

**Blast Chiller Freezers Crosswise
Blast Chiller-Freezer Crosswise -
40kg 10GN 1/1 (R290)**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**111353 (ZCBCFA040SE)**Blast chiller & freezer
crosswise 40kg, compatible
with 10x1/1GN convection
oven crosswise - R290**Short Form Specification****Item No.** _____

- Blast chiller/freezer with digital temperature and time display.
- For 10 GN 1/1 or 600x400 mm trays. Up to 10 ice-cream basins of 6.5 l each (360 x 250 x h 80 mm).
- Load capacity: chilling 40 kg; freezing 25 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: 40 kg from 90°C up to 3°C.
- Freezing cycle: 25 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

- 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 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).

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: _____



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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
- 4 wheels for blast chiller freezer PNC 881284
- Roll-in rack support for 40 kg blast chiller/ freezers GN 1/1 PNC 881518
- 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
- 80mm pitch side hangers for 10 1/1 GN electric oven PNC 922115
- 60mm pitch side hangers for 10 1/1 GN electric oven PNC 922121
- 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

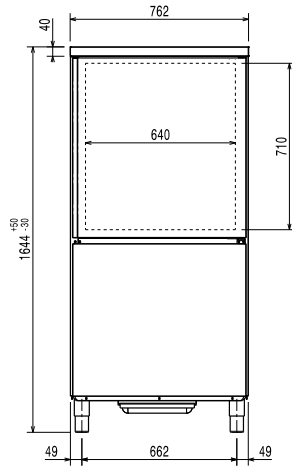
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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

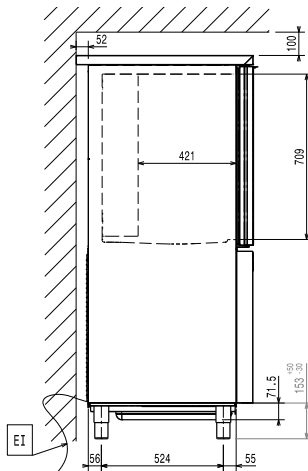
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Front

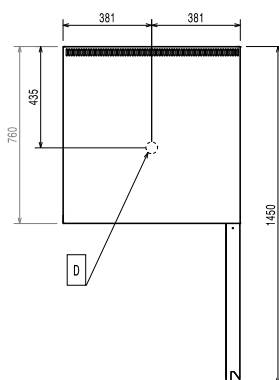


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:	380-415 V/3N ph/50 Hz
Electrical power, max:	2.7 kW
Energy consumption:	0.0737 kWh/kg

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 1/1; 600x400)
Number and type of basins:	10 (360x250x80h)

Key Information:

External dimensions, Width:	762 mm
External dimensions, Depth:	760 mm
External dimensions, Height:	1644 mm
Net weight:	140 kg
Shipping weight:	161 kg
Shipping volume:	1.3 m ³

Refrigeration Data

Refrigeration power at evaporation temperature:	-10 °C
Operating temperature min.:	16 °C
Operating temperature max.:	40 °C
Condenser cooling type:	AIR

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

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.

Chilling Cycle Time (+65°C to +10° C):	84 min
Full load capacity (chilling):	40 kg
Freezing Cycle Time (+65°C to -18°C):	236 min
Full load capacity (freezing):	25 kg

Sustainability

Refrigerant type:	R290
GWP Index:	3
Refrigeration power:	4837 W
Refrigerant weight (unit 1, unit 2):	140g; 140g
Energy consumption, cycle (chilling):	0.0737 kWh/kg
Energy consumption, cycle (freezing):	0.2553 kWh/kg

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