Rapido
Blast Chiller-Freezer 20GN2/1
150/120 kg - Remote

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

110556 (ZBFA22LRE)

Rapido blast chiller freezer 150/120kg, 20 GN 2/1 or 600x400mm with touch screen control and remote refrigerating unit

Short Form Specification

Item No. _____

- Blast chiller freezer with high resolution full touch screen interface, multilanguage
- For GN, 400x600 or Banqueting trolleys.
- Load capacity: chilling 150 kg; freezing 120 kg
- AirFlow air distribution system to achieve maximum performance
- Chilling/Freezing modes: Automatic (10 food families with 100+ different pre-installed variants); Programs (a maximum 1000 programs can be stored and organized in 16 different categories); Manual (soft chilling, hard chilling, freezing, holding, turbo cooling and lite hot cycles); Special Cycles (Cruise chilling, fast thawing, Sushi&Sashimi, Sous-Vide chilling, ice-cream)
- Special functions: MultiTimer chilling/freezing, Make-it-Mine to customize interface, SoloMio to customize homepage, agenda Calendar
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE 2.0)
- Automatic and manual defrosting and drying
- USB port to download HACCP data, programs and settings. Connectivity ready
- 3-point multi sensor core temperature probe
- Stainless steel construction throughout
- Internal rounded corners
- Remote refrigeration unit (optional accessory).
- R452a refrigerant gas
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5)
- Compatible with Electrolux, Zanussi and Rational ovens.

APPROVAL:

Main Features

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Blast Chilling cycle: 150 kg from +90°C up to + 3°C in less than 90 minutes.
- Blast Freezing cycle: 120 kg from 90°C up to -18°C in less than four hours.
- Chilling cycle (+10°C to -41°C) with automatic preset cycles:
  - Soft chilling (air temperature 0°C), ideal for delicate food and small portions.
  - Hard chilling (air temperature -20°C), ideal for solid food and whole pieces.
- X-Freeze cycle (+10°C to -41°C): ideal for blast freezing all kinds of food (raw, half or fully cooked).
- Lite-Hot cycle (+40°C to -18°C): ideal for soft heating preparations.
- Holding at +3 °C for chilling or -22 °C for freezing, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Automatic mode including 10 food families (meat, poultry, fish, sauces and soup, vegetables, pasta/rice, bread, savory and sweet bakery, dessert, beverage fast cooling) with 100+ different pre-installed variants. Through Automatic Sensing Phase the blast chiller optimizes the chilling process according to size, quantity and type of food loaded to achieve the selected result. Real time overview of the chilling parameters. Possibility to personalize and save up to 70 variants per family.
- Programs mode: a maximum of 1000 programs can be stored in the blast chiller's memory, to recreate the exact same high standard at any time. The programs can be grouped in 16 different categories to better organize the menu. 16-step chilling programs also available.
- MultiTimer function to manage up to 20 different chilling cycles at the same time, improving flexibility and ensuring excellent results. Can be saved up to 200 MultiTimer programs.
- 3-point multi sensor core temperature probe for high precision and food safety.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).
- Pictures upload for full customization of cycles.
- Customizable pre-cooling function.
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE 2.0 Patented US7971450B2 and related family) for an easier planning of the activities.
- Automatic and manual defrosting and drying.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- USB port to download HACCP data, share chilling programs and configurations.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.

Zanussi Professional
www.zanussiprofessional.com
zanussiprofessional@electrolux.com

- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).
- Special Cycles:
  - Cruise Chilling automatically sets the parameters for the quickest and best chilling (it works by probe)
  - Fast Thawing
  - Sushi&Sashimi (anisakis-free food)
  - Sous-vide chilling
  - Ice Cream
- AirFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber combined with high precision variable speed fan.
- SoloMio lets the user group the favorite functions in the homepage for immediate access.
- Calendar works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory – contact the Company for more details).

Construction
- Remote refrigeration unit (optional accessory).
- Environmentally friendly: R452a as refrigerant gas.
- Solenoid valve to automatically manage the gas pressure in the thermodynamic circuit.
- Main components in 304 AISI stainless steel.
- Evaporator with antirust protection.
- Motors and fan waterproof protected IP23.
- Seamless hygienic internal chamber with all rounded corners for easy cleaning.
- Removable magnetic gasket door with hygienic design.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.

Included Accessories
- 1 of 3-sensor probe for blast chiller freezer   PNC 880582

Optional Accessories
- Bakery/pastry rilsan grid for blast chiller, lengthwise (600x400mm)   PNC 880294 ❑
- 6-sensor probe for blast chiller freezer   PNC 880566 ❑
- Kit of 3 single sensor probes for blast chiller/freezers   PNC 880567 ❑
- 3-sensor probe for blast chiller freezer   PNC 880582 ❑
- AIR COOLED REMOTE UNIT FOR BCF 20 GN 2/1 150kg - R452A   PNC 881269 ❑
- WATER COOLED REMOTE UNIT FOR BCF 20 GN 2/1 150kg - R452A   PNC 881270 ❑
- Roll-in rack for 2/1 gastronorm grids   PNC 881449 ❑
- Pair of AISI 304 stainless steel grids, GN 1/1   PNC 922017 ❑
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1   PNC 922036 ❑
- Trolley with tray rack 20 GN 2/1, 63mm pitch (included) - AOS/EASYLINE RANGE   PNC 922044 ❑
- Trolley with tray rack, 16 GN 2/1, 80mm pitch - AOS/EASYLINE RANGE   PNC 922046 ❑
- Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch - AOS/EASYLINE RANGE   PNC 922055 ❑
- AISI 304 stainless steel grid, GN 1/1   PNC 922062 ❑
- Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners) - AOS/EASYLINE RANGE   PNC 922069 ❑
- AISI 304 stainless steel grid, GN 2/1   PNC 922076 ❑
- Pair of AISI 304 stainless steel grids, GN 2/1   PNC 922175 ❑
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm   PNC 922189 ❑
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm   PNC 922190 ❑
- Baking tray with 4 edges in aluminum, 400x600x20mm   PNC 922191 ❑
- Pair of frying baskets   PNC 922239 ❑
- AISI 304 stainless steel bakery/pastry grid 400x600mm   PNC 922264 ❑
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1   PNC 922266 ❑
- Kit universal skewer rack and 4 long skewers for GN 1/1 ovens   PNC 922324 ❑
- Kit universal skewer rack and 6 short skewers for Lengthwise GN 2/1 and Crosswise ovens   PNC 922325 ❑
- Universal skewer rack   PNC 922326 ❑
- 6 short skewers   PNC 922328 ❑
- Multipurpose hook   PNC 922348 ❑
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1   PNC 922362 ❑
- Dehydration tray, GN 1/1, H=20mm   PNC 922651 ❑
- Flat dehydration tray, GN 1/1   PNC 922652 ❑
- Connectivity hub (router)   PNC 922697 ❑
- Spit for lamb or suckling pig (up to 30kg) for 20 GN 2/1 ovens   PNC 922711 ❑
- Probe holder for liquids   PNC 922714 ❑
- Non-stick universal pan, GN 1/1, H=20mm   PNC 925000 ❑
- Non-stick universal pan, GN 1/ 1, H=40mm   PNC 925001 ❑
- Non-stick universal pan, GN 1/1, H=60mm   PNC 925002 ❑
- Double-face griddle, one side ribbed and one side smooth, GN 1/1   PNC 925003 ❑
- Aluminum grill, GN 1/1   PNC 925004 ❑
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1   PNC 925005 ❑
- Flat baking tray with 2 edges, GN 1/1   PNC 925006 ❑
- Baking tray for 4 baguettes, GN 1/1   PNC 925007 ❑
- Potato baker for 28 potatoes, GN 1/1   PNC 925008 ❑
- Kit of 6 non-stick universal pans, GN 1/1, H=20mm   PNC 925012 ❑
- Kit of 6 non-stick universal pans, GN 1/1, H=40mm   PNC 925013 ❑
- Kit of 6 non-stick universal pan GN 1/1, H=60mm   PNC 925014 ❑
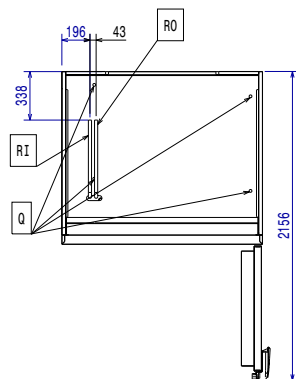
ZANUSSI PROFESSIONAL

Front
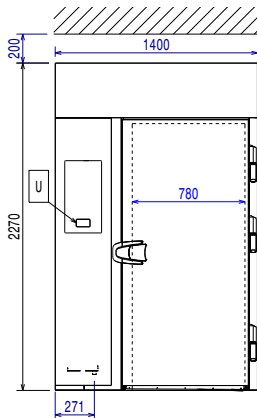
Side
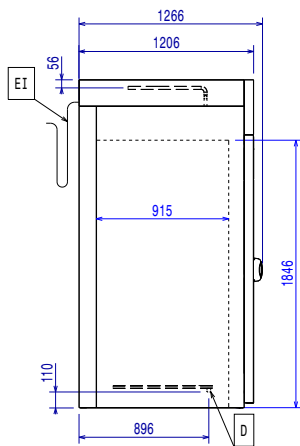
EI = Electrical inlet (power)
RO = Refrigerant Outlet

Top

Electric

Supply voltage:
110556 (ZBFA22LRE) 380-415 V/3N ph/50/60 Hz
Electrical power max.: 6.4 kW
Circuit breaker required
Heating power: 6.4 kW

Water:

Drain line size:

Installation:

Clearance: 5 cm on sides and back.
Please see and follow detailed installation instructions provided with the unit

Capacity:

Max load capacity: 150 kg
Trays type: 600x400;GN 2/1

Key Information:

Door hinges: Right Side
External dimensions, Width: 1400 mm
External dimensions, Height: 2270 mm
External dimensions, Depth: 1266 mm
Net weight: 180 kg
Shipping weight: 190 kg
Shipping volume: 4.81 m³
Condenser cooling type:

Refrigeration Data

Remote refrigeration unit required.
Refrigerant type:
Suggested refrigeration power: 8070 W
Condition at evaporation temperature: -20 °C
Condition at condensation temperature: 40 °C
Condition at ambient temperature: 30 °C
Connection pipes (remote) - outlet: 12 mm
Connection pipes (remote) - inlet: 22 mm
Note: refrigeration power calculated at a distance of 20 linear mt.

2020.08.12