

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**110836 (BCF7A)**Blast chiller & freezer
12,5/7kg, compatible with
6x1/1GN crosswise oven -
R452A**Short Form Specification****Item No.** _____

- Blast chiller/freezer with digital temperature and time display
- For 6 GN 1/1 or 5 600x400 mm trays
- Load capacity: chilling 12,5 kg (UK guidelines); freezing 7 kg (UK guidelines)
- Single sensor core probe
- Operating air temperature: +3 -41°C
- Automatic and manual defrosting
- Blast chilling real residual time estimation (A.R.T.E.)
- Turbo cooling function
- Specific cycles for ice cream
- Evaporator with antirust protection
- HACCP and Service alarms with data logging
- Main components in 304 AISI stainless steel
- Internal rounded corners and drain
- Cyclopentane insulation (HCFC, CFC and HFC free)
- Built-in refrigeration unit
- R452a refrigerant gas (HCFC and CFC free)
- Performance guaranteed at ambient temperatures of 40°C

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: 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.
- Automatic and manual defrosting.

Construction

- 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 thickness, 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.

APPROVAL: _____

- Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- Built-in refrigeration unit.
- Removable magnetic door gasket with hygienic design.
- 6 levels available. Usable with 5 GN 1/1 or 600x400 mm trays.

Included Accessories

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

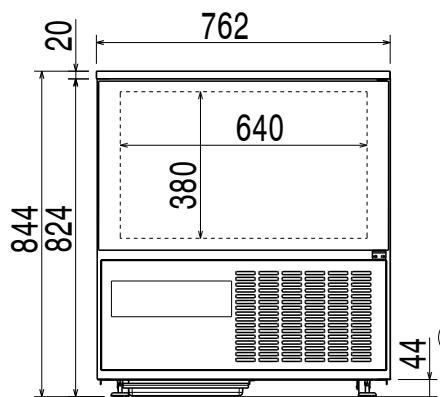
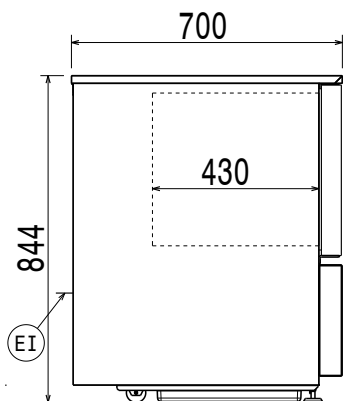
Optional Accessories

- 1 single-sensor probe for blast chiller and blast chiller&freezers PNC 880213 ☐
- 4 feet for 10-kg blast chiller and chiller/freezer 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 ☐

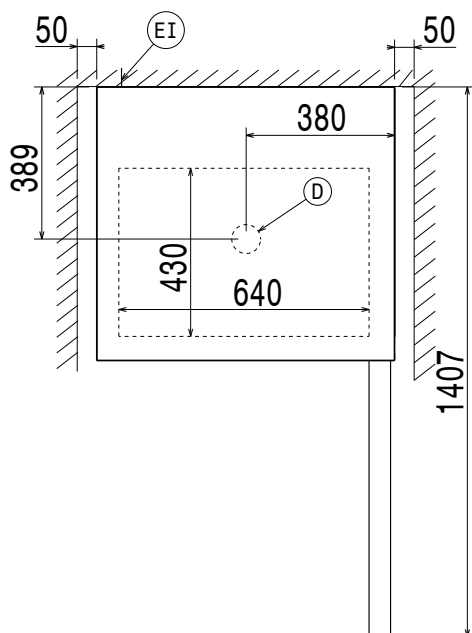
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Front

Side


EI = Electrical inlet (power)

Top


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

Capacity:

GN: 6 - 1/1 containers

Key Information:

External dimensions, Width: 762 mm
External dimensions, Depth: 700 mm
External dimensions, Height: 844 mm
Net weight: 95 kg
Shipping weight: 97 kg
Shipping volume: 0.69 m³

Refrigeration Data

Control type: Electronic
Refrigerant type: R452A
GWP Index: 2141
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