Electrolux PROFESSIONAL

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

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

- Freezing cycle: 40 kg from 90°C up to -36°C.
- Blast Chilling cycle: 80 kg from 90°C up to 3°C.
- 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).
- Chilling cycle with automatic preset cycles:
  - Soft Chilling, ideal for delicate food and small portions.
  - Hard Chilling, ideal for solid food and whole pieces.
- Multi-purpose internal structure suitable for gastronorm, bakery trays or ice-cream basins.
- 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.
- 3-point core probe available on request (optional).

Construction

- IP21 protection index.
- 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).

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).

Sustainability

- 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

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• 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	❏
• POE switch	PNC 922432	❏
• Connectivity router (WiFi and LAN)	PNC 922435	❏

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Front
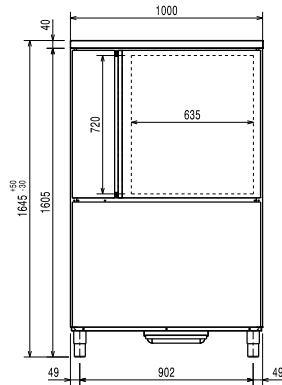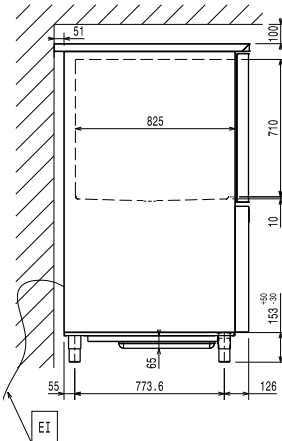
Side

D = Drain
EI = Electrical inlet (power)

Top
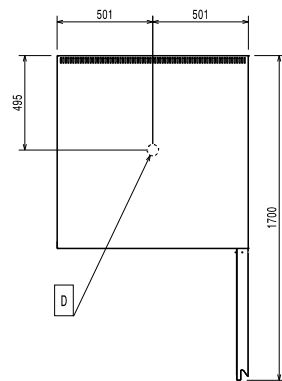
Electric

Supply voltage:	380-415 V/3N ph/50 Hz
Electrical power, max:	3.4 kW

Installation:

Clearance:	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
Shipping volume:	1.92 m³

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
Full load capacity (chilling):	80 kg

ISO Certificates

ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001

Sustainability

Refrigerant type:	R452A
GWP Index:	2141
Refrigeration power:	3710 W
Refrigerant weight (unit 1):	3700 g
Energy consumption, cycle (chilling):	0.0767 kWh/kg
Energy consumption, cycle (freezing):	0.277 kWh/kg