

Blast Chiller Freezers Crosswise Blast Chiller-Freezer Crosswise - 25 kg 5GN 1/1 (R290)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



111351 (ZCBCFA025SE) Blast chiller & freezer crosswise 25kg, compatible with 6x1/1GN convection oven crosswise - R290

Short Form Specification

Item No.

- Blast chiller/freezer with digital temperature and time display.
- For 5 GN 1/1 or 600x400 mm trays. Up to 4 ice-cream basins of 6.5 l each (360 x 250 x h 80 mm).
- Load capacity: chilling 25 kg; freezing 15 kg.
- Turbo cooling function.
- Thawing function.
- Automatic and manual defrost.
- Blast chilling real remaining time estimation (A.R.T.E.).
- HACCP and Service alarms with data logging. Connectivity ready.
- Single sensor food probe.
- Automatic detection of food probe insertion.
- Main components in 304 AISI stainless steel.
- Internal rounded corners and drain.
- Built-in refrigeration unit.
- Evaporator with antirust protection.
- R290 refrigerant gas.
- Performances guaranteed at ambient temperature of +40°C.
- Cyclopentane insulation (HCFC, CFC and HFC free).
- Connectivity ready (optional): enables real time access to the appliance, possibility to share recipes and monitor information, such as status, statistics, HACCP data and consumptions, and receive service alerts

Main Features

- 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).
- Blast Chilling cycle: 25 kg from 90°C up to 3°C.
- Freezing cycle: 15 kg from 90°C up to -36°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.
- Multi-purpose internal structure suitable for gastronomy, bakery trays or ice-cream basins.
- 3-point core probe available on request (optional).

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

- High density polyurethane insulation, 60 mm thickness, HCFC free.

APPROVAL: _____

Included Accessories

- 1 of 1 single-sensor probe for blast chiller/freezers PNC 880213
- 1 of Kit 4 feet for blast chiller/freezers crosswise 15-25 kg - h100mm PNC 881295

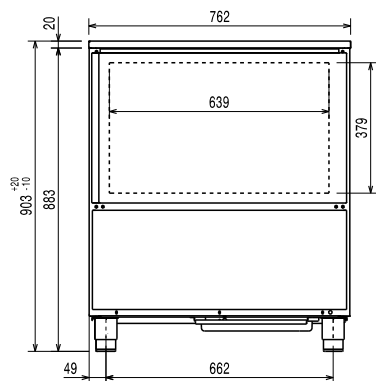
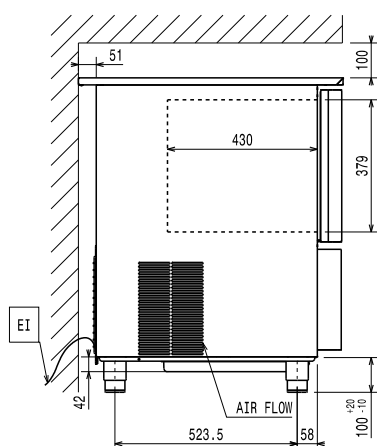
Optional Accessories

- 1 single-sensor probe for blast chiller/freezers PNC 880213 ☐
- 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 bakery/pastry grid 400x600mm PNC 922264 ☐
- Connectivity router (WiFi and LAN) PNC 922435 ☐

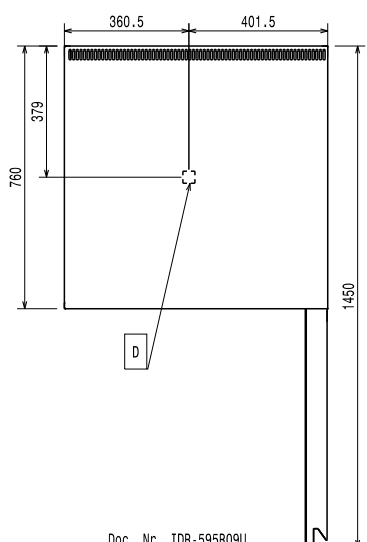
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- 25 kg 5GN 1/1 (R290)

Front

Side


EI = Electrical inlet (power)

Top


Doc. Nr. IDR-595R09U

Electric

Circuit breaker required

Supply voltage: 220-240 V/1 ph/50 Hz

Electrical power, max: 1.5 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: 5 (GN 1/1; 600x400)

Number and type of basins: 4 (360x250x80h)

Key Information:

External dimensions,

Width: 762 mm

External dimensions,

Depth: 760 mm

External dimensions,

Height: 902 mm

Net weight: 85 kg

Shipping weight: 97 kg

Shipping volume: 0.72 m³

Refrigeration Data

Refrigeration power at evaporation temperature: -10 °C

Operating temperature min.: -36 °C

Operating temperature max.: 90 °C

Condenser cooling type: AIR

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

Chilling Cycle Time (+65° C to +10°C): 93 min

Full load capacity (chilling): 25 kg

Freezing Cycle Time (+65° C to -18°C): 243 min

Full load capacity (freezing): 15 kg

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.

Sustainability

Refrigerant type: R290

GWP Index: 3

Refrigeration power: 2488 W

Refrigerant weight: 130 g

Energy consumption, cycle (chilling): 0.0825 kWh/kg

Energy consumption, cycle (freezing): 0.291 kWh/kg

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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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