

RANGE COMPOSITION

Chilling means bringing the temperature of cooked food from +90°C to +3°C in a short time lap to minimize bacteria proliferation and avoid loss of food consistency and texture.

The ZANUSSI easyChill Blast

Chillers/Freezers reduce temperature to +3°C at food core in less than 90 minutes and down to -18°C in less than four hours. After the Blast Chilling a holding cycle starts automatically to respectively maintain food at +3°C and -18°C. Blast freezed food has a solid 6 months/1 year shelf life without loss of flavour, nutritional values and weight. The opportunity to prepare in a single shot the food to be used in different times during the week enables a better work scheduling and therefore a sensible reduction in labour costs.



110022

100 KG-20 GN 1/1

ACTIVE BLAST CHILLER / FREEZERS **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Soft Chilling (Air temperature -2°C).
- ◆ Hard Chilling (Air temperature -20°C).
- ◆ All the probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation): the machine displays the actual time needed to end the cycle and to make planning the activities easier.
- ◆ Holding at +3°C (automatically activated at the end of each cycle).
- ◆ Turbo cooling: the chiller works continuously at the desired temperature. Ideal for continuous production and for pastry application.
- ◆ Automatic recognition of the insertion of the food probe (cycles piloted either by food probe temperature or by time)
- ◆ Single sensor core probe as standard.

CHARACTERISTICS	MODELS	
	BCF100A 110022	BCF100RA 110024
Power supply	Electric	Electric
Productivity per cycle - kg.		
NF Regulations - chilling / freezing	72, 72	72, 72
UK Guide lines - chilling / freezing	100, 85	100, 85
Cooling unit	Built-In	Remote
External dimensions - mm		
width	1000	1000
depth/with open doors	1285, 2099	1285, 2099
height	2471	2232
Internal dimensions - mm		
width	700	700
depth	554	554
height	1850	1850
N° and type of door	1	1
Door hinges	Right Side	Right Side
Trays type	GN 1/1; 600x400	GN 1/1; 600x400
Max load capacity - trays h 65 mm - n°	20	20
Compressor power - HP	4,7;	minimum 4,7;
N° defrost in 24 hrs.	3/30'	3/25'
Refrigerant type	R404a;	R404a;
Refrigeration power - W	7265	5350
Refrigerant power		
at evaporation temperature - °C	-10	-30
Power - kW		
installed-electric	7.47	0.88
Noise level - dBA	68	65
Net weight - kg.	300	190
Power supply - V, phases, Hz	400 V, 3N, 50	400 V, 3N, 50
INCLUDED ACCESSORIES		
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	1	1

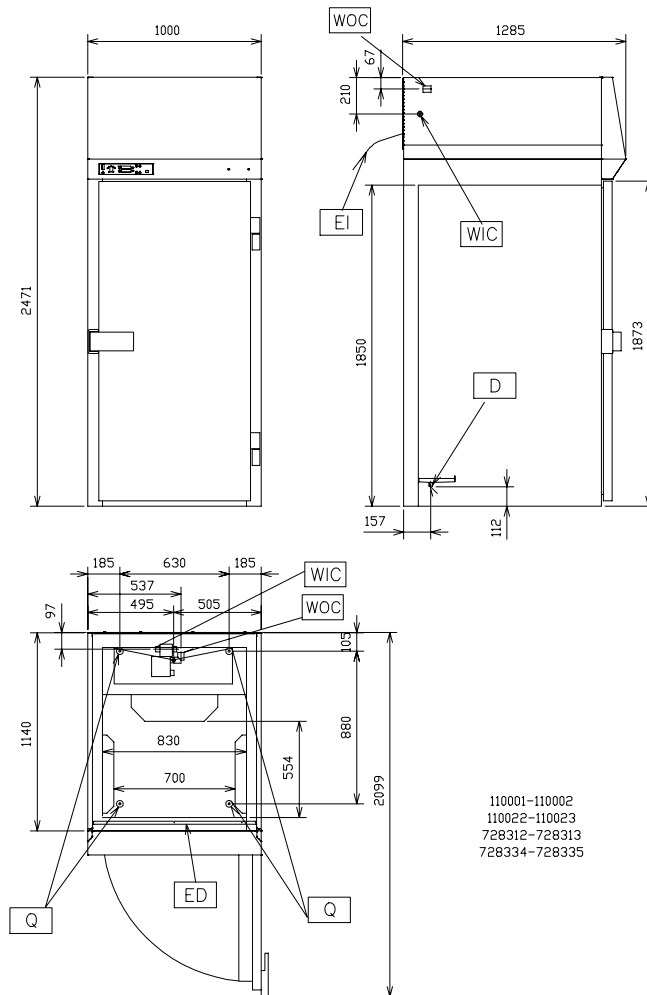
- ◆ The control unit provides several operating settings: time/core temperature according to NF and UK regulations, time/air temperature/probe personalised according to national regulations, sterilizing cycle: UV lamps built-in (on request), 3 single sensor or 3-sensor temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting. All parameters are programmable.
- ◆ The control unit provides two large displays to read out: time, core temperature, residual time, alarms, service information.
- ◆ Two customizable cycles for each operating modes, allowing setting time and air temperature. These two programs (P1-P2) can be converted into ice-cream specialist cycles (shape maintenance and holding).
- ◆ All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- ◆ An audible alarm starts when the cycle ends or terminates abnormally.
- ◆ Chilling times can vary according to food quantity, density, moisture contents and type of containers.
- ◆ Internal and external finishing in 304 AISI stainless steel and backpanel in galvanized steel.
- ◆ HCFC, CFC and HFC free insulation (Cyclopentane), HCFC and CFC free refrigerant gas (R404a).
- ◆ Developed and produced in ISO 9001 and ISO 14001 certified factory.
- ◆ Inner cell with rounded corners.
- ◆ Door equipped with removable magnetic gasket with hygienic design.
- ◆ Evaporator with antirust protection.
- ◆ Ventilator swinging panel foreasy access to the evaporator.
- ◆ Automatic heated door frame.

- ◆ Hot gas defrosting system (on built-in models) or electric defrosting system (on remote models).
- ◆ Thermostatic expansion valve to optimize the cooling unit efficiency.
- ◆ Adjustable feet 150 mm high.
- ◆ Stand alone printer as accessory.
- ◆ PC connection as accessory, gate RS 485. No water connections required: Waste water can be plumbed into drain, but can also be collected in an optional waste container.

ACCESSORIES	MODELS	
	BCF100A 110022	BCF100RA 110024
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	880089	880089
2 SINGLE SENSOR PROBES CHILLER+C/FREEZER	880096	880096
3-SENSOR PROBE FOR CHILLER+C/FREEZER	880088	880088
60-MM PITCH ROLL-IN RACK FOR 20X1/1	922203	922203
80MM PITCH ROLL-IN RACK 14X1/1GN	922205	922205
AIR REMOTE UNIT CHILL+C/FREEZER CW 100KG		880031
AIR/WATER REMOTE UNIT F.BC+BCF LW 100KG		880059
BASE FOR 20X1/1 ROLL-IN RACK	922141	922141
KIT 3 SINGLE SENSOR PROBES FOR BC/BCF	880269	880269
KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW	880183	880183
KIT HACCP EKIS	922166	922166
PRINTER FOR HACCP BASIC VERSION	881532	881532
TROLLEY FOR 20X1/1 ROLL-IN RACK	922132	922132
WATER REMOTE UNIT FOR C/FREEZER CW 100KG		880035



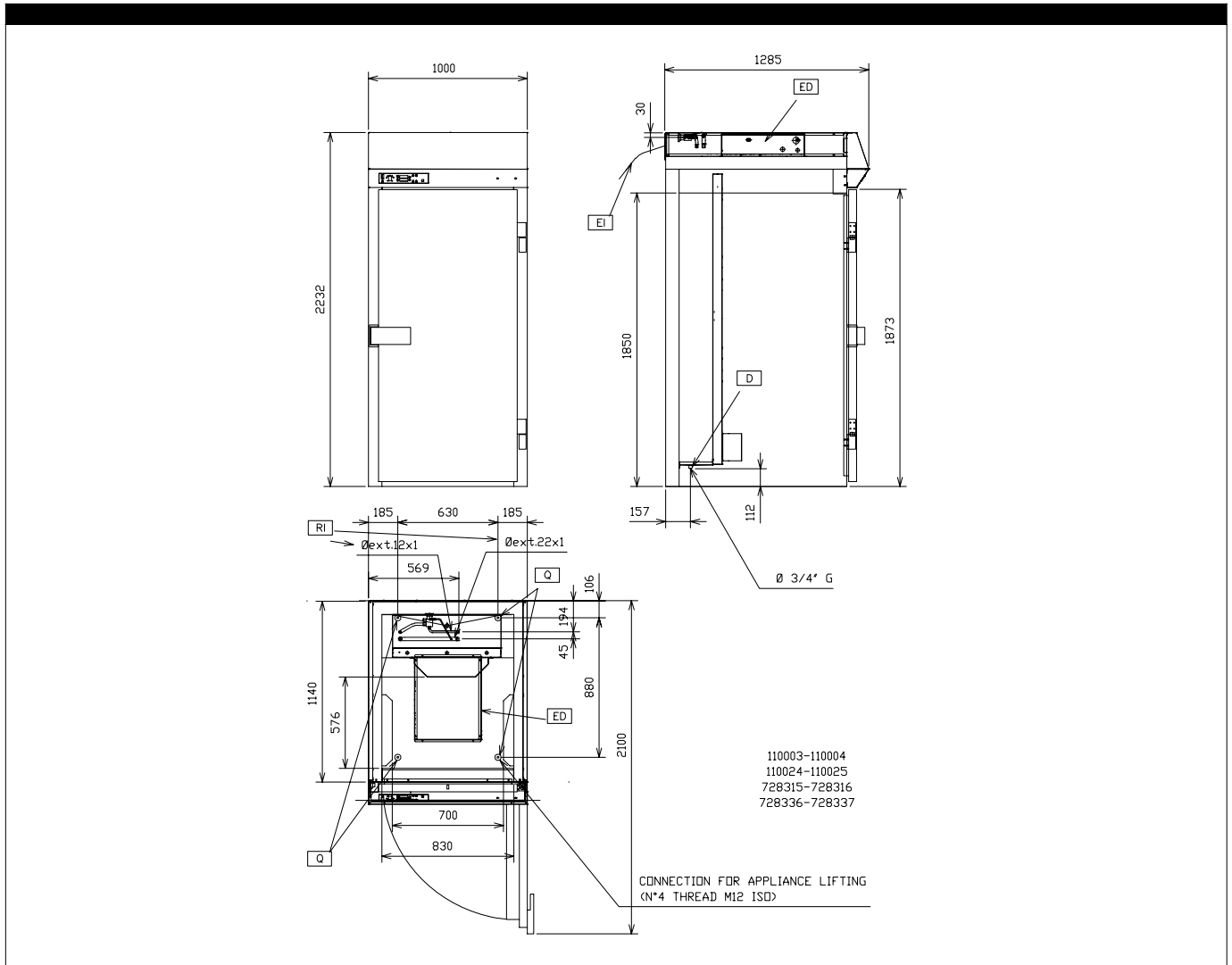
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	BCF100A 110022
CWI - Cold water inlet	1"
D - Water drain	3/4"
EI - Electrical connection	400 V, 3N, 50
Q - Appliance lifting connection	●
WOC - Cooling water outlet	●



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	BCF100RA 110024
D - Water drain	3/4"
ED - Remote electrical connection	●
EI - Electrical connection	400 V, 3N, 50
Q - Appliance lifting connection	●
RI - Remote refrigeration connection	●



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