

Blast Chiller Freezers Crosswise Blast Chiller-Freezer Crosswise -80kg 10GN 2/1 (R452A)

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



725218 (ECBCFA080SE)

Blast Chiller & Freezer Crosswise 80kg, compatible with 10x2/1GN Convection Oven Crosswise - R452A

Short Form Specification

Item No.

Blast chiller/freezer with digital temperature and time display. For 10 GN 2/1 or 600x800 mm trays (h = 65 mm). Load capacity: chilling 80 kg; freezing 40 kg. Automatic detection of food probe insertion. Automatic and Manual defrost. Blast chilling real remaining time estimation (A.R.T.E.). Turbo cooling function. Thawing function. HACCP and Service alarms with data logging. Connectivity ready. Operating air temperature: +10/-36°C. Single sensor food probe. Main components in 304 AISI stainless steel. Internal rounded corners and drain. Evaporator with antirust protection. Performances guaranteed at ambient temperature of +40°C. Cyclopentane insulation (HCFC, CFC and HFC free). R452a refrigerant gas (HCFC and CFC free). Built-in refrigeration unit.

Main Features

- Blast Chilling cycle: 80 kg from 90°C up to 3°C.
- Chilling cycle with automatic preset cycles:
- Soft Chilling, ideal for delicate food and small portions.
- Hard Chilling, ideal for solid food and whole pieces.
- Freezing cycle with automatic preset cycles, ideal for all kind of food (raw, half or fully cooked).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Thawing cycle, ideal for defrosting food in a controlled and safe environment.
- Possibility to modify the cavity temperature in turbo cooling and thawing cycles.
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE) for an easier planning of the activities.
- Single sensor core probe as standard.
- On-board HACCP monitoring capable.
- Performance guaranteed at ambient temperatures of +40°C (Climatic class 5).
- Automatic and manual defrosting.
- Freezing cycle: 40 kg from 90°C up to -36°C.
- Multi-purpose internal structure suitable for gastronorm, bakery trays or ice-cream basins.

Construction

- No water connections required.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- Built-in refrigeration unit.
- Main components in 304 AISI stainless steel.
- Evaporator with antirust protection.
- Automatic heated door frame.
- Door stopper to keep the door open in order to avoid the formation of bad smells (kit available to be mounted on site, depending on preferred door hinge).
- IP21 protection index.

User Interface & Data Management

- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).







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Sustainability

• POE switch



PNC 922432

- Holding at +3 °C for chilling or -20 °C for freezing, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- High density polyurethane insulation, 60 mm tickness, HCFC free.

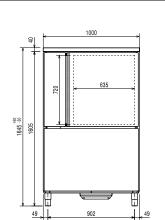
Included Accessories

 1 of 1 single-sensor probe for blast chiller/freezers 	PNC 880213	
Optional Accessories		
 Roll-in rack support for 80 kg blast chiller/freezers GN 2/1 	PNC 880075	
 1 single-sensor probe for blast chiller/ freezers 	PNC 880213	
 4 wheels for blast chiller freezer 	PNC 881284	
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 921101	
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017	
 AISI 304 stainless steel grid, GN 1/1 	PNC 922062	
 AISI 304 stainless steel grid, GN 2/1 	PNC 922076	
• Trolley for 10x1/1GN and 10x2/1GN roll-in rack	PNC 922128	
 Pair of AISI 304 stainless steel grids, GN 2/1 	PNC 922175	
• Kit to convert to 10x2/1GN roll-in rack	PNC 922202	
 AISI 304 stainless steel bakery/pastry grid 400x600mm 	PNC 922264	
 IoT module for blast chiller/freezers crosswise 	PNC 922419	



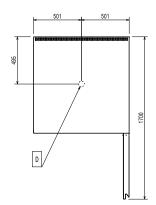


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153 122 773.6

Drain Electrical inlet (power)



CE EC TICHE UK

Electric

Front

Side

Top

Supply voltage:

725218 (ECBCFA080SE) 380-415 V/3N ph/50 Hz

Electrical power max.: 3.4 kW

Installation:

5 cm on sides and back. Please see and follow detailed installation instructions

provided with the unit

Capacity:

Number and type of grids: 10 (GN 2/1; 600x800) Number and type of basins: 15 (360x250x80h)

Key Information:

External dimensions, Width: 1000 mm External dimensions, Depth: 1006 mm External dimensions, Height: 1645 mm Net weight: 220 kg Shipping weight: 252 kg 1.92 m³ Shipping volume:

Refrigeration Data

Refrigeration power at

evaporation temperature: -20 °C Condenser cooling type: AIR

Test performed in a test room at 30°C to chill/ freeze (+10° C/-18° C) a full load of 40mm deep trays filled with mashed potatoes evenly distributed up to a height of 35 mm at starting temperature between 65° and 80°C within 120/270min.

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

Chilling Cycle Time (+65°C to

+10°C): 108 min

80 kg Full load capacity (chilling):

ISO Certificates

ISO 9001; ISO 14001; ISO

45001; ISO 50001 ISO Standards:

Sustainability

Refrigerant type: R452A **GWP Index:** 2141 3710 W Refrigeration power: Refrigerant weight: 3700 g

Energy consumption, cycle

(chilling): 0.0767 kWh/kg

Energy consumption, cycle

0.277 kWh/kg (freezing):

Water consumption: 0 lt/hr