

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 freezed 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.



110026

120-180 KG 20 GN 2/1

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 | | | | | |
|--|--------------------|--------------------|--------------------|--------------------|--------------------|---------------------|
| | BCF120A 110091 | BCF120RA 110092 | BCF180A 110026 | BCF180RA 110028 | BCF180DA 110027 | BCF180RPA 110030 |
| Productivity per cycle - kg. | | | | | | |
| NF Regulations - chilling / freezing | | | 144, 144 | 144, 144 | 144, 144 | 144, 144 |
| UK Guide lines - chilling / freezing | 120, 100 | 120, 100 | 180, 170 | 180, 170 | 180, 170 | 180, 170 |
| Cooling unit | Built-In | Remote | Built-In | Remote | Built-In | Remote |
| External dimensions - mm | | | | | | |
| width | 1400 | 1400 | 1400 | 1400 | 1400 | 1400 |
| depth/with open doors | 1285, 2099 | 1285, 2099 | 1285, 2099 | 1285, 2099 | 1285, 2099 | 1285, 2099 |
| height | 2470 | 2470 | 2470 | 2230 | 2470 | 2230 |
| Internal dimensions - mm | | | | | | |
| width | 772 | 772 | 752 | 752 | 752 | 752 |
| depth | 920 | 920 | 946 | 946 | 946 | 946 |
| height | 1850 | 1850 | 1850 | 1850 | 1850 | 1850 |
| N° and type of door | 1 | 1 | 1; | 1; | 1; | 2; |
| Door hinges | Right Side | Right Side | Right Side | Right Side | Right Side | Right Side |
| Trays type | 600x400; GN 2/1 | 600x400; GN 2/1 | 600x400; GN 2/1 | 600x400; GN 2/1 | 600x400; GN 2/1 | 600x400; GN 2/1 |
| Max load capacity - trays h 65 mm - n° | | | 20 | 20 | 20 | 20 |
| Compressor power - HP | 4 | | 7.5; | | 7.5; | |
| N° defrost in 24 hrs. | 3 | 3/25' | 3/30' | 3/30' | 3/30' | 3/30' |
| Refrigerant type | R404a | R404a | R404a; | R404a; | R404a; | R404a; |
| Refrigeration power - W | 4260 | | 20200 | 20200 | 20200 | 20200 |
| Refrigerant power | | | | | | |
| at evaporation temperature - °C | -30 | | -10 | -10 | -10 | -10 |
| Power - kW | | | | | | |
| installed-electric | 6.515 | 6.3 | 8.335 | 1.735 | 8.335 | 1.735 |
| Net weight - kg. | 300 | 180 | 605 | 438 | 605 | 438 |
| Power supply - V, phases, Hz | 400 V, 3N, 50 | 400 V, 3N, 50 | 400 V, 3N, 50 | 400 V, 3N, 50 | 400 V, 3N, 50 | 400 V, 3N, 50 |
| Disassembled | | | | | ● | |
| INCLUDED ACCESSORIES | | | | | | |
| 1 SINGLE SENSOR PROBE CHILLER+C/FREEZER | 1 | 1 | 1 | 1 | 1 | 1 |

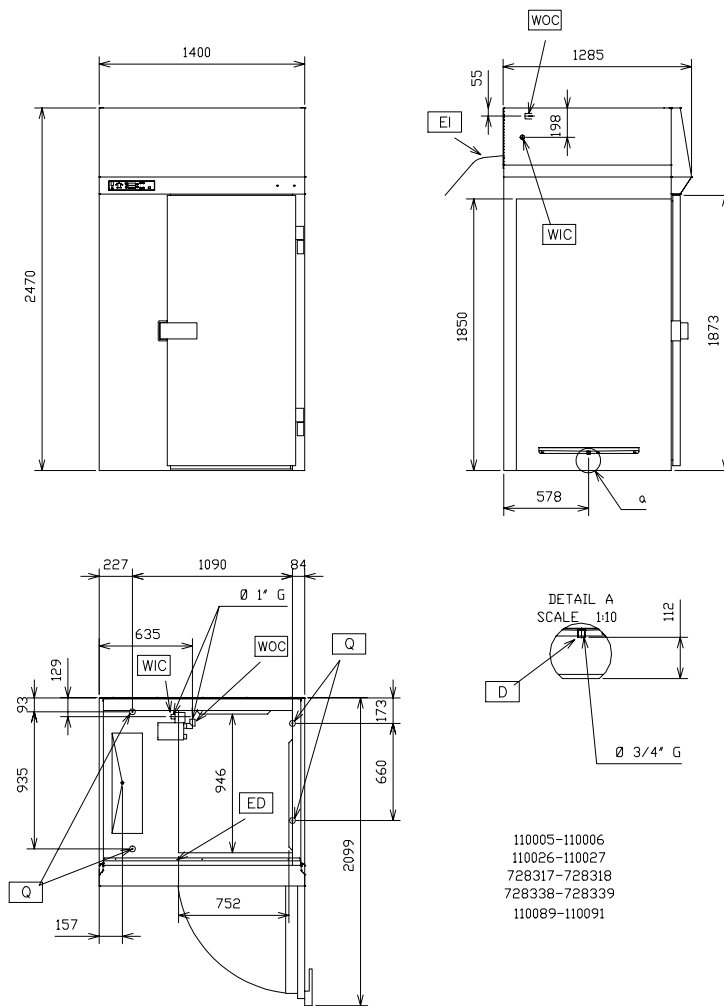
- ◆ The control unit provides several operating settings: time/core temperature according to NF and UK regulations, time/air temperature/probe personalised according to national regulations, sterilizing cycle: UV lamps built-in (on request), 3 single sensor or 3-sensor temperature probes (as accessory), 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 (on built-in models) or electric defrosting system (on remote models).
- ◆ 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 | | | | | |
|--|-------------------|--------------------|-------------------|--------------------|--------------------|---------------------|
| | BCF120A 110091 | BCF120RA 110092 | BCF180A 110026 | BCF180RA 110028 | BCF180DA 110027 | BCF180RPA 110030 |
| 1 SINGLE SENSOR PROBE CHILLER+C/FREEZER | 880089 | 880089 | 880089 | 880089 | 880089 | 880089 |
| 2 SINGLE SENSOR PROBES CHILLER+C/FREEZER | 880096 | 880096 | 880096 | 880096 | 880096 | 880096 |
| 3-SENSOR PROBE FOR CHILLER+C/FREEZER | 880088 | 880088 | 880088 | 880088 | 880088 | 880088 |
| 60 MM PITCH ROLL-IN RACK FOR 20X2/1 | 922204 | | 922204 | 922204 | 922204 | 922204 |
| 80MM PITCH ROLL-IN RACK 14X2/1GN | 922206 | | 922206 | 922206 | 922206 | 922206 |
| AIR REMOTE UNIT CHILLER+C/FREEZER180KG | | 880051 | | 880051 | | 880051 |
| BAKING TRAY SUPPORT | | | | 922173 | | |
| BANQ.TROLLEY-92PLATES 85MM PITCH-20GN2/1 | 922055 | 922055 | 922055 | 922055 | 922055 | 922055 |
| BASE FOR 20X2/1 ROLL-IN RACK | 922142 | 922142 | 922142 | 922142 | 922142 | 922142 |
| BASE FOR ROLL-IN-RACK | 880018 | 880018 | 880018 | 880018 | 880018 | 880018 |
| KIT 3 SINGLE SENSOR PROBES FOR BC/BCF | 880269 | 880269 | 880269 | 880269 | 880269 | 880269 |
| KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW | 880183 | 880183 | 880183 | 880183 | 880183 | 880183 |
| KIT HACCP EKIS | 922166 | 922166 | 922166 | 922166 | 922166 | 922166 |
| PASTRY TROLLEY 16(400X600)80MM-20 2/1 LW | 922069 | 922069 | 922069 | 922069 | 922069 | 922069 |
| PRINTER FOR HACCP BASIC VERSION | 881532 | 881532 | 881532 | 881532 | 881532 | 881532 |
| ROLL-IN RACK FOR 2/1 GASTRONORM GRIDS | 881449 | 881449 | 881449 | 881449 | 881449 | 881449 |
| THERMAL COVER FOR 20 GN 2/1-LW | 922049 | 922049 | 922049 | 922049 | 922049 | 922049 |
| TROLLEY FOR 2/1-GN ROLL-IN RACK | 880017 | 880017 | 880017 | 880017 | 880017 | 880017 |
| TROLLEY FOR 20X2/1 ROLL-IN RACK | 922134 | 922134 | 922134 | 922134 | 922134 | 922134 |
| TROLLEY TRAY RACK F. 20X2/1GN.63MM PITCH | 922044 | 922044 | 922044 | 922044 | 922044 | 922044 |
| TROLLEY TRAY RACK F. 20X2/1GN.80MM PITCH | 922046 | 922046 | 922046 | 922046 | 922046 | 922046 |
| WATER REMOTE UNIT CHILLER+C/FREEZER180KG | | 880052 | | 880052 | | 880052 |



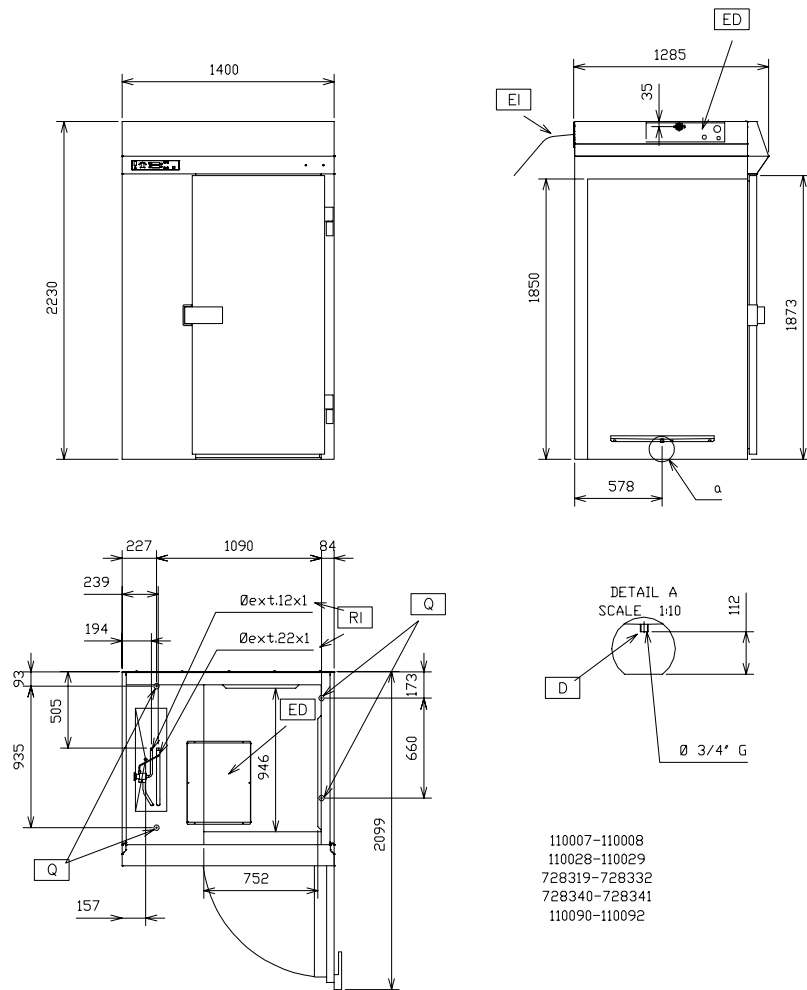
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| | BCF120A 110091 | BCF180A 110026 | BCF180DA 110027 |
|----------------------------------|-------------------|-------------------|--------------------|
| CWI - Cold water inlet | | 1" | 1" |
| D - Water drain | | 3/4" | 3/4" |
| EI - Electrical connection | 400 V, 3N, 50 | 400 V, 3N, 50 | 400 V, 3N, 50 |
| Q - Appliance lifting connection | | ● | ● |
| WOC - Cooling water outlet | ● | ● | ● |



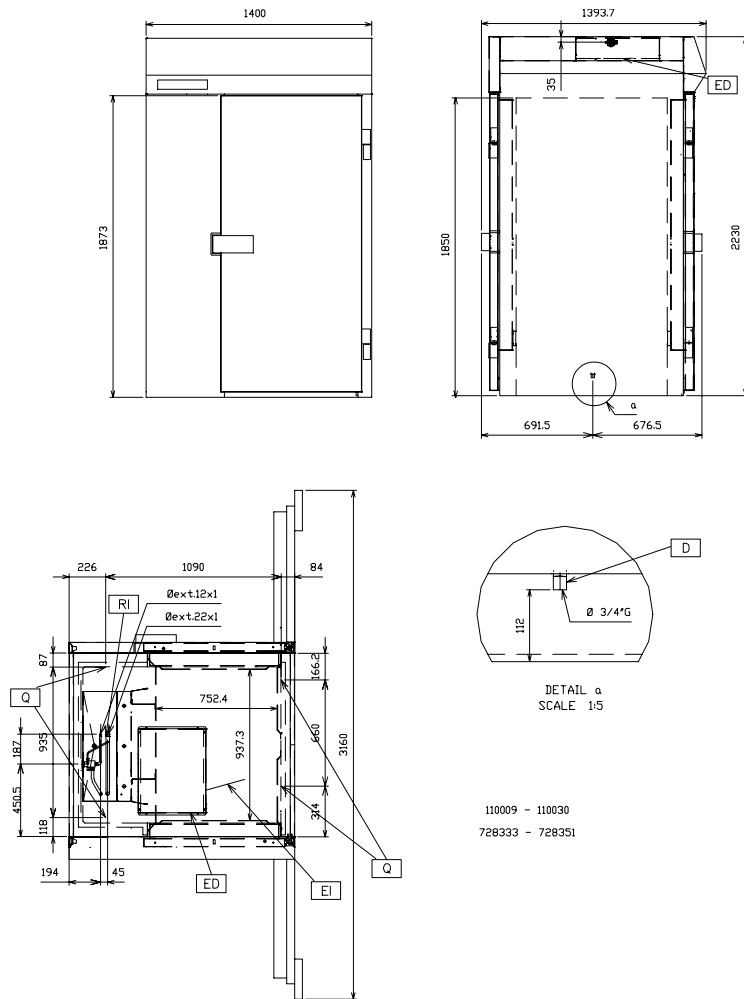
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| | BCF120RA 110092 | BCF180RA 110028 |
|--------------------------------------|--------------------|--------------------|
| D - Water drain | | 3/4" |
| ED - Remote electrical connection | ● | ● |
| EI - Electrical connection | 400 V, 3N, 50 | 400 V, 3N, 50 |
| Q - Appliance lifting connection | | ● |
| RI - Remote refrigeration connection | ● | ● |



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| | BCF180RPA 110030 |
|--------------------------------------|---------------------|
| D - Water drain | 3/4" |
| ED - Remote electrical connection | ● |
| EI - Electrical connection | 400 V, 3N, 50 |
| Q - Appliance lifting connection | ● |
| RI - Remote refrigeration connection | ● |



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