lb	716.51 / 815.72	Refrigerant type		R404A
PU Insulation	inch	3.15	Noise level	db(A)	43
Floor height	inch	2.36	Climate class		4
N° of Doors	n°	1	Defrost type		Door open

(*)Temp. evap. 14°F - Temp. cond. 104°F

(*) Test in compliance UNI EN 17032

S-15 SPEC

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LIMITED WARRANTY: PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.