

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.



110720

56 KG

ACTIVE BLAST CHILLERS **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Soft Chilling (Air temperature -2°C).
- ◆ Hard Chilling (Air temperature -12°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	
	BC56HA 110720	BC56A 110719
Power supply	Electric	Electric
Productivity per cycle - kg.		
NF Regulations - chilling / freezing	43.2	43.2
UK Guide lines - chilling / freezing	56	56
Gross capacity (D.I.N. 8952) - l.		560
Cooling unit	Built-In	Built-In
External dimensions - mm		
width	1000	800
depth/with open doors	1010, 1755	835, 1570
height	1640	2230
Internal dimensions - mm		
width	640	680
depth	825	450
height	710	1500
N° and type of door	1	1
Door hinges	Right Side	Right Side
Trays type	GN 2/1; 600x800	GN 1/1; 600x400
Max load capacity - trays h 65 mm - n°		12
Compressor power - HP	2.5	2.5
Refrigerant type	R404a	R404a
Refrigerant quantity - g.	3800	4000
Refrigeration power - W	5363	5363
Refrigerant power		
at evaporation temperature - °C	-5	-5
Power - kW		
installed-electric	2.489	2.558
Noise level - dBA	68	72.5
Net weight - kg.	230	231
Power supply - V, phases, Hz	400 V, 3N, 50	400 V, 3N, 50
INCLUDED ACCESSORIES		
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	1	1
REMOVABLE TRAY SUPPORT RACK FOR 20 GN1/1		4

- ◆ 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.

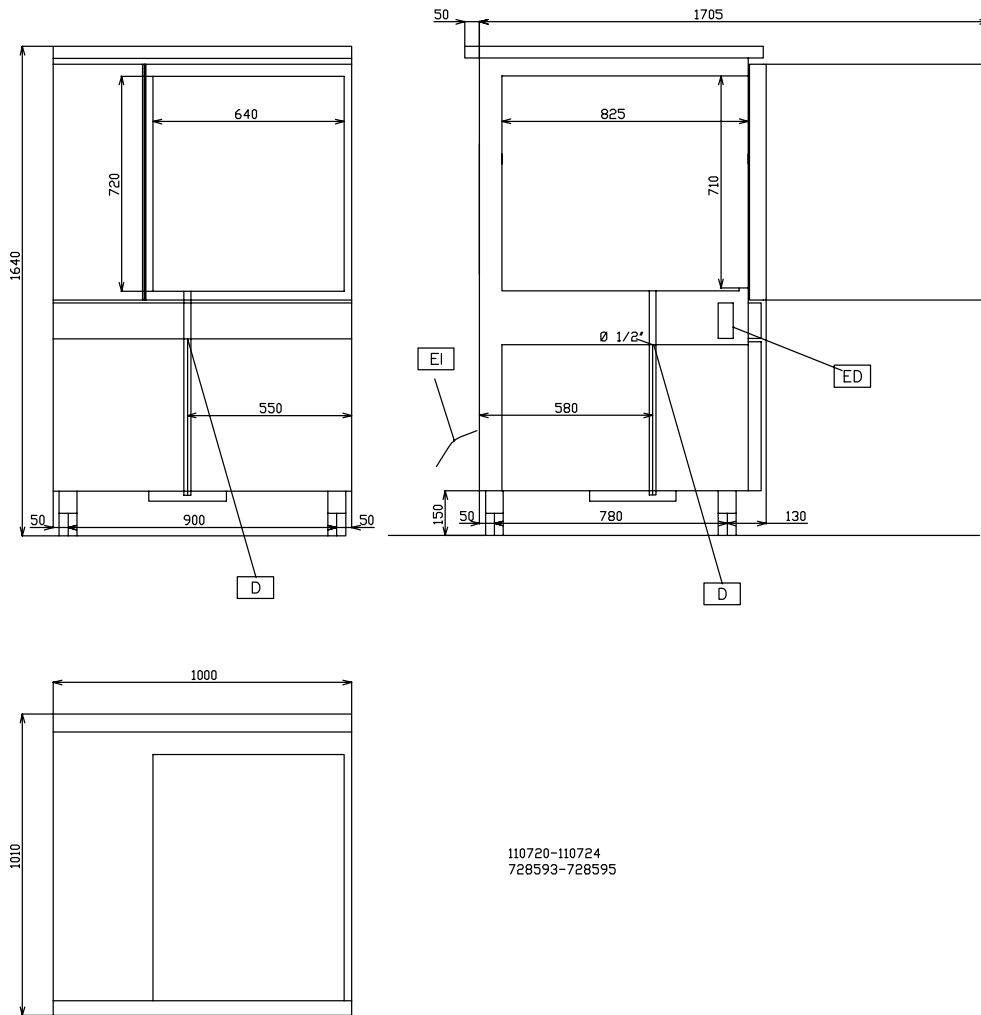
- ◆ Door equipped with removable magnetic gasket with hygienic design.
- ◆ Evaporator with antitrust protection.
- ◆ Ventilator swinging panel for easy access to the evaporator.
- ◆ Automatic heated door frame.
- ◆ Thermostatic expansion valve to optimize the cooling unit efficiency.
- ◆ Adjustable feet 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.
Adress: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	
	BC56HA 110720	BC56A 110719
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	880089	
2 SINGLE SENSOR PROBES CHILLER+C/FREEZER	880096	
3-SENSOR PROBE FOR CHILLER+C/FREEZER	880088	880088
4 WHEELS FOR BLAST CHILLERS	881097	
60 MM PITCH SIDE HANGERS FOR 10X2/1 OVEN	922123	
60-MM PITCH ROLL-IN RACK FOR 20X1/1		922203
80 MM PITCH SIDE HANGERS FOR 10X2/1 OVEN	922117	
80MM PITCH ROLL-IN RACK 14X1/1GN		922205
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
KIT TO CONVERT TO 10X2/1 ROLL-IN RACK	922202	
PAIR OF 1/1 GN AISI 304 S/S GRIDS		921101
PLASTIC COATED GRID-600X400 MM	880864	880864
PLASTIFIED GRILL RILSAN GN 2/1	881030	
PRINTER FOR HACCP BASIC VERSION	881532	881532
RACK RAILS FOR VERTICAL BLAST CHILLER		881182
REMOVABLE TRAY SUPPORT RACK FOR 20 GN1/1		881010
RILSAN COATED GRID		881061
SLIDE-IN RACK SUPP. BC+BCF 56KG 10 GN2/1	880075	
TROLLEY FOR 10X1/1 & 2/1 ROLL IN RACK	922128	
TROLLEY FOR 20X1/1 ROLL-IN RACK		922132



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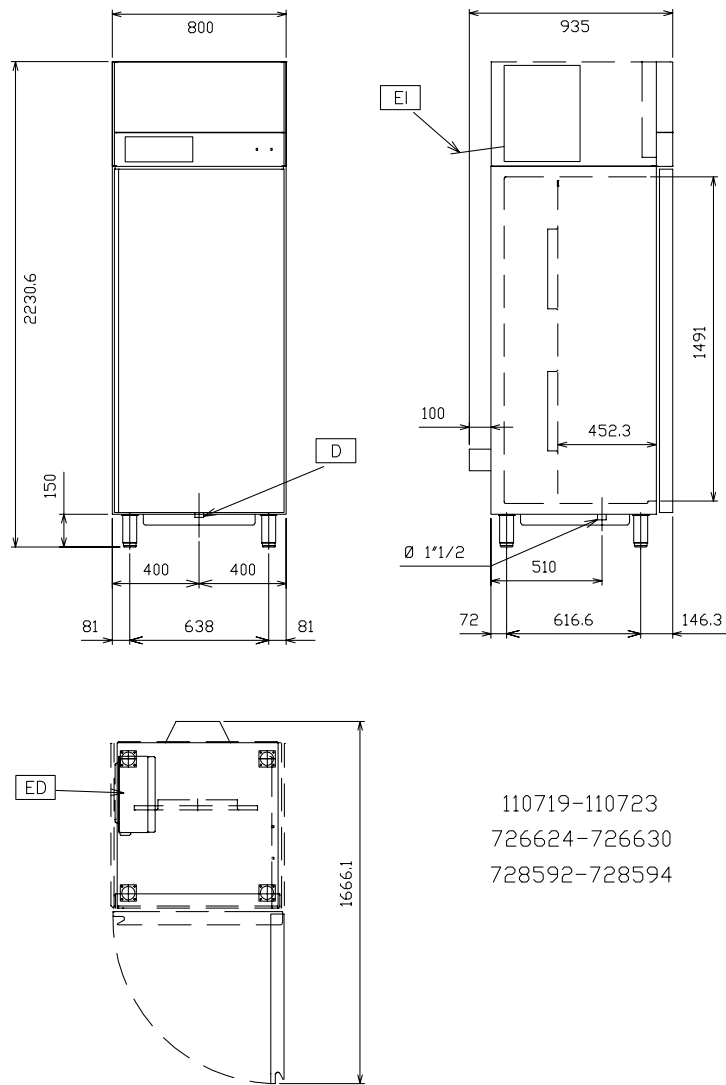


110720-110724
728593-728595

	BC56HA 110720
D - Water drain	1/2"
EI - Electrical connection	400 V, 3N, 50



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110719-110723
 726624-726630
 728592-728594

	<p>BC56A 110719</p>
<p>EI - Electrical connection</p>	<p>400 V, 3N, 50</p>



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