

## 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/Freezers reduce temperature to +3°C at food core in less than 90 minutes and down to -18°C in less than four hours. After the Blast Chilling a holding cycle starts automatically to respectively maintain food at +3°C and -18°C. Blast frozen food has a solid 6 months/1 year 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.



110721



110722

# 7/15/28 KG.

## ACTIVE BLAST CHILLER / FREEZERS **ZANUSSI** PROFESSIONAL

### FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Soft Chilling (Air temperature -2°C).
- ◆ Hard Chilling (Air temperature -20°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.

CHARACTERISTICS	MODELS		
	BCF7A 110781	BCF15A 110721	BCF28A 110722
Power supply	Electric	Electric	Electric
Productivity per cycle - kg.			
NF Regulations - chilling / freezing	7.2, 5.4	10.8	21.6, 21.6
UK Guide lines - chilling / freezing	12.5, 7.2	19.5, 15.2	32, 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
N° and type of door	1	1	1
Door hinges	Right Side	Right Side	Right Side
Trays type	GN 1/1; 600x400	GN 1/1; 600x400	GN 1/1; 600x400
Max load capacity - trays h 65 mm - n°	3	3	6
Compressor power - HP	5/8	1	
N° defrost in 24 hrs.	6	3	6
Refrigerant type	R404a	R404a	R404a
Refrigerant quantity - g.	980	850	1200
Refrigeration power - W	814	1072	1464
Refrigerant power			
at evaporation temperature - °C	-23.3	-25	-30
Power - kW			
installed-electric	0.831	1.51	1.587
Noise level - dBA	58	63	67
Net weight - kg.	95	105	140
Power supply - V, phases, Hz	230 V, 1N, 50	230 V, 1N, 50	400 V, 3N, 50
<b>INCLUDED ACCESSORIES</b>			
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	1	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 foreasy access to the evaporator.
- ◆ Automatic heated door frame.

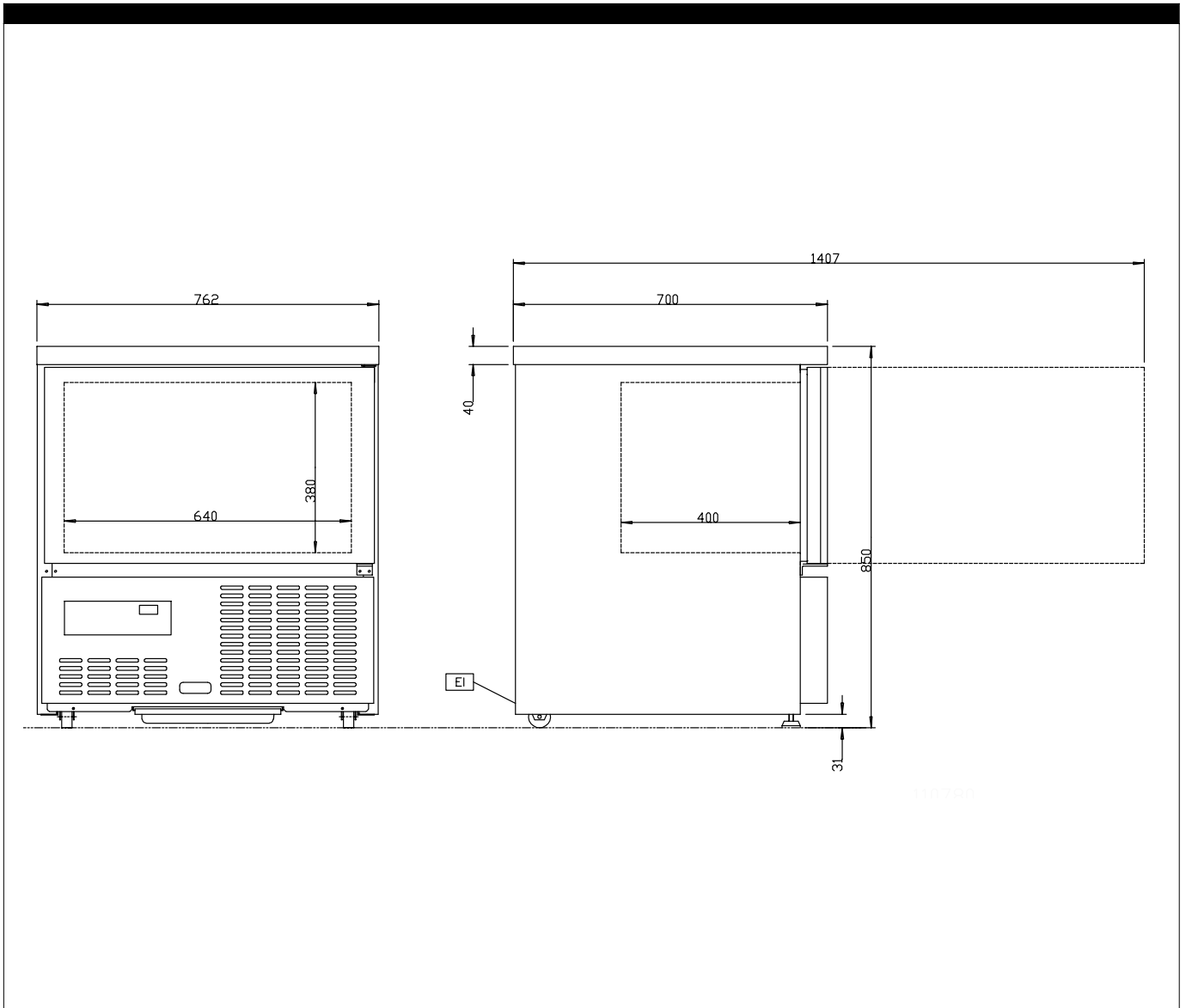
- ◆ Hot gas defrosting system.
- ◆ Thermostatic expansion valve to optimize the cooling unit efficiency.
- ◆ Adjustable feet 150 mm high (except for code 110781).
- ◆ Stand alone printer as accessory.
- ◆ PC connection as accessory, gate RS 485. No water connections required: Waste water can be plumbed into drain, but can also be collected in an optional waste container.

\*NF HYGIENE ALIMENTAIRE certifying authority: AFAQ AFNOR CERTIFICATION.  
 Adress: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		
	BCF7A 110781	BCF15A 110721	BCF28A 110722
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
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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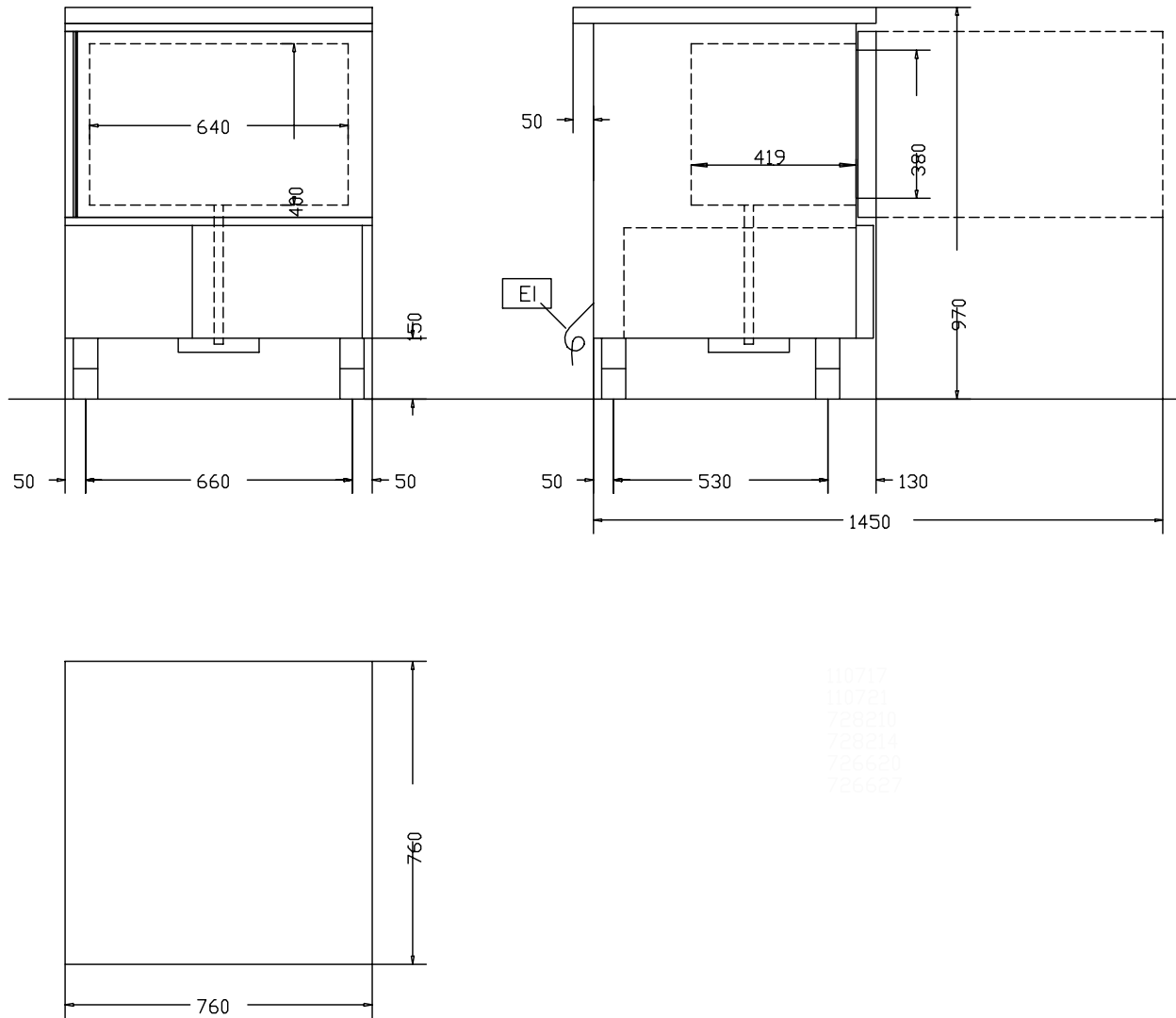


110780

EI - Electrical connection	BCF7A 110781
	230 V, 1N, 50

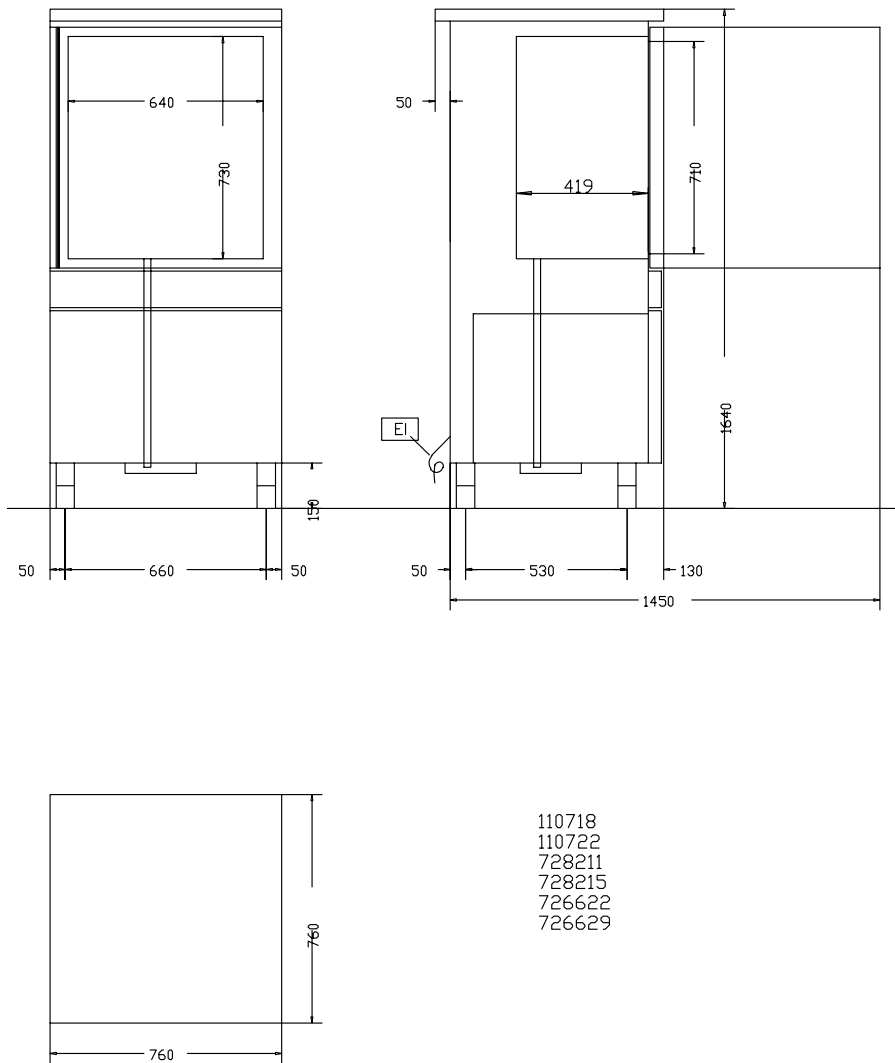


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EI - Electrical connection	BCF15A 110721 230 V, 1N, 50
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	<p>BCF28A 110722</p>
<p>EI - Electrical connection</p>	<p>400 V, 3N, 50</p>



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