

Blast Chillers CW
Blast Chiller Crosswise, 15 kg

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



110717 (BC15A)

Blast chiller for 1/1 GN containers, 15 kg, from +90 to +3°C

Short Form Specification

Item No. _____

For 6 GN1/1 or 400x600 mm trays. Load capacity: chilling 15,2 kg; (UK guidelines). External and internal top, front and side panels in 304 AISI stainless steel. Internal rounded corners and drain. Right hinged, reversible full door. Built-in refrigeration unit. Electronic control, 3 standard and 6 programmable cycles. Automatic detection of food probe insertion. Automatic and Manual defrost. Blast chilling real residual time estimation (A.R.T.E.). Turbo cooling function. Specific cycles for ice cream. Evaporator with antirust protection. Digital temperature and time display. HACCP and Service alarms with data logging. Operating air temperature: +90 -12° C. For ambient temperatures up to 32°C. Cyclopentane insulation (HCFC, CFC and HFC free). R134a refrigerant gas (HCFC and CFC free).

Main Features

- Auto hold at temperature reached at end of blast chilling cycle.
- Load capacity: 15 kg in chilling.
- Soft Chill and Hard Chill.
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE) for an easier planning of the activities.
- Single sensor core probe as standard.
- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- Two customizable cycles (P1 & P2) for each operating mode, allowing to set the time and air temperature. These programs can be converted into ice-cream specialized cycles (shape maintainance and holding).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Hard Chilling (air temperature -12°C).
- Holding at 3 °C for chilling, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- Blast Chilling cycle: 15 kg from 90°C up to 3°C in less than 90 minutes.
- Soft Chilling (air temperature -2°C).
- Performance guaranteed at ambient temperatures of +40°C.

Construction

- 304 AISI stainless steel construction throughout.
- Magnetic, easy-to-remove heated gaskets.
- Seamless hygienic inner cell with all rounded corners for easy cleaning.
- Self contained 3/8 hp compressor.
- Swing hinged front panel for easy service access to main components.
- No water connections required.
- High density polyurethane insulation, 60 mm tickness, HCFC free.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.
- Refrigerant type: R134a.

APPROVAL: _____

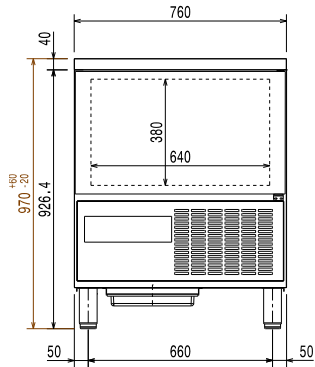
Included Accessories

- 1 of 1 single-sensor probe for blast chiller and blast chiller&freezers PNC 880213

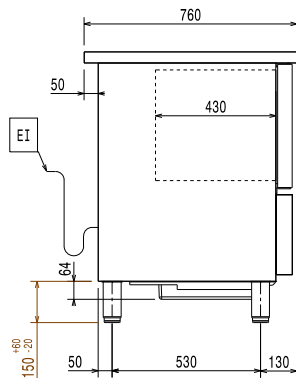
Optional Accessories

- Kit of HACCP advanced connection for blast chiller/freezers PNC 880183
- 3-sensor probe for blast chiller and blast chiller/freezers PNC 880212
- 1 single-sensor probe for blast chiller and blast chiller&freezers PNC 880213
- Rilsan grid, 600x400 mm PNC 880864
- KIT WHEELS FOR 15KG BCF-H=150MM PNC 881052
- Plastic coated grid, 1/1GN PNC 881061
- 4 wheels for blast chillers PNC 881097
- Kit for stacking 6x1/1GN convection oven and 15kg blast chillers and blast chiller&freezers PNC 881528
- Pair of 1/1 GN grids in 304 AISI PNC 921101

Front

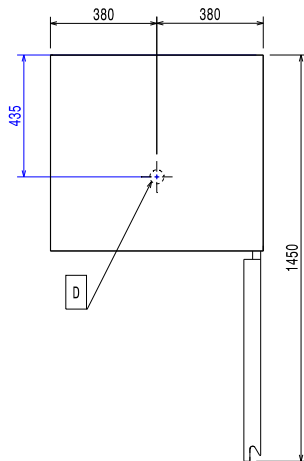


Side



EI = Electrical inlet (power)
RO = Refrigerant Outlet

Top



Electric

Supply voltage:
110717 (BC15A) 220-230 V/1 ph/50 Hz

Circuit breaker required

Installation:

Clearance: 5 cm on sides and back.

Please see and follow detailed installation instructions provided with the unit

Capacity:

GN: 6 - 1/1 containers

Key Information:

External dimensions, Width: 760 mm
External dimensions, Height: 970 mm
External dimensions, Depth: 760 mm
Net weight: 95 kg
Shipping weight: 100 kg
Shipping volume: 0.84 m³

Refrigeration Data

Refrigerant type: R134a
Refrigeration power: 707 W
Refrigeration power at evaporation temperature: -5 °C
Refrigerant weight: 800 g

Product Information (Commission Regulation EU 2015/1095)

Energy consumption, cycle (chilling): 0.068 kWh/kg
Chilling Cycle Time (+65°C to +10°C): 111 min
Full load capacity (chilling): 20 kg
Energy consumption, cycle (freezing): 0 kWh/kg
Freezing Cycle Time (+65°C to -18°C): 0 min
Full load capacity (freezing): 0 kg