

RANGE COMPOSITION

Chilling means bringing the temperature of cooked food from +90°C to +3°C in a short time lap to minimize bacteria proliferation and avoid loss of food consistency and texture. The ZANUSSI easyChill Blast Chillers reduce temperature to +3°C at food core in less than 90 minutes. After the Blast Chilling a holding cycle starts automatically to maintain food at +3°C. Blast chilled food has a solid 5 days shelf life without loss of flavour, nutritional values and weight. The opportunity to prepare in a single shot the food to be used in different times during the week enables a better work scheduling and therefore a sensible reduction in labour costs.



110718

10/15/28 kg

ACTIVE BLAST CHILLERS **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Soft Chilling (Air temperature -2°C).
- ◆ Hard Chilling (Air temperature -12°C).
- ◆ All the probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation): the machine displays the actual time needed to end the cycle and to make planning the activities easier.
- ◆ Holding at +3°C (automatically activated at the end of each cycle).
- ◆ Turbo cooling: the chiller works continuously at the desired temperature. Ideal for continuous production and for pastry application.
- ◆ Automatic recognition of the insertion of the food probe (cycles piloted either by food probe temperature or by time)
- ◆ Single sensor core probe as standard (except for code 110780).

CHARACTERISTICS	MODELS		
	BC10A 110780	BC15A 110717	BC28A 110718
Power supply	Electric	Electric	Electric
Productivity per cycle - kg.			
NF Regulations - chilling / freezing	7.2	10.8	21.6
UK Guide lines - chilling / freezing	10	15.2	28
Gross capacity (D.I.N. 8952) - l.	72	115	210
Cooling unit	Built-In	Built-In	Built-In
External dimensions - mm			
width	762	760	760
depth/with open doors	700, 1407	760, 1500	760, 1500
height	850	970	1640
Internal dimensions - mm			
width	640	641	640
depth	400	419	419
height	380	400	730
N° and type of door	1	1	1
Door hinges	Right Side	Right Side	Right Side
Trays type	600x400; GN 1/1	GN 1/1; 600x400	GN 1/1; 600x400
Max load capacity - trays h 65 mm - n°	3	3	6
Compressor power - HP	1/4	3/8	3/4
N° defrost in 24 hrs.	4/30'	4/30'	6
Refrigerant type	R134a	R134a	R134a
Refrigerant quantity - g.	1100	1100	1530
Refrigeration power - W	980	707	1436
Refrigerant power			
at evaporation temperature - °C	7.3	-5	-5
Power - kW			
installed-electric	0.51	0.715	1.096
Noise level - dBA	56	62	66
Net weight - kg.	88	95	124
Power supply - V, phases, Hz	230 V, 1N, 50	230 V, 1N, 50	230 V, 1N, 50
INCLUDED ACCESSORIES			
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER		1	1

- ◆ The control unit provides several operating settings: time/core temperature according to NF and UK regulations, time/air temperature/probe personalised 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. All parameters are programmable.
- ◆ The control unit provides two large displays to read out: time, core temperature, residual time, alarms, service information.
- ◆ Two customizable cycles for each operating modes, allowing setting time and air temperature. These two programs (P1-P2) can be converted into ice-cream specialist cycles (shape maintenance and holding).

- ◆ All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- ◆ An audible alarm starts when the cycle ends or terminates abnormally.
- ◆ Chilling times can vary according to food quantity, density, moisture contents and type of containers.
- ◆ Internal and external finishing in 304 AISI stainless steel and backpanel in galvanized steel.
- ◆ HCFC, CFC and HFC free insulation (Cyclopentane), HCFC and CFC free refrigerant gas (R404a).
- ◆ Developed and produced in ISO 9001 and ISO 14001 certified factory.
- ◆ Inner cell with rounded corners.

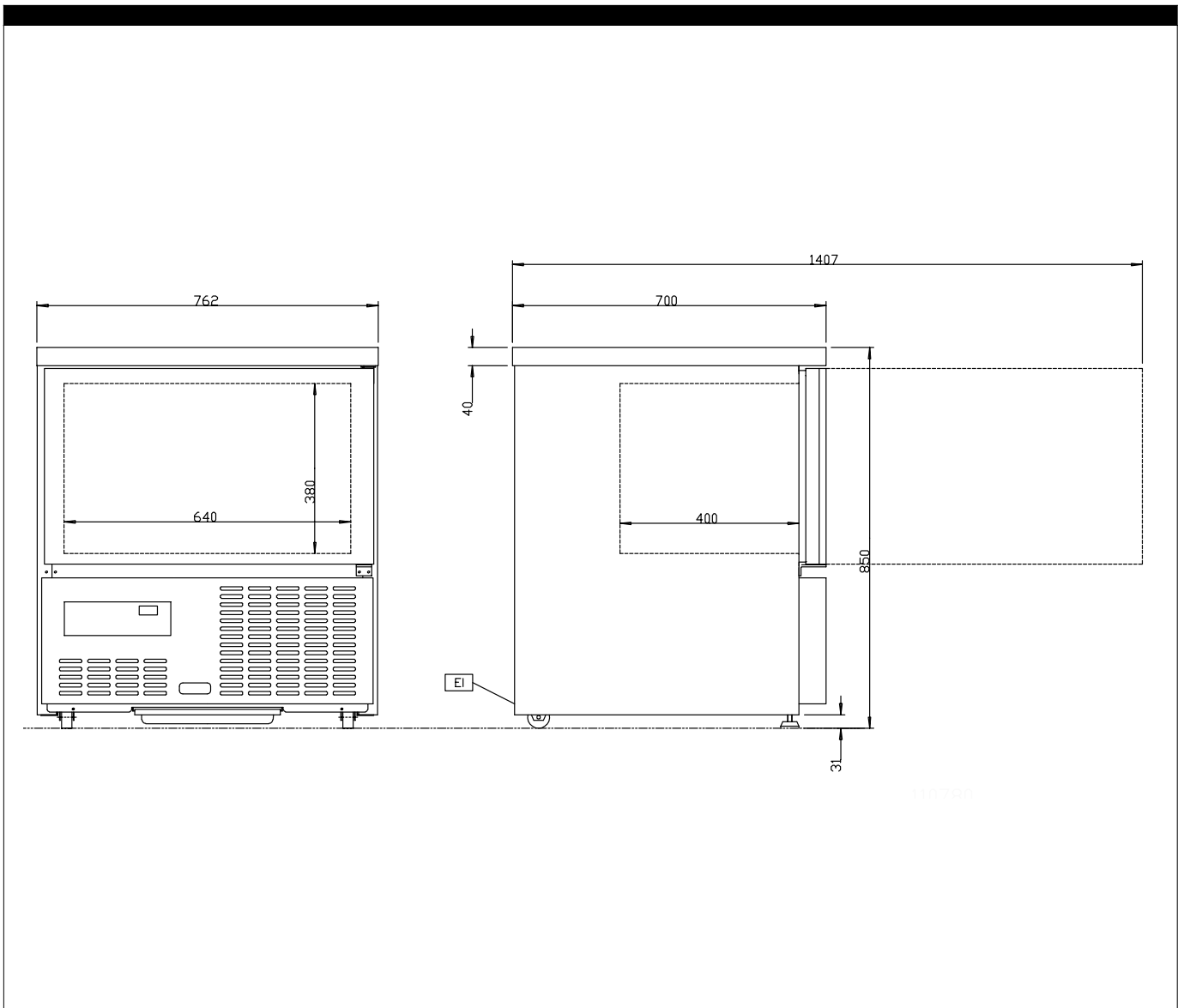
- ◆ Door equipped with removable magnetic gasket with hygienic design.
- ◆ Evaporator with antirust protection.
- ◆ Ventilator swinging panel for easy access to the evaporator.
- ◆ Automatic heated door frame.
- ◆ Thermostatic expansion valve to optimize the cooling unit efficiency.
- ◆ Adjustable feet 150 mm high (except for code 110780).
- ◆ Stand alone printer as accessory.
- ◆ PC connection as accessory, gate RS 485.
- ◆ No water connections required: Waste water can be plumbed into drain, but can also be collected in an optional waste container.

*NF HYGIENE ALIMENTAIRE
certifying authority: AFAQ AFNOR
CERTIFICATION. Address: 11, Avenue Francis de
Pressense - 93571 Saint-Denis La Plaine Cedex
- France. Conformity with regulation NF031.
Certified guarantees: fitness for cleaning, thermal
performance

ACCESSORIES	MODELS		
	BC10A 110780	BC15A 110717	BC28A 110718
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	880089	880089	880089
2 SINGLE SENSOR PROBES CHILLER+C/FREEZER	880096	880096	880096
3-SENSOR PROBE FOR CHILLER+C/FREEZER	880088	880088	880088
4 FEET FOR UNDERCOUNTER BLAST CHILLER	881493		
4 WHEELS FOR BLAST CHILLERS		881097	881097
60 MM PITCH SIDE HANGERS 10X1/1 ELE.OVEN			922121
60 MM PITCH SIDE HANGERS 10X1/1 GAS OVEN			922122
80 MM PITCH SIDE HANGERS 10X1/1 ELE.OVEN			922115
80 MM PITCH SIDE HANGERS 10X1/1 GAS OVEN			922116
COOK&CHILL KIT-6 GN OVEN/15KG BL.CHILLER		881528	
KIT 3 SINGLE SENSOR PROBES FOR BC/BCF		880269	880269
KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW	880183	880183	880183
KIT HACCP EKIS	922166	922166	922166
KIT TO CONVERT TO 10X1/1 SLIDE-IN RACK			922201
PAIR OF 1/1 GN AISI 304 S/S GRIDS	921101	921101	921101
PLASTIC COATED GRID-600X400 MM		880864	880864
PRINTER FOR HACCP BASIC VERSION	881532	881532	881532
RILSAN COATED GRID		881061	881061
ROLL-IN RACK SUPPORT BC+BCF 28KG 10GN1/1			881518
TROLLEY FOR 10X1/1 & 2/1 ROLL IN RACK			922128
TROLLEY FOR 10XGN1/1 ROLL IN RACK			922130



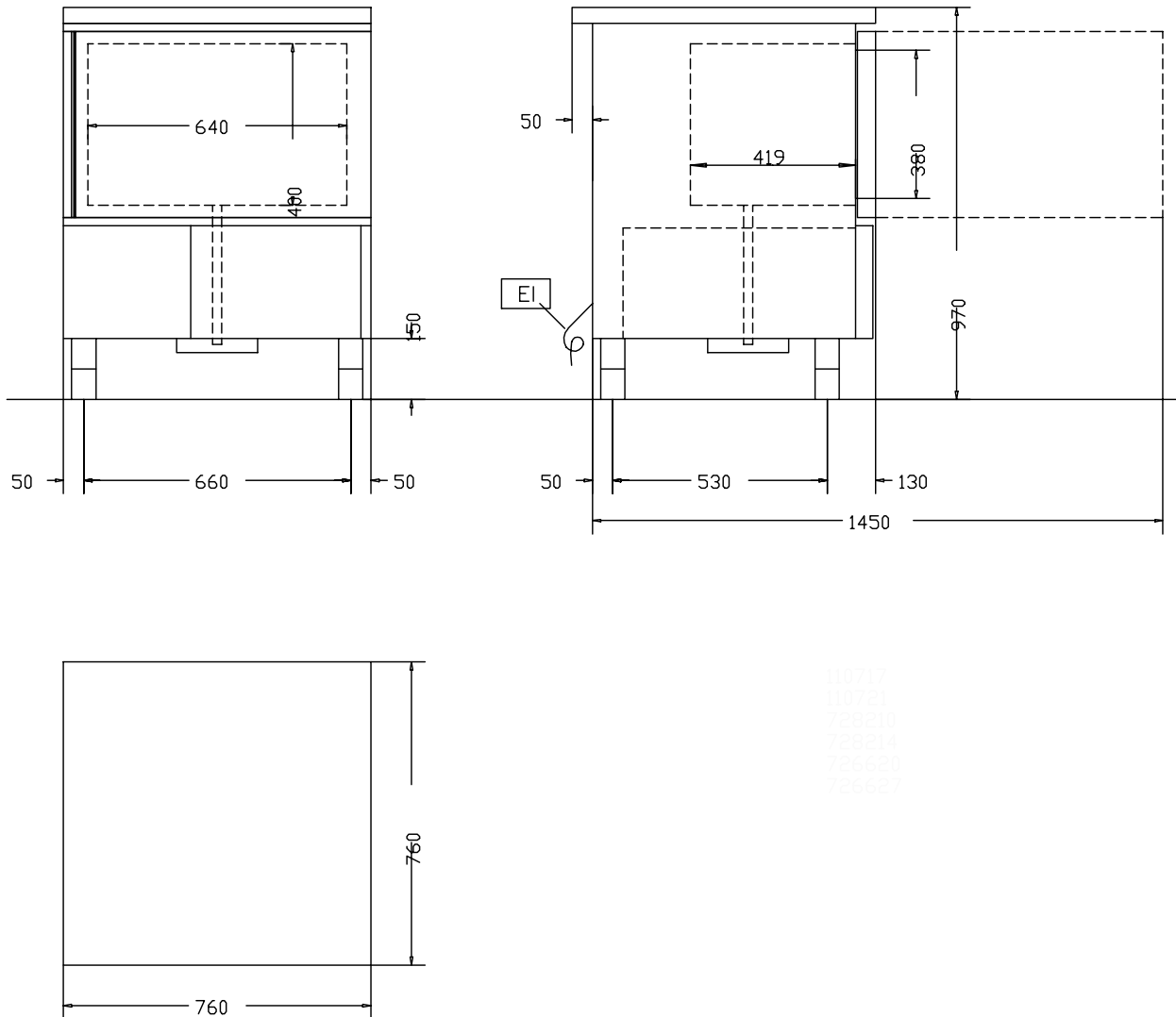
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EI - Electrical connection	<p>BC10A 110780</p> <p>230 V, 1N, 50</p>
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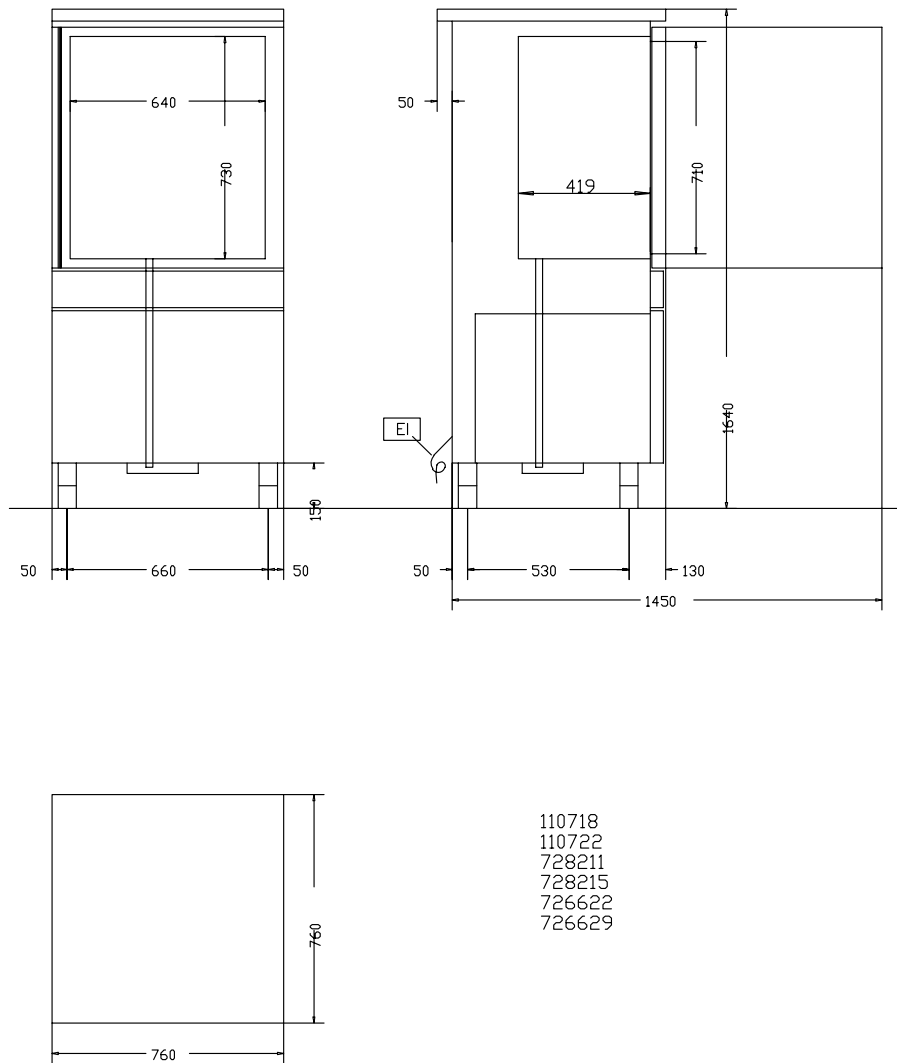


110717
 110721
 728210
 728214
 726620
 726627

	<p>BC15A 110717</p>
<p>EI - Electrical connection</p>	<p>230 V, 1N, 50</p>



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EI - Electrical connection	BC28A 110718
	230 V, 1N, 50



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