

Blast Chillers-Freezers CW Blast Chiller-Freezer Crosswise 10 2/1- 64/56kg (R452A)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



110834 (BCF64HA)

Blast chiller & freezer
64/56kg, compatible with
10x2/1 GN crosswise oven -
R452A

Short Form Specification

Item No.

For 10 GN2/1 or 600x800 mm trays. Load capacity: chilling 64 kg; freezing 56 kg (UK guidelines). Main components in 304 AISI stainless steel. Internal rounded corners and drain. Built-in refrigeration unit. Cruise cycle for fully automatic blast chilling with food probe. 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: 64 kg from 90°C up to 3°C in less than 90 minutes.
- Blast Freezing cycle: 56 kg from 90°C up to -18°C in less than 240 min.
- Soft Chilling (air temperature -2°C).
- Hard Chilling (air temperature -20°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 maintenance 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.
- Freezing (air temperature -36°C)
- Performance guaranteed at ambient temperatures of +40°C.
- Blast Chilling cycle: 56 kg from 90°C up to 3°C in less than 90 minutes.
- Hard Chilling (air temperature -12°C).

Construction

- Internal and external finishing in 304 AISI stainless steel and backpanel in galvanized steel.
- High density polyurethane insulation, 60 mm thickness, HCFC free.
- Main components in 304 AISI stainless steel.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- 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.
- Environmentally friendly: R452a as refrigerant gas.

APPROVAL: _____

Included Accessories

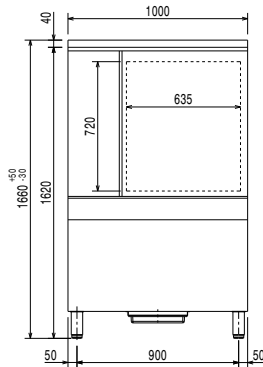
- 1 of 1 single-sensor probe for blast chiller and blast chiller&freezers PNC 880213
- 1 of Removable tray support rack for 10 GN 2/1 PNC 881009

Optional Accessories

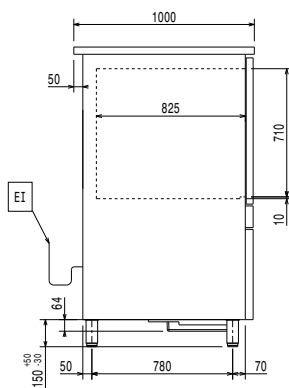
- Base for 10 GN 2/1 tray rack support for 56 kg blast chiller/freezers PNC 880075
- Kit of HACCP advanced connection for blast chiller/freezers PNC 880183
- 3-sensor probe for blast chiller and blast chiller/freezers PNC 880212
- 1 single-sensor probe for blast chiller and blast chiller&freezers PNC 880213
- Rilsan grid, 600x400 mm PNC 880864
- Removable tray support rack for 10 GN 2/1 PNC 881009
- Plastic coated grill rilsan 2/1GN PNC 881030
- 4 wheels for blast chillers PNC 881097
- 80mm pitch side hangers for 10 2/1 GN oven PNC 922117
- 60mm pitch side hangers for 10 2/1 GN oven PNC 922123
- Trolley for 10 2/1 GN roll-in rack PNC 922128
- Kit HACCP EKIS PNC 922166
- Kit to convert to 10 2/1 GN roll-in rack PNC 922202

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Front

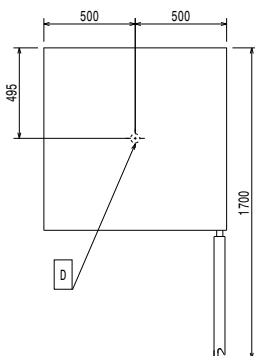


Side



D = Drain
EI = Electrical inlet (power)
RO = Refrigerant Outlet

Top



Electric

Supply voltage:
110834 (BCF64HA) 380-415 V/3N ph/50 Hz
Electrical power max.: 3.38 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: 20 - 1/1 containers

Key Information:

External dimensions, Width: 1000 mm
External dimensions, Height: 1640 mm
External dimensions, Depth: 1010 mm
Net weight: 235 kg
Shipping weight: 265 kg
Shipping volume: 1.92 m³

Refrigeration Data

Refrigerant type: R452A
Refrigeration power: 2540 W
Refrigeration power at evaporation temperature: -30 °C
Refrigerant weight: 3700 g

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

Energy consumption, cycle (chilling): 0.076 kWh/kg
Chilling Cycle Time (+65°C to +10°C): 120 min
Full load capacity (chilling): 80 kg
Energy consumption, cycle (freezing): 0.27 kWh/kg
Freezing Cycle Time (+65°C to -18°C): 248 min
Full load capacity (freezing): 40 kg