

**111351 (ZCBCFA025SE)**

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

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).
- Door reversible on site.

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.

Included Accessories

PNC Code	Description	Quantity
880213	1 single-sensor probe for blast chiller/freezers	1
881295	Kit 4 feet for blast chiller/freezers crosswise 15-25 kg - h100mm	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
922264	AISI 304 stainless steel bakery/pastry grid 400x600mm
Feet, wheels and ramps	
881295	Kit 4 feet for blast chiller/freezers crosswise 15-25 kg - h100mm
881296	Kit 4 wheels for blast chiller/freezers crosswise 15-25 kg - h100mm
Food probes	
880213	1 single-sensor probe for blast chiller/freezers
Stacking kits	
922657	Stacking kit for 6 GN 1/1 combi or convection oven on 15&25kg blast chiller/freezer crosswise
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: 220-240 V/1 ph/50 Hz

Capacity:

N° and type of basins: 4 (360x250x80h)

Key Information:

Number and type of grids: 5 (GN 1/1; 600x400)

External dimensions, Width: 762 mm

External dimensions, Depth: 760 mm

External dimensions, Height: 902 mm

Net weight: 85 kg

Shipping weight (gross): 104 kg

Shipping volume: 0.72 m³

Number of positions & pitch: 5; 68 mm

Refrigeration Data

Refrigeration power at evaporation temperature: -10 °C

Operating temperature min.: 16 °C

Operating temperature max.: 40 °C

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

Sustainability

Refrigerant type: R290

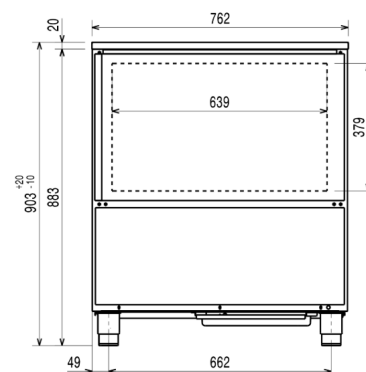
Refrigeration power: 2488 W

Refrigerant weight: 130 g

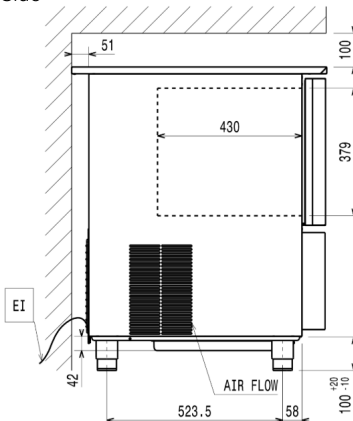
Energy consumption, cycle (chilling): 0.0825 kWh/kg

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

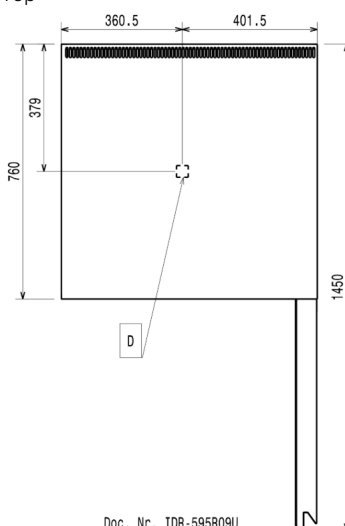
Front



Side



Top



Doc. Nr. IDR-595R09U

EI = Electrical inlet (power)

RO = Refrigerant Outlet

