

## 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 reduce temperature to +3°C at food core in less than 90 minutes. After the Blast Chilling a holding cycle starts automatically to maintain food at +3°C. Blast chilled food has a solid 5 days 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.



# ZANUSSI easyChill

**BLAST CHILLERS 50 kg - 10 1/1 GN** **ZANUSSI PROFESSIONAL**

## FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Cruise cycle: the chiller automatically drives the chilling process to maintain the food quality and reduce where possible the total chilling time (it works by food probe).
- ◆ 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)
- ◆ 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 core temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting. All parameters are programmable.
- ◆ 3-sensor core probe as standard.
- ◆ 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.

CHARACTERISTICS	MODELS
	<b>BCW101 110044</b>
Type	Blast Chiller - 50 kg
Productivity per cycle - kg.	
NF Regulations - chilling / freezing	36
UK Guide lines - chilling / freezing	50
Gross capacity (D.I.N. 8952) - l.	560
Cooling unit	Built-in
Thermostat	Electronic
Thermometers	Digital
External dimensions - mm	
width	895
depth/with open doors	840
height	1730
N° and type of door	1
Door hinges	Left
Trays type	GN 1/1; 600x400
Max load capacity - trays h 65 mm - n°	10
Compressor power - HP	2; 8
N° defrost in 24 hrs.	6
Refrigerant type	R404a
Refrigerant quantity - g.	4415
Refrigeration power - W	7340
Refrigerant power at evaporation temperature - °C	-5
Power - kW	
installed-electric	3.472
<b>INCLUDED ACCESSORIES</b>	
3-SENSOR PROBE FOR CHILLER+C/FREEZER	1

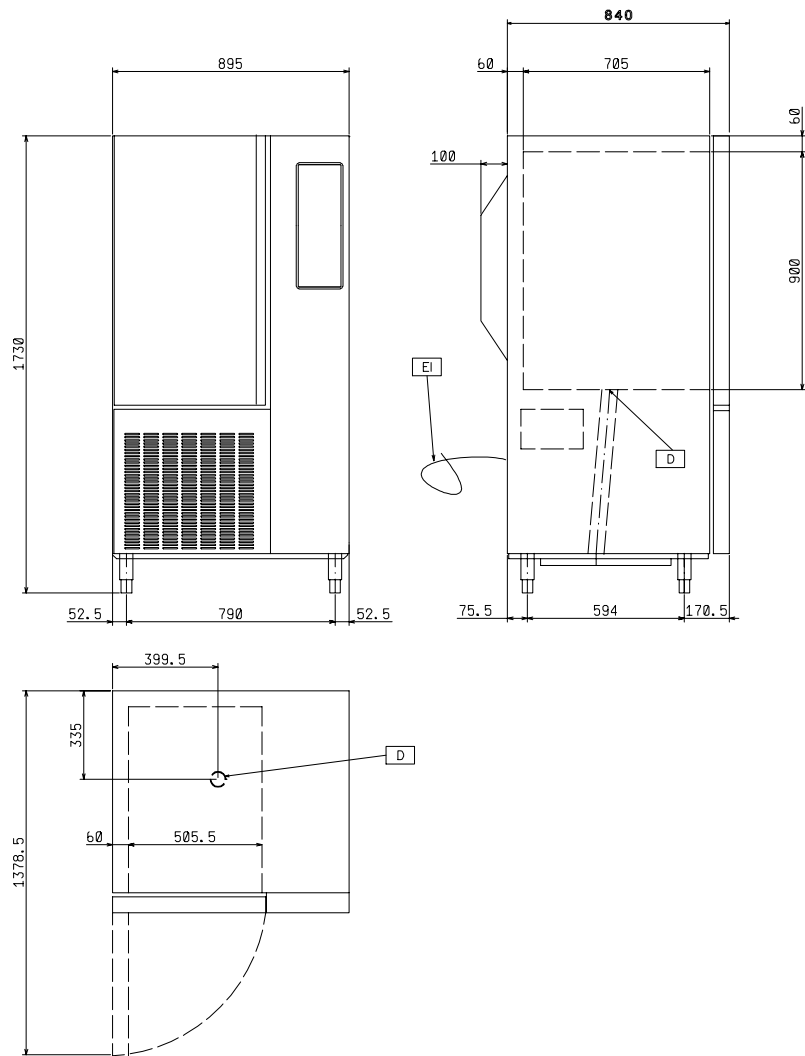
- ◆ An audible alarm starts when the cycle ends or terminates abnormally.
- ◆ Chilling times can vary according to food quantity, density, moisture contents and type of containers.
- ◆ Internal and external finishing in 304 AISI stainless steel and backpanel in galvanized steel.
- ◆ HCFC, CFC and HFC 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 for easy access to the evaporator.
- ◆ Automatic heated door frame.
- ◆ 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.

\*NF HYGIENE ALIMENTAIRE  
certifying authority : AFAQ AFNOR  
CERTIFICATION. Address:11, Avenue Francis de  
Pressense - 93571 Saint-Denis La Plaine Cedex  
- France. Conformity with regulation NF031.  
Certified guarantees: fitness for cleaning, thermal  
performance.

ACCESSORIES	MODELS
	BCW101 110044
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	880089
2 SINGLE SENSOR PROBES CHILLER+C/FREEZER	880096
BANQUET RACK-23PLATES-85MM PITCH-10GN1/1	922071
BANQUET RACK-30PLATES-65MM PITCH-10GN1/1	922015
KIT 3 SINGLE SENSOR PROBES FOR BC/BCF	880269
KIT 4 WHEELS FOR BLAST C/FREEZERS	880111
KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW	880183
KIT HACCP EKIS	922166
PAIR OF 1/1 GN AISI 304 S/S GRIDS	921101
PASTRY(400X600)RACK+WHEELS-80MM,10 1/1LW	922066
PRINTER FOR HACCP BASIC VERSION	881532
RILSAN COATED GRID	881061
SLIDE-IN RACK SUPP.10 1/1 BC+BCF 50KG-LW	881028
THERMAL COVER FOR 10X1/1GN	922013
TRAY RACK+WHEELS 10X1/1GN, 65MM PITCH	922006
TRAY RACK+WHEELS 8X1/1GN, 80MM PITCH	922009
TROLLEY FOR SLIDE-IN RACK 6&10X1/1GN	922004



www.zanussiprofessional.com



	<b>BCW101 110044</b>
D - Water drain	1/2"
EI - Electrical connection	400 V, 3N, 50



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