

# Blast Chillers-Freezers CW Blast Chiller-Freezer Crosswise 6 1/1 - 12,5/7kg (R452A)



110836 (BCF7A)

Blast chiller & freezer 12,5/7kg, compatible with 6x1/1GN crosswise oven -R452A

# **Short Form Specification**

#### Item No.

For 6 GN1/1 or 600x400 mm trays. Load capacity: chilling 12,5 kg; freezing 7 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).

#### <u>APPROVAL:</u>

TEM #
MODEL #
NAME #
SIS #
NA #

### **Main Features**

- 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).
- Blast Chilling cycle: 12,5 kg from 90°C up to 3°C in less than 90 minutes.
- Blast Freezing cycle: 7 kg from 90°C up to -36°C in less than 240 min.
- Will freeze product from 90 °C to -18 °C or below in less than 240 minutes.
- Easy-to-use, electronic control panel. Fully programmable.
- Soft Chilling (air temperature -2°C).
- Hard Chilling (air temperature -20°C).
- Freezing (air temperature -36°C)
- 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.
- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- 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 maintainance and holding).
- Single sensor core probe as standard.
- Control unit provides several operating settings (programmable parameters): time/core temperature according to NF and UK regulations, time/air temperature/ probe personalized according to national regulations, sterilizing cycle: UV lamps built-in (on request), 3 single sensor or 3-sensor temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting.
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE) for an easier planning of the activities.
- Performance guaranteed at ambient temperatures of +40°C.

#### Construction

- Magnetic, easy-to-remove heated gaskets.
- Seamless hygienic inner cell with all rounded corners for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- Internal and external finishing in 304 AISI stainless steel and backpanel in galvanized steel.
- Environmentally friendly: R452a as refrigerant gas.
- High density polyurethane insulation, 60 mm tickness, HCFC free.
- Main components in 304 AISI stainless steel.
- Inner cell with fully rounded corners.
- 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 PNC 880213 and blast chiller&freezers

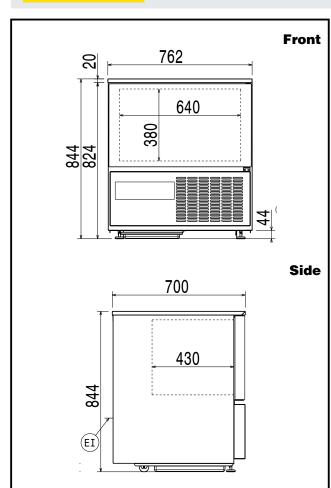
# **Optional Accessories**

<ul> <li>3-sensor probe for blat chiller and blast chiller/freezers</li> </ul>	PNC 880212
• 1 single-sensor probe for blast chiller and blast chiller&freezers	PNC 880213
<ul> <li>4 feet for 10-kg blast chiller and chiller/ freezer</li> </ul>	PNC 880338
• Rilsan grid, 600x400 mm	PNC 880864
Plastic coated grid, 1/1GN	PNC 881061
• Pair of 1/1 GN grids in 304 AISI	PNC 921101
• Kit HACCP EKIS	PNC 922166

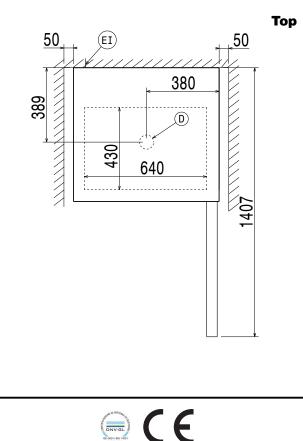


The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.





- **EI** = Electrical inlet (power)
- **R0** = Refrigerant Outlet



# Blast Chillers-Freezers CW Blast Chiller-Freezer Crosswise 6 1/1 - 12,5/7kg (R452A)

## Electric

Supply voltage:	
110836 (BCF7A)	230 V/1 ph/50 Hz
Electrical power max.:	0.73 kW
Circuit breaker required	

### Installation:

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

6 - 1/1 containers

## **Capacity:**

GN:

#### **Key Information:**

External dimensions, Width:	762 mm
External dimensions, Height:	844 mm
External dimensions, Depth:	700 mm
Net weight:	95 kg
Shipping weight:	100 kg
Shipping volume:	0.69 m <sup>3</sup>

## **Refrigeration Data**

Control type:	Electronic
Refrigerant type:	R452A
Refrigeration power:	234 W
Refrigeration power at evaporation	
temperature:	-23.3 °C
Refrigerant weight:	460 g

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

Energy consumption, cycle (chilling):	0.094 kWh/kg
Chilling Cycle Time (+65°C to +10° C):	113 min
Full load capacity (chilling):	15 kg
Energy consumption, cycle (freezing):	0.507 kWh/kg
Freezing Cycle Time (+65°C to -18° C):	250 min
Full load capacity (freezing):	5 kg

Blast Chillers-Freezers CW Blast Chiller-Freezer Crosswise 6 1/1 - 12,5/7kg (R452A)

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.