

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.



110723

56 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 |
|--|--------------------------|
| | BCF64A 110723 |
| Power supply | Electric |
| Productivity per cycle - kg. | |
| NF Regulations - chilling / freezing | 43.2 |
| UK Guide lines - chilling / freezing | 64, 56 |
| Gross capacity (D.I.N. 8952) - l. | 560 |
| Cooling unit | Built-In |
| External dimensions - mm | |
| width | 800 |
| depth/with open doors | 835, 1570 |
| height | 2230 |
| Internal dimensions - mm | |
| width | 680 |
| depth | 450 |
| height | 1500 |
| N° and type of door | 1 |
| Door hinges | Right Side |
| Trays type | GN 1/1; 600x400 |
| Max load capacity - trays h 65 mm - n° | 12 |
| Compressor power - HP | 3 |
| N° defrost in 24 hrs. | 3 |
| Refrigerant type | R404a |
| Refrigerant quantity - g. | 3600 |
| Refrigeration power - W | 2810 |
| Refrigerant power | |
| at evaporation temperature - °C | -30 |
| Power - kW | |
| installed-electric | 3.933 |
| Noise level - dBA | 71.5 |
| Net weight - kg. | 235 |
| Power supply - V, phases, Hz | 400 V, 3N, 50 |
| INCLUDED ACCESSORIES | |
| 1 SINGLE SENSOR PROBE CHILLER+C/FREEZER | 1 |
| REMOVABLE TRAY SUPPORT RACK FOR 20 GN1/1 | 4 |

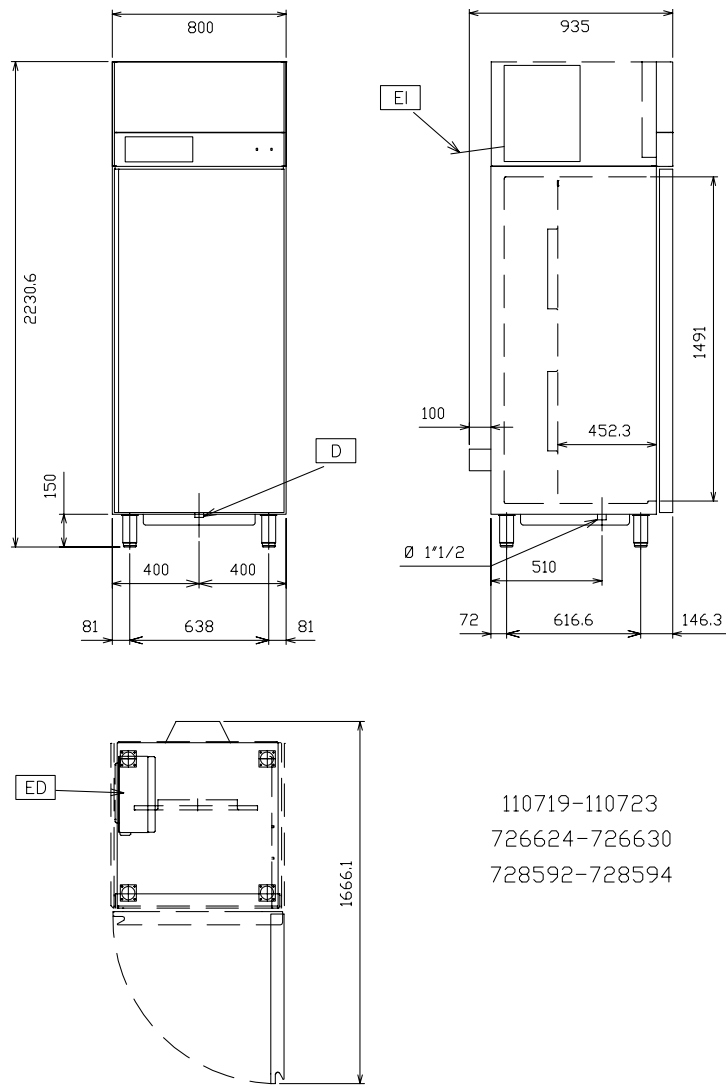
- ◆ The control unit provides several operating settings: time/core temperature according to NF and UK regulations, time/air temperature/probe personalised according to national regulations, sterilizing cycle: UV lamps built-in (on request), 3 single sensor or 3-sensor temperature probes (as accessory), 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 antirust protection.
- ◆ Ventilator swinging panel for easy access to the evaporator.
- ◆ Automatic heated door frame.

- ◆ Hot gas defrosting system.
- ◆ 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 |
|--|------------------|
| | BCF64A 110723 |
| 3-SENSOR PROBE FOR CHILLER+C/FREEZER | 880088 |
| 60-MM PITCH ROLL-IN RACK FOR 20X1/1 | 922203 |
| 80MM PITCH ROLL-IN RACK 14X1/1GN | 922205 |
| KIT 3 SINGLE SENSOR PROBES FOR BC/BCF | 880269 |
| KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW | 880183 |
| KIT HACCP EKIS | 922166 |
| PAIR OF 1/1 GN AISI 304 S/S GRIDS | 921101 |
| PLASTIC COATED GRID-600X400 MM | 880864 |
| PRINTER FOR HACCP BASIC VERSION | 881532 |
| RACK RAILS FOR VERTICAL BLAST CHILLER | 881182 |
| REMOVABLE TRAY SUPPORT RACK FOR 20 GN1/1 | 881010 |
| RILSAN COATED GRID | 881061 |
| TROLLEY FOR 20X1/1 ROLL-IN RACK | 922132 |



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 726624-726630
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| | |
|----------------------------|------------------|
| | BCF64A 110723 |
| EI - Electrical connection | 400 V, 3N, 50 |



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