

## 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.



## ZANUSSI easyChill

### BLAST CHILLER/FREEZERS 70kg - 10 2/1 GN **ZANUSSI** PROFESSIONAL

### FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Cruise cycle : the chiller automatically drives the chilling process to maintain the food quality and reduce where possible the total chilling time (it works by food probe).
- ◆ 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)
- ◆ 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 core temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting. All parameters are programmable.
- ◆ 3-sensor core probe as standard.
- ◆ The control unit provides two large displays to read out: time, core temperature, residual time, alarms, service information.
- ◆ 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).

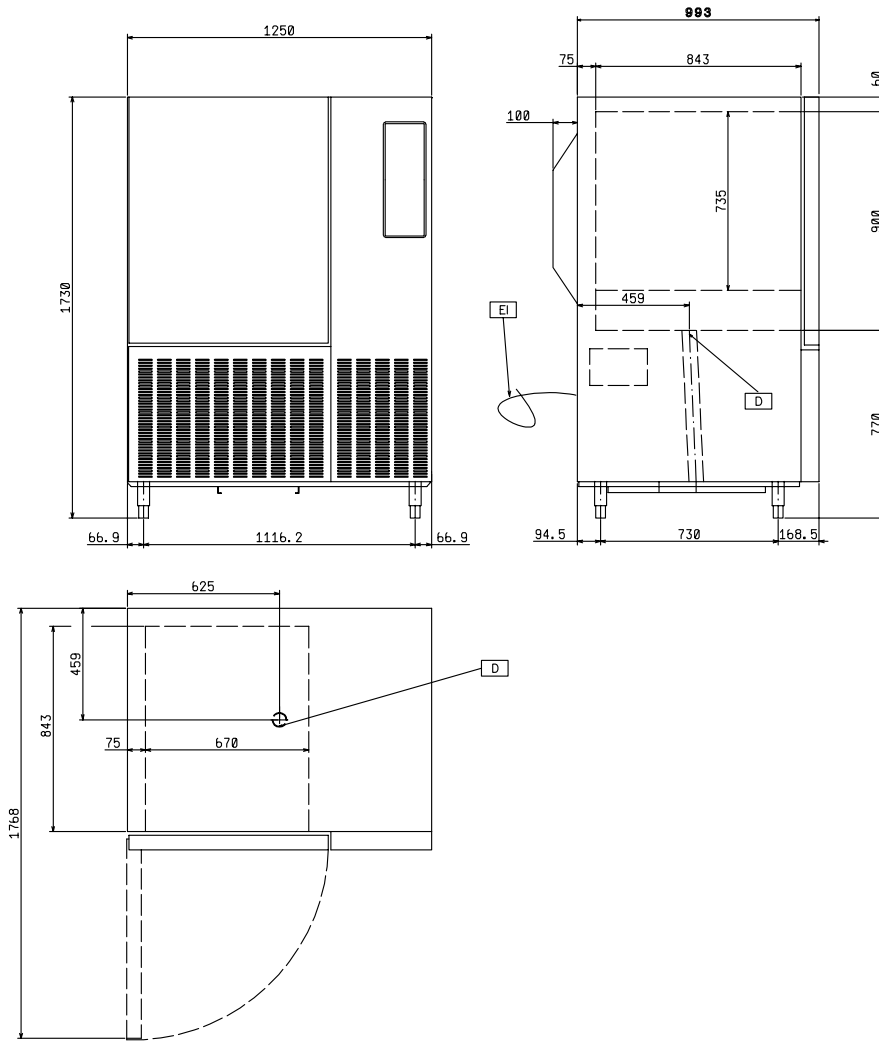
CHARACTERISTICS	MODELS
	<b>BCFW102 110099</b>
Type	Blast freezer - 70 kg
Productivity per cycle - kg.	
NF Regulations - chilling / freezing	50.4, 50.4
UK Guide lines - chilling / freezing	70, 70
Cooling unit	Built-In
Control type	Electronic
Thermostat	Electronic
Thermometers	Digital
External dimensions - mm	
width	1250
depth/with open doors	993
height	1730
N° and type of door	1
Door hinges	Left
Trays type	GN 2/1
Max load capacity - trays h 65 mm - n°	10
Compressor power - HP	3,9;
N° defrost in 24 hrs.	3/30'
Refrigerant type	R404a
Refrigerant quantity - g.	5480
Refrigeration power - W	11319
Refrigerant power	
at evaporation temperature - °C	-25
Power - kW	
installed-electric	4.37
Net weight - kg.	320
<b>INCLUDED ACCESSORIES</b>	
SLIDE-IN RACK SUPP.10 2/1 BC+BCF 70KG-LW	1

- ◆ Chilling and freezing 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.
- ◆ Hot gas defrosting system.
- ◆ Thermostatic expansion valve to optimize the cooling unit efficiency.
- ◆ Adjustable feet 150 mm high.
- ◆ 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.

ACCESSORIES	MODELS
	<b>BCFW102 110099</b>
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	880089
2 SINGLE SENSOR PROBES CHILLER+C/FREEZER	880096
3-SENSOR PROBE FOR CHILLER+C/FREEZER	880088
KIT 3 SINGLE SENSOR PROBES FOR BC/BCF	880269
KIT 6 WHEELS FOR BLAST C/FREEZER 70KG-US	880141
KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW	880183
KIT HACCP EKIS	922166
PASTRY(400X600)RACK+WHEELS-80MM,10 2/1LW	922067
PRINTER FOR HACCP BASIC VERSION	881532
TRAY RACK+WHEELS 10 GN 2/1,65MM PITCH-LW	922043
TRAY RACK+WHEELS 8 GN 2/1,80MM PITCH-LW	922045
TROLLEY FOR SLIDE-IN RACK 10 GN 2/1-LW	922042



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	<b>BCFW102 110099</b>
D - Water drain	1/2"
EI - Electrical connection	400 V, 3N, 50



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