

# HCMA 141.50L

**Specification:**

The Irinox Model HCM 141.50L Blast Chiller/Shock Freezer shall have the following characteristics: Capacity - (12) 18" x 26" pans or up to (24) 12" x 20" x 2½" pans; three standard chilling modes, and core product temperature probe with heated probe, plus all the features listed and the options or accessories checked.

Sizing & Unit Production Guide:	HCMA
Pan Capacity [12" x 20" x 2-1/2"] steam table pan	24
Pan Capacity [18" x 26"] full-size sheet pan	12
Interior Pan Spacing	2¾"
Blast Chilling Capacity [194° to 37° F]*	110 lbs.
Shock Freezing Capacity [194° to 0° F]*	65 lbs.

\* Per production cycle



Item No.	_____
Qty.	_____
Project	_____
	_____
	_____
	_____
	_____
	_____

**Standard Construction Features:**

- All Type 304 stainless steel construction
- CFC-free high-density polyurethane insulation
- Full-width door with replaceable magnetic gasket
- Ergonomic easy-grab door handle
- Removable stainless steel pan supports
- Ergonomic product core temperature probe with insulated cable
- Integrated single compressor and condenser
- Approved R404A refrigerant used in sealed system
- Front access door for easy condenser cleaning
- Water & smudge-resistant touch pad controls
- 4" stainless steel height-adjustable legs
- Door hinged left
- 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 covered corners for uniform air movement and easier cleaning
- Special fan design speeds product chilling
- Heated product core temperature probe
- Choice of three product chilling modes:

**Reach-In Blast Chiller/Shock Freezer**

**Model: HCMA 141.50L** Our Model Is Not a Shock Freezer

**Standard HC Series Controls:**

- Power ON-OFF
- Three Operating Modes
- Chilling cycle START-STOP
- Chill-by-time or to core temperature
- Compartment Air & Core Temperature continuous LCD displays
- Probe heat
- HACCP printout [Optional]

**Options & Accessories [Please Check]:**

- Mobile tray loading rack
- Sous vide pouch core temperature probe
- Probe holder for liquids [centers probe in pan or container]
- Door hinged right, opens right [Hinged left std.]
- Portable HACCP Data Printer
- 4" swivel casters, two locking
- Stainless steel shelves for holding 12" x 20" x 2½" pans  
Add'l shelves: \_\_\_\_\_ (six shelves, 12 pan capacity standard)
- U.V. anti-bacterial sterilizing lamps
- Data management software & data port for HACCP reporting
- PC Connection Kit

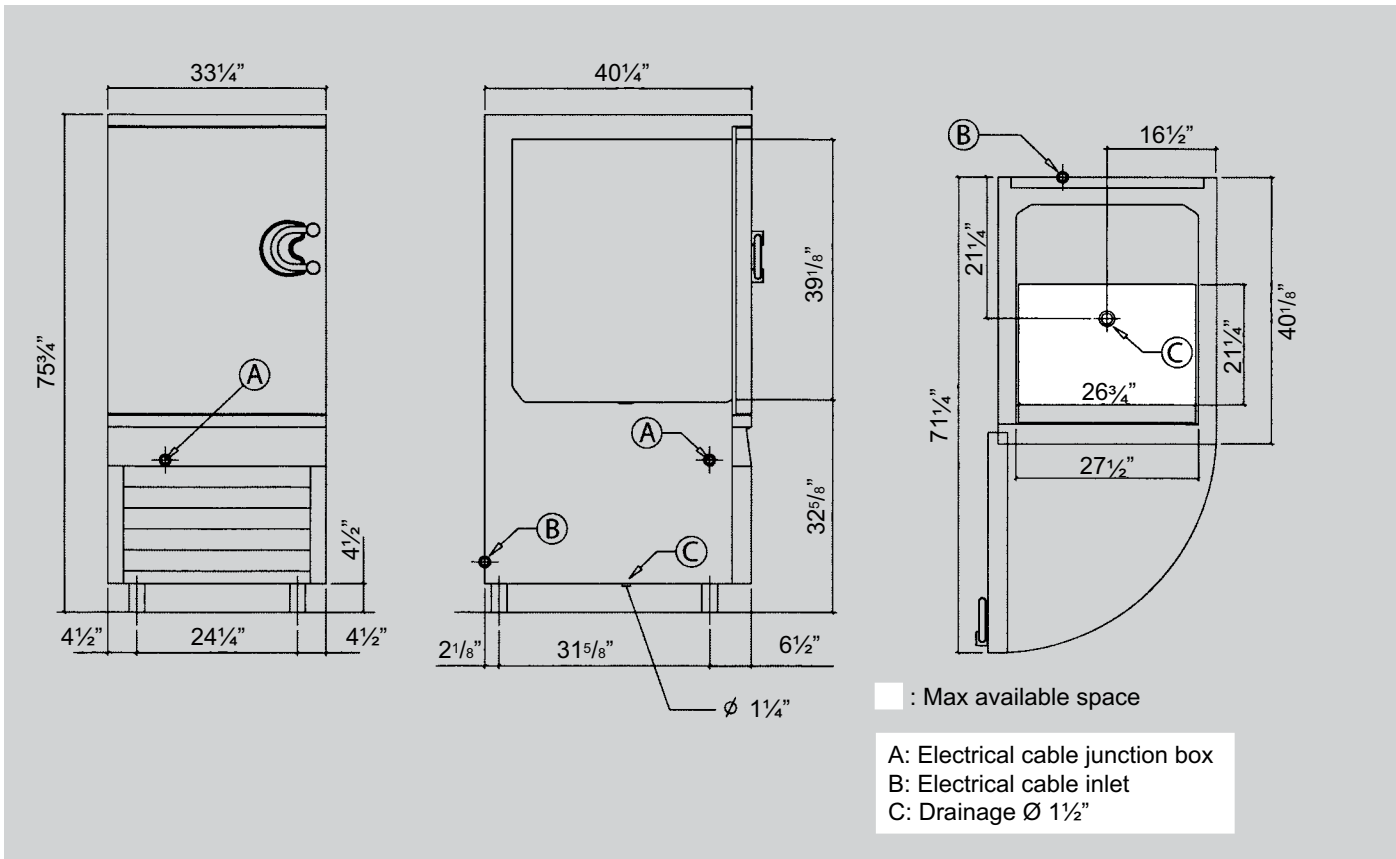
Operating Mode Performance & Applications:				
Operating Modes:	Temperature Δ [F]*	Time	Minimum Air Temp. Used [F]	Product Applications
Soft Chill	194° to 37°	90 minutes	32°	Delicate or thin food items
Hard Chill	194° to 37°	90 minutes	Variable to -4°	Dense, large food items
Shock Freeze	to 0°	4 hours	-31° to -40°	All cooked and raw product

\* Core product temperature



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

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<b>Equipment Dimensions &amp; Weight</b>	
Width	33 1/4"
Depth	40 1/4"
Height w/Legs	75 3/4"
Height w/4" Casters	77"
Weight	800 lbs.

<b>Key Refrigeration System Data</b>	
Compressor Rating	1.8 HP
Refrigeration Yield*	16,235 BTU/HR
Integrated Condenser	Standard
Refrigerant Type	R404A

\*(Evap + 14°F / Cond +104°F)

<b>[E] Electric Data/Power Requirements</b>	KW	HP	AMPS
208 Volt - 3-Phase*	3.7	5.0	13

\* NEMA plug L15-20 supplied

**[D] Drain Connection:** 1-1/4" ID [Per local codes].

Continued product development may necessitate specification changes without notice.



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