Blast Chiller Freezers Crosswise
Blast Chiller-Freezer Crosswise – 40kg 10GN 1/1 (R290)

725522 (ECBCFA040SE)

Blast Chiller & Freezer Crosswise 40kg, compatible with 10x1/1GN Convection Oven Crosswise - R290

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 (optional): enables real time access to the appliance, possibility to monitor information, such as status, statistics, HACCP data, and receive service alerts. 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). R290 refrigerant gas (HCFC and CFC free). Builtin refrigeration unit.

APPROVAL:

Main Features

- Blast Chilling cycle: 40 kg from 90°C up to 3°C.
- Freezing cycle: 25 kg from 90°C up to -36°C.
- 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).
- Chilling cycle with automatic preset cycles:
  - Soft Chilling, ideal for delicate food and small portions.
  - Hard Chilling, ideal for solid food and whole pieces.
- Freezing cycle with automatic preset cycles, 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, ideal for defrosting food in a controlled and safe environment.
- Multi-purpose internal structure suitable for gastronorm, bakery trays or ice-cream basins.
- 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.
- On-board HACCP monitoring capable.
- Performance guaranteed at ambient temperatures of +40°C (Climatic class 5).
- Automatic and manual defrosting.
- 3-point core probe available on request (optional).

Construction

- IP21 protection index.
- 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.
- Built-in refrigeration unit.
- Main components in 304 AISI stainless steel.
- Evaporator with antirust protection.
- 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).

User Interface & Data Management

- Control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).

Sustainability

- High density polyurethane insulation, 60 mm tickness, HCFC free.

Included Accessories

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• 1 of 1 single-sensor probe for blast chiller/freezers	PNC 880213

Optional Accessories

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• Roll-in rack support for 40 kg blast chiller/freezers GN 1/1	PNC 881518	❑
• Pair of AISI 304 stainless steel grids, GN 1/1	PNC 921101	❑
• 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	❑
• Connectivity router (WiFi and LAN)	PNC 922435	❑

Front
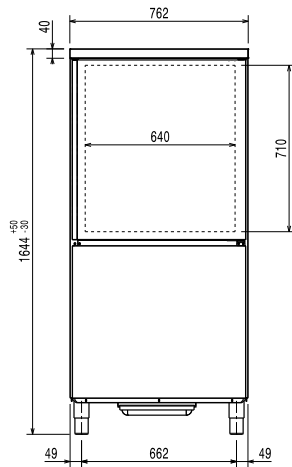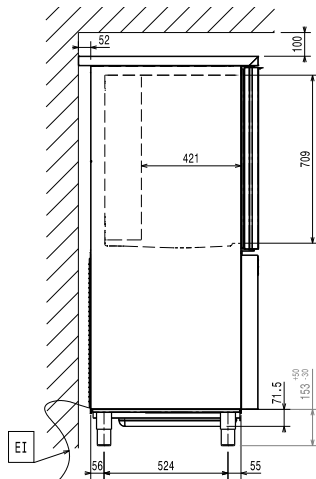
Side

EI = Electrical inlet (power)

Top
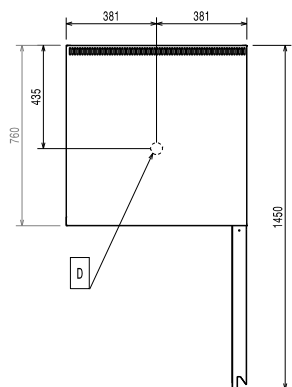
Electric

Supply voltage:	380-415 V/3N ph/50 Hz
Electrical power, max:	3.4 kW

Installation:

Clearance:	5 cm on sides and back.

Please see and follow detailed installation instructions provided with the unit

Capacity:

Number and type of grids:	10 (GN 1/1; 600x400)
Number and type of basins:	10 (360x250x80h)

Key Information:

External dimensions, Width:	762 mm
External dimensions, Depth:	760 mm
External dimensions, Height:	1644 mm
Net weight:	140 kg
Shipping weight:	162 kg
Shipping volume:	1.31 m³

Refrigeration Data

Refrigeration power at evaporation temperature:	-10 °C
Operating temperature min.:	-36 °C
Operating temperature max.:	90 °C
Condenser cooling type:	AIR

Product Information (EN17032 – Commission Regulation EU 2015/1095)

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.

Chilling Cycle Time (+65°C to +10°C):	84 min
Full load capacity (chilling):	40 kg
Freezing Cycle Time (+65°C to -18°C):	236 min
Full load capacity (freezing):	25 kg

ISO Certificates

ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001

Sustainability

Refrigerant type:	R290
GWP Index:	3
Refrigeration power:	4837 W
Refrigerant weight:	140 g
Energy consumption, cycle (chilling):	0.0737 kWh/kg
Energy consumption, cycle (freezing):	0.2553 kWh/kg

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