

## Blast Chillers-Freezers CW Blast Chiller-Freezer Crosswise 10 1/1 - 32/28kg (R452A)

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



110833 (BCF28A)

Blast chiller & freezer  
32/28kg, compatible with  
10x1/1 GN crosswise oven -  
R452A

### Short Form Specification

#### Item No.

For 10 GN1/1 or 600x400 mm trays. Load capacity: chilling 40 kg; freezing 28 kg (UK guidelines). Main components in 304 AISI stainless steel. Internal rounded corners and drain. Built-in refrigeration unit. Automatic detection of food probe insertion. Automatic and Manual defrost. Blast chilling real residual time estimation (A.R.T.E.). Turbo cooling function. Specific cycles for ice cream. Evaporator with antirust protection. Digital temperature and time display. HACCP and Service alarms with data logging. Operating air temperature: +3 -41° C. For ambient temperatures up to 40°C. Cyclopentane insulation (HCFC, CFC and HFC free). R452A refrigerant gas (HCFC and CFC free).

### Main Features

- Blast Chilling cycle: 32 kg from 90°C up to 3°C in less than 90 minutes.
- Blast Freezing cycle: 28 kg from 90°C up to -18°C in less than 240 min.
- Hard Chilling (air temperature -20°C).
- Holding at +3 °C for chilling or -36 °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.
- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Two customizable cycles (P1 & P2) for each operating mode, allowing to set the time and air temperature. These programs can be converted into ice-cream specialized cycles (shape maintenance and holding).
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- Single sensor core probe as standard.
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE) for an easier planning of the activities.
- Soft Chilling (air temperature -2°C).
- Freezing (air temperature -36°C)
- Performance guaranteed at ambient temperatures of +40°C.

### Construction

- Environmentally friendly: R452a as refrigerant gas.
- High density polyurethane insulation, 60 mm thickness, HCFC free.
- Main components in 304 AISI stainless steel.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- No water connections required.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.

### Included Accessories

- 1 of 1 single-sensor probe for blast chiller and blast chiller&freezers PNC 880213

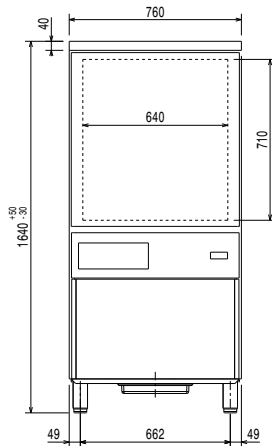
### Optional Accessories

- Kit of HACCP advanced connection for blast chiller/freezers PNC 880183
- 3-sensor probe for blast chiller and blast chiller/freezers PNC 880212
- 1 single-sensor probe for blast chiller and blast chiller&freezers PNC 880213

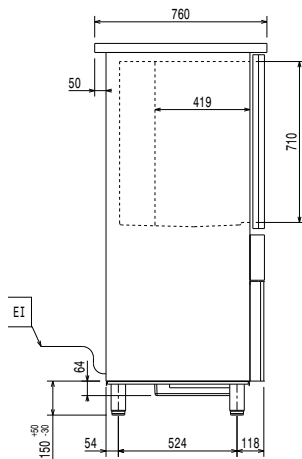
APPROVAL: \_\_\_\_\_

- Rilsan grid, 600x400 mm PNC 880864
- Plastic coated grid, 1/1GN PNC 881061
- 4 wheels for blast chillers PNC 881097
- Base for 10 GN 1/1 tray rack support for 28 kg blast chillers and blast chiller/freezers PNC 881518
- Pair of 1/1 GN grids in 304 AISI PNC 921101
- 80mm pitch side hangers for 10 1/1 GN electric oven PNC 922115
- 80mm pitch side hangers for 10 1/1 GN gas oven PNC 922116
- 60mm pitch side hangers for 10 1/1 GN electric oven PNC 922121
- 60mm pitch side hangers for 10 1/1 GN gas oven PNC 922122
- Trolley for 10 2/1 GN roll-in rack PNC 922128
- Trolley for 10 1/1 GN roll-in rack PNC 922130
- Kit HACCP EKIS PNC 922166
- Kit to convert to 10 1/1 GN roll-in rack PNC 922201

**Front**

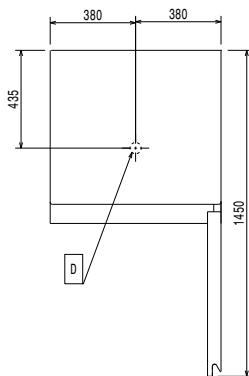


**Side**



EI = Electrical inlet (power)  
RO = Refrigerant Outlet

**Top**



**Electric**

Supply voltage:  
110833 (BCF28A) 380-415 V/3N ph/50/60 Hz  
Electrical power max.: 2.88 kW  
Circuit breaker required

**Installation:**

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

**Capacity:**

GN: 10 - 1/1 containers

**Key Information:**

External dimensions, Width: 760 mm  
External dimensions, Height: 1640 mm  
External dimensions, Depth: 760 mm  
Net weight: 140 kg  
Shipping weight: 160 kg  
Shipping volume: 1.3 m<sup>3</sup>

**Refrigeration Data**

Control type: Electronic  
Refrigerant type: R452A  
Refrigeration power: 1464 W  
Refrigeration power at evaporation temperature: -30 °C  
Refrigerant weight: 1500 g

**Product Information (EN17032 – Commission Regulation EU 2015/1095)**

Energy consumption, cycle (chilling): 0.095 kWh/kg  
Chilling Cycle Time (+65°C to +10°C): 112 min  
Full load capacity (chilling): 40 kg  
Energy consumption, cycle (freezing): 0.288 kWh/kg  
Freezing Cycle Time (+65°C to -18°C): 270 min  
Full load capacity (freezing): 25 kg