



110923 (ZCBCFA080SE)

Blast chiller & freezer crosswise 80kg, compatible with 10x2/1GN convection oven crosswise - R452A

Main Features

- On-board HACCP monitoring capable.
- 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.
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Automatic and manual defrosting.
- Chilling cycle with automatic preset cycles:
 - Soft Chilling, ideal for delicate food and small portions.
 - Hard Chilling, ideal for solid food and whole pieces.
- 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).
- Performance guaranteed at ambient temperatures of +40°C (Climatic class 5).
- Thawing cycle, ideal for defrosting food in a controlled and safe environment.
- Possibility to modify the cavity temperature in turbo cooling and thawing cycles.
- Multi-purpose internal structure suitable for gastronorm, bakery trays or ice-cream basins.
- 3-point core probe available on request (optional).

Construction

- Built-in refrigeration unit.
- Evaporator with antirust protection.
- No water connections required.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- Main components in 304 AISI stainless steel.
- IP21 protection index.
- 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

PNC Code	Description	Quantity
880213	1 single-sensor probe for blast chiller/freezers	1

Optional Accessories

PNC Code	Description
Connectivity	
922419	IoT module for blast chiller/freezers crosswise
Containers, trays and grids	
921101	Pair of AISI 304 stainless steel grids, GN 1/1
922017	Pair of AISI 304 stainless steel grids, GN 1/1
922062	AISI 304 stainless steel grid, GN 1/1
922076	AISI 304 stainless steel grid, GN 2/1
922175	Pair of AISI 304 stainless steel grids, GN 2/1
922264	AISI 304 stainless steel bakery/pastry grid 400x600mm
Feet, wheels and ramps	
881284	4 wheels for blast chiller freezer
Food probes	
880213	1 single-sensor probe for blast chiller/freezers
Other accessories	
922432	POE switch
922435	Connectivity router (WiFi and LAN)

Recommended Detergents

PNC Code	Description
0S2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
0S2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
0S2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

Technical specifications

Electric

Supply voltage: 380-415 V/3N ph/50 Hz

Capacity:

N° and type of basins: 15 (360x250x80h)

Key Information:

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

External dimensions, Width: 1000 mm

External dimensions, Depth: 1006 mm

External dimensions, Height: 1645 mm

Net weight: 220 kg

Shipping weight (gross): 253 kg

Shipping volume: 1.92 m³

Number of positions & pitch: 10; 68 mm

Refrigeration Data

Refrigeration power at evaporation temperature: -20 °C

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

Chilling Cycle Time (+65°C to +10°C): 108 min

Full load capacity (chilling): 80 kg

Sustainability

Refrigerant type: R452A

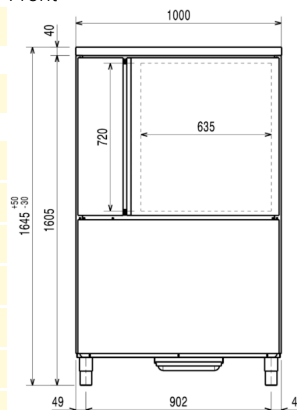
Refrigeration power: 3710 W

Refrigerant weight: 3700 g

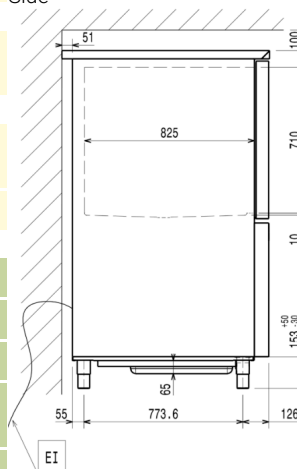
Energy consumption, cycle (chilling): 0.0767 kWh/kg

Energy consumption, cycle (freezing): 0.277 kWh/kg

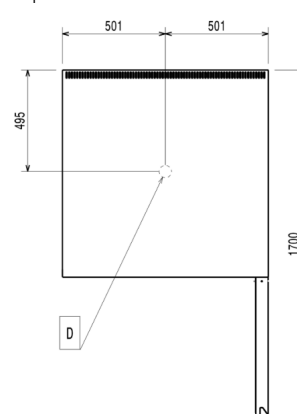
Front



Side



Top



D = Drain

EI = Electrical inlet (power)

RO = Refrigerant Outlet

