

## Blast Chiller Freezers Crosswise Blast Chiller-Freezer Crosswise - 40kg 10GN 1/1 (R452A)

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**725214 (ECBCFA040SE)**

 Blast Chiller & Freezer  
 Crosswise 40kg, compatible  
 with 10x1/1GN Convection  
 Oven Crosswise - R452A

### Short Form Specification

#### Item No.

Blast chiller/freezer with digital temperature and time display. For 10 GN 1/1 or 600x400 mm trays (h = 65 mm). Load capacity: chilling 40 kg; freezing 25 kg. Automatic detection of food probe insertion. Automatic and Manual defrost. Blast chilling real remaining time estimation (A.R.T.E.). Turbo cooling function. Thawing function. HACCP and Service alarms with data logging. Connectivity ready. Operating air temperature: +10/-36°C. Single sensor food probe. Main components in 304 AISI stainless steel. Internal rounded corners and drain. Evaporator with antirust protection. Performances guaranteed at ambient temperature of +40°C. Cyclopentane insulation (HCFC, CFC and HFC free). R452a refrigerant gas (HCFC and CFC free). Built-in refrigeration unit.

### Main Features

- Blast Chilling cycle: 40 kg from 90°C up to 3°C in less than 90 minutes.
- Chilling cycle with automatic preset cycles:
  - Soft Chilling (air temperature 0°C), ideal for delicate food and small portions.
  - Hard Chilling (air temperature -12°C), ideal for solid food and whole pieces.
- Freezing cycle with automatic preset cycles (air temperature -36°C), ideal for all kind of food (raw, half or fully cooked).
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Thawing cycle (air temperature 7°C), ideal for defrosting food in a controlled and safe environment.
- Possibility to modify the cavity temperature in turbo cooling and thawing cycles.
- 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.
- On-board HACCP monitoring capable.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Performance guaranteed at ambient temperatures of +40°C (Climatic class 5).
- Automatic and manual defrosting.
- Working temperature from +90°C to +3°C in chilling mode or to -36°C in freezing mode.

### Construction

- No water connections required.
- 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.
- Environmentally friendly: R452a as refrigerant gas.
- Built-in refrigeration unit.
- Removable magnetic door gasket with hygienic design.
- Main components in 304 AISI stainless steel.
- Evaporator with antirust protection.
- Hygienic shape with rounded corners (and drain for easy cleaning).
- Automatic heated door frame.
- Door reversible on site.
- Door stopper to keep the door open in order to avoid the formation of bad smells (kit available to be mounted on site, depending on preferred door hinge).
- 10 levels available. Usable with 10 x GN 1/1 or 600x400 mm trays (h = 65 mm).
- IP21 protection index.

APPROVAL: \_\_\_\_\_



### Sustainability

- Holding at +3 °C for chilling or -20 °C for freezing, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- High density polyurethane insulation, 60 mm thickness, HCFC free.

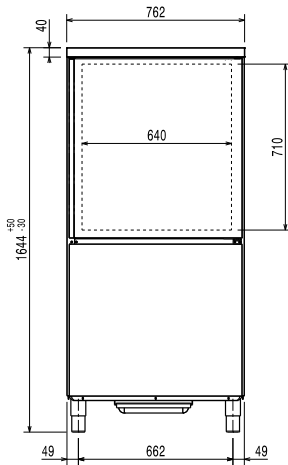
### Included Accessories

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

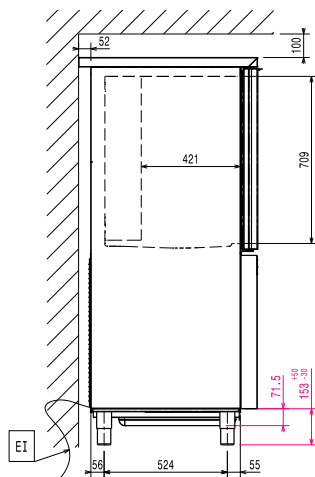
### Optional Accessories

- 1 single-sensor probe for blast chiller and blast chiller&freezers PNC 880213
- 4 wheels for blast chiller freezer PNC 881284
- Roll-in guide runners for 28 kg blast chillers and blast chiller&freezers 1/1GN PNC 881518
- Pair of 1/1GN AISI 304 stainless steel grids PNC 921101
- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 922017
- AISI 304 stainless steel grid, GN 1/1 PNC 922062
- 80mm pitch side hangers 10x1/1GN electric oven PNC 922115
- 80mm pitch side hangers 10x1/1GN gas oven PNC 922116
- 60mm pitch side hangers 10x1/1GN electric oven (included with the oven) PNC 922121
- 60mm pitch side hangers 10x1/1GN gas oven (included with the oven) PNC 922122
- Trolley for 10x1/1GN and 10x2/1GN roll-in rack PNC 922128
- Trolley for 10x1/1GN roll-in rack PNC 922130
- Kit to convert to 10x1/1GN roll-in rack PNC 922201
- AISI 304 stainless steel bakery/pastry grid 400x600mm PNC 922264
- IoT module for blast chiller/freezers crosswise PNC 922419

Front

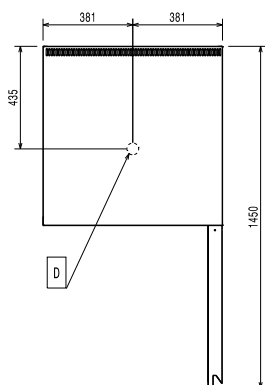


Side



EI = Electrical inlet (power)

Top



### Electric

#### Supply voltage:

725214 (ECBCFA040SE) 380-415 V/3N ph/50/60 Hz

#### Electrical power max.:

1.2 kW

### Installation:

**Clearance:** 5 cm on sides and back.

Please see and follow detailed installation instructions provided with the unit

### Capacity:

**Trays type:** GN 1/1;600x400

### Key Information:

**External dimensions, Width:** 762 mm

**External dimensions, Depth:** 760 mm

**External dimensions, Height:** 1644 mm

**Net weight:** 140 kg

**Shipping weight:** 157 kg

**Shipping volume:** 1.3 m<sup>3</sup>

### Refrigeration Data

**Refrigeration power at evaporation temperature:** -20 °C

**Condenser cooling type:** AIR

### Product Information (EN17032 - Commission Regulation EU 2015/1095)

**Chilling Cycle Time (+65°C to +10°C):** 79 min

**Full load capacity (chilling):** 40 kg

Test performed in a test room at 30°C to chill/ freeze (+10° C/-18° C) a full load of 40mm deep trays filled with mashed potatoes evenly distributed up to a height of 35 mm at starting temperature between 65° and 80°C within 120/270min.

### Sustainability

**Refrigerant type:** R452A

**GWP Index:** 2141

**Refrigeration power:** 3244 W

**Refrigerant weight:** 1500 g

**Energy consumption, cycle (chilling):** 0.0697 kWh/kg