

## 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.



110775

# ZANUSSI easyChill

## BLAST CHILLER/FREEZERS 30-25kg 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 probe driven 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).

TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	BCFWS061 110775	BCFWS061T 110776
Type	Blast freezer - 30 kg	Blast freezer - 30 kg
Productivity per cycle - kg.		
NF Regulations - chilling / freezing	18, 18	18, 18
UK Guide lines - chilling / freezing	30, 25	30, 25
Cooling unit	Built-In	Built-In
Control type	Electronic	Electronic
Thermostat	Electronic	Electronic
Thermometers	Digital	Digital
External dimensions - mm		
width	895	895
depth/with open doors	940, 1378.5	940, 1378.5
height	1060	1020
Door hinges	Right Side	Right Side
Trays type	600x400; GN 1/1; Ice Cream	600x400; GN 1/1; Ice Cream
Max load capacity - trays h 65 mm - n°	6	6
N° of positions/pitch, mm	18, 20	18, 20
Compressor power - HP	1.8	1.8
N° defrost in 24 hrs.	6	6
Refrigerant type	R404a	R404a
Refrigerant quantity - g.	2830	2830
Refrigeration power - W	1600	1600
Refrigerant power		
at evaporation temperature - °C	-30	-30
Power - kW		
installed-electric	1.94	1.94
Net weight - kg.	169	169
Power supply - V, phases, Hz	400 V, 3N, 50	400 V, 3N, 50
<b>INCLUDED ACCESSORIES</b>		
3-POINT-SENSOR PROBE-BL C/FREEZERS LW	1	1
SET OF 5 S/S RUNNERS-6&10 GN 1/1 BCF LW	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 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 specialized cycles, P1 brings down ice-cream temperature to -14°C (measured at the core when probe is inserted). Once set temperature is reached, the temporary maintenance phase automatically begins, holding the -14°C temperature. P2 sets temperature to -36°C / -40°C for an indefinite amount of time, maintaining the ventilation active. Temperature is adjustable up to -40°C without interrupting the cycle, allowing ice-cream to be kept longer in the freezer.
- ◆ 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.
- ◆ Multi-purpose internal structure is suitable

for 6 grids GN 1/1 (18 positions available with 20 mm pitch) 6 grids or trays 600 x 400 mm (18 positions available with 20 mm pitch) or 9 ice-cream basins of 5 kg each (h 125 x 165 x 360).

- ◆ Chilling and freezing 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

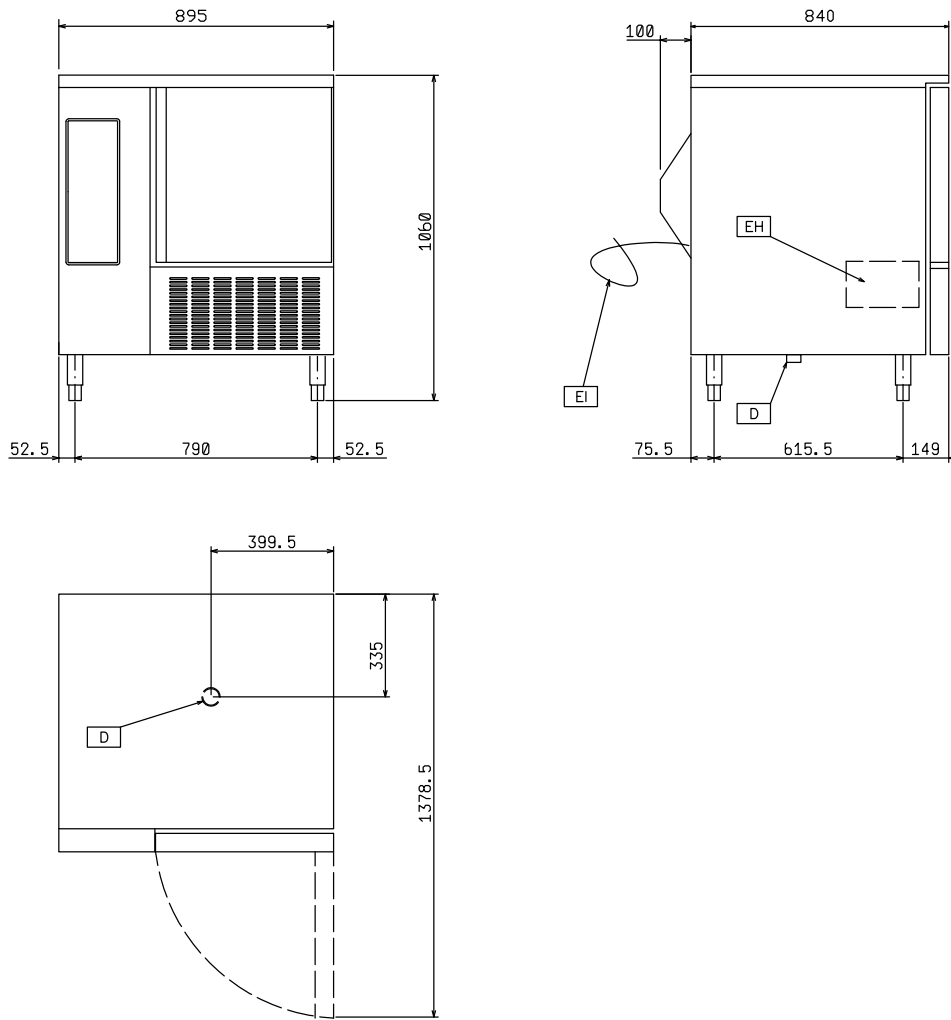
also be collected in an optional waste container.

\*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.

OPTIONAL ACCESSORIES		
ACCESSORIES	MODELS	
	BCFWS061 110775	BCFWS061T 110776
1 SINGLE-SENSOR PROBE-BL.C/FREEZERS LW	880213	880213
2 SINGLE-SENSOR PROBES-BL.C/FREEZERS LW	880214	880214
3 SINGLE-SENSOR PROBES-BL.C/FREEZERS LW	880215	880215
3-POINT-SENSOR PROBE-BL.C/FREEZERS LW	880212	880212
KIT 4 WHEELS FOR BLAST C/FREEZERS	880111	880111
KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW	880183	880183
KIT HACCP EKIS	922166	922166
PAIR OF 1/1 GN AISI 304 S/S GRIDS	921101	921101
PRINTER FOR HACCP BASIC VERSION	881532	881532
RILSAN COATED GRID	881061	881061
SET OF 5 S/S RUNNERS-6&10 GN 1/1 BCF LW	880087	880087
TOWER EXEC.SUPP. F.OVEN 6GN+30KG BC/BCF	881011	881011
TRAY RACK+WHEELS 5X1/1 GN, 80MM PITCH	922008	922008
TRAY RACK+WHEELS 6X1/1GN, 65MM PITCH	922005	922005



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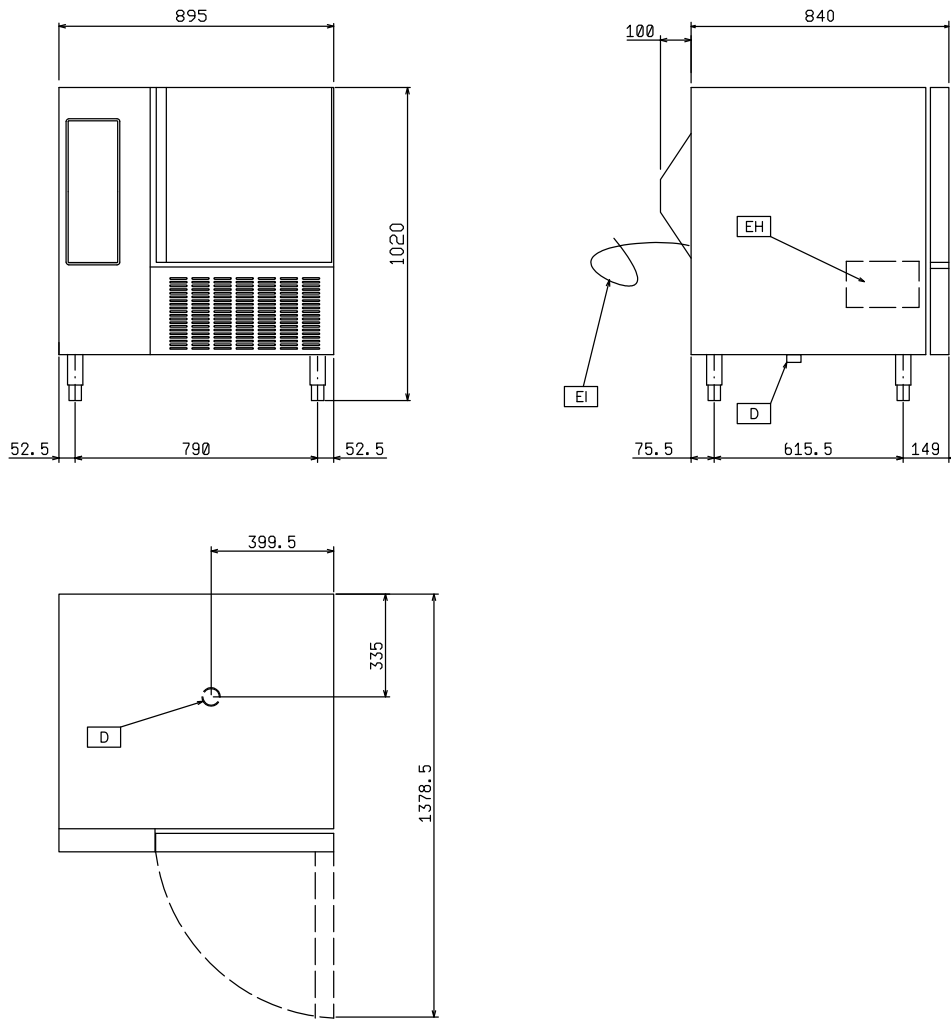


**LEGEND**

	BCFWS061 110775
D - Water drain	1/2"
EI - Electrical connection	400 V, 3N, 50



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**LEGEND**

	<b>BCFWS061T</b>
	<b>110776</b>
D - Water drain	1/2"
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