

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 reduce temperature to +3°C at food core in less than 90 minutes. After the Blast Chilling a holding cycle starts automatically to maintain food at +3°C. Blast chilled food has a solid 5 days 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 CHILLERS 70 kg - 10 2/1GN **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
	BCW102 110046
Type	Blast Chiller - 70 kg
Productivity per cycle - kg.	
NF Regulations - chilling / freezing	50.4
UK Guide lines - chilling / freezing	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.	4/20'
Refrigerant type	R404a
Refrigerant quantity - g.	5480
Refrigeration power - W	11319
Refrigerant power	
at evaporation temperature - °C	-5
Power - kW	
installed-electric	4.37
Net weight - kg.	320
INCLUDED ACCESSORIES	
3-SENSOR PROBE FOR CHILLER+C/FREEZER	1
SLIDE-IN RACK SUPP.10 2/1 BC+BCF 70KG-LW	1

- ◆ 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.

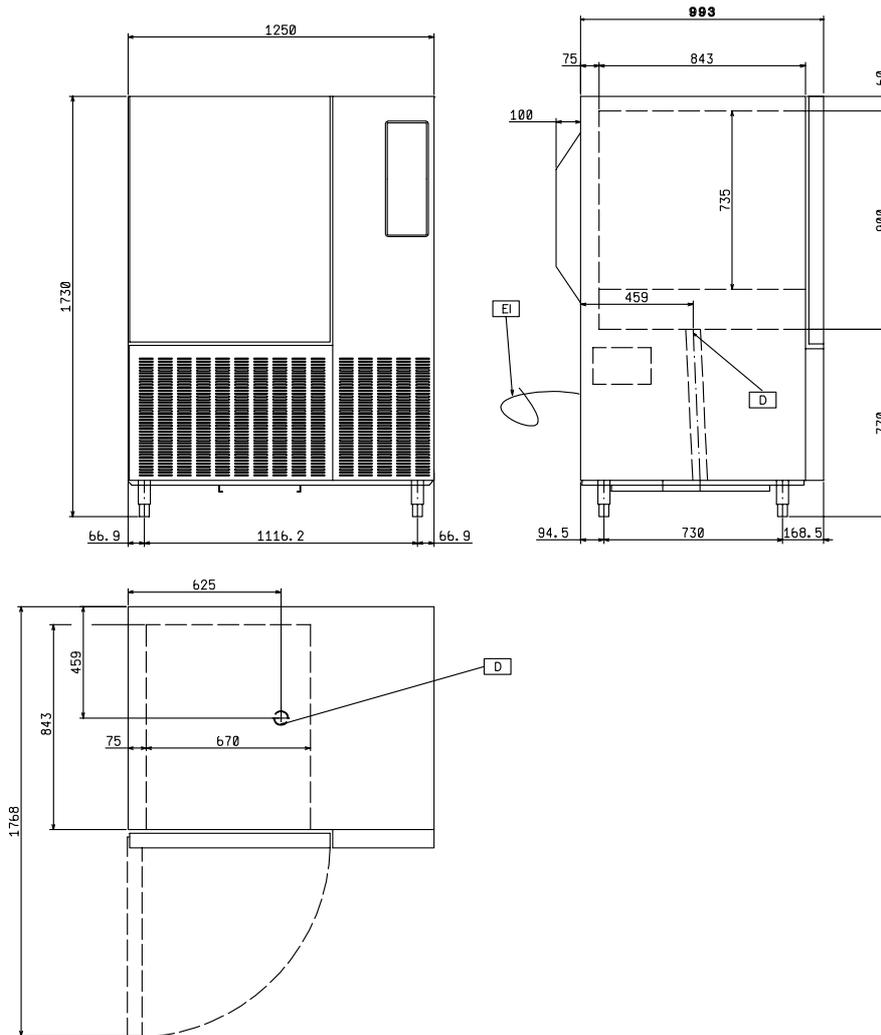
- ◆ Evaporator with antirust protection.
- ◆ Ventilator swinging panel foreasy access to the evaporator.
- ◆ Automatic heated door frame.
- ◆ Thermostatic expansion valve to optimize the cooling unit efficiency.
- ◆ Adjustable feet 150 mm high.
- ◆ Stand alone printer as accessory.
- ◆ PC connection 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.

*NF HYGIENE ALIMENTAIRE
certifying authority : AFAQ AFNOR
CERTIFICATION. Address: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
	BCW102 110046
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	880089
2 SINGLE SENSOR PROBES CHILLER+C/FREEZER	880096
BANQUET RACK-51PLATES-75MM PITCH-10GN2/1	922052
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
THERMAL COVER FOR 10 GN 2/1-LW	922048
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



www.zanussiprofessional.com



	BCW102 110046
D - Water drain	1/2"
EI - Electrical connection	400 V, 3N, 50



www.zanussiprofessional.com