

## Blast Chiller Freezers Crosswise Blast Chiller-Freezer Crosswise - 100 kg 20GN 1/1 (R452A)

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**725222 (ECBCFA100SE)**

 Blast Chiller & Freezer  
 Crosswise 100kg, compatible  
 with 20x1/1GN Convection  
 Oven Crosswise - R452A

### Short Form Specification

**Item No.** \_\_\_\_\_

Blast chiller/freezer with digital temperature and time display. For 20 GN 1/1 or 600x400 mm trays (h = 65 mm). Load capacity: chilling 100 kg; freezing 65 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: 100 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: 65 kg from 90°C up to -36°C.
- Multi-purpose internal structure suitable for gastronomy, 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 reversible on site.
- 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).

### Sustainability

- 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

**APPROVAL:** \_\_\_\_\_

tickness, HCFC free.



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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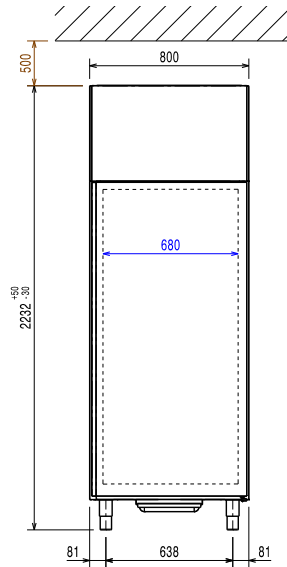
**Included Accessories**

- 1 of 1 single-sensor probe for blast chiller/freezers PNC 880213

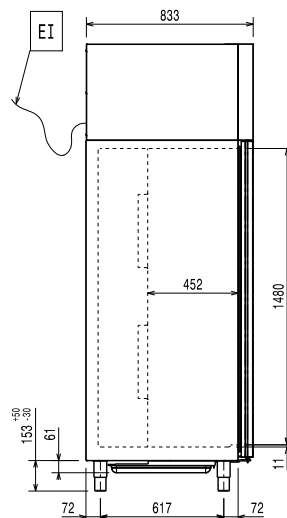
**Optional Accessories**

- 1 single-sensor probe for blast chiller/freezers PNC 880213
- Rack rails for vertical blast chiller and blast chiller&freezer PNC 881182
- Kit 4 wheels for blast chiller/freezers crosswise 100 kg PNC 881297
- 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
- Trolley for 20x1/1GN roll-in rack PNC 922132
- Base for 20x1/1GN roll-in rack PNC 922141
- 60mm pitch roll-in rack for 20x1/1GN (included with the oven) PNC 922203
- 80mm pitch roll-in rack for 20x1/1GN PNC 922205
- AISI 304 stainless steel bakery/pastry grid 400x600mm PNC 922264
- IoT module for blast chiller/freezers crosswise PNC 922419
- POE switch PNC 922432

Front

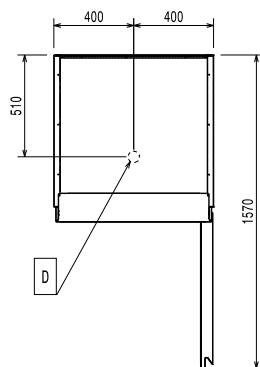


Side



EI = Electrical inlet (power)

Top



### Electric

Supply voltage:

725222 (ECBCFA100SE) 380-415 V/3N ph/50 Hz

Electrical power max.:

4.4 kW

Circuit breaker required

### 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: 20 (GN 1/1; 600x400)

Number and type of basins: 20 (360x250x80h)

### Key Information:

External dimensions, Width: 800 mm

External dimensions, Depth: 833 mm

External dimensions, Height: 2232 mm

Net weight: 230 kg

Shipping weight: 268 kg

Shipping volume: 1.83 m<sup>3</sup>

### 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):

100 min

Full load capacity (chilling):

100 kg

Freezing Cycle Time (+65°C to -18°C):

270 min

Full load capacity (freezing):

65 kg

### ISO Certificates

ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001

### Sustainability

Refrigerant type:

R452A

GWP Index:

2141

Refrigeration power:

5440 W

Refrigerant weight:

2400 g

Energy consumption, cycle (chilling):

0.0689 kWh/kg

Energy consumption, cycle (freezing):

0.2335 kWh/kg