

Rapido

Blast Chiller-Freezer 20GN1/1

100/85 kg - Remote

ITEM #

MODEL #

NAME #

SIS #

AIA #


110550 (ZBFA21RE)

Rapido blast chiller freezer
100/85kg, 20 GN 1/1 or
600x400mm with touch
screen control and remote
refrigerating unit

Short Form Specification

Item No.

- Blast chiller freezer with high resolution full touch screen interface, multilanguage
- For GN, 400x600 or Banqueting trolleys.
- Load capacity: chilling 100 kg; freezing 85 kg
- AirFlow air distribution system to achieve maximum performance
- Chilling/Freezing modes: Automatic (10 food families with 100+ different pre-installed variants); Programs (a maximum 1000 programs can be stored and organized in 16 different categories); Manual (soft chilling, hard chilling, freezing, holding, turbo cooling and lite hot cycles); Special Cycles (Cruise chilling, fast thawing, Sushi&Sashimi, Sous-Vide chilling, ice-cream)
- Special functions: MultiTimer chilling/freezing, Make-it-Mine to customize interface, Match connection to Magistar Combi Ovens, SoloMio to customize homepage, agenda Calendar
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE 2.0)
- Automatic and manual defrosting and drying
- USB port to download HACCP data, programs and settings. Connectivity ready
- 3-point multi sensor core temperature probe
- Stainless steel construction throughout
- Internal rounded corners
- Remote refrigeration unit (optional accessory).
- R452a refrigerant gas
- Performance guaranteed at ambient temperatures of +43°C (Climatic class 5).

Main Features

- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Blast Chilling cycle: 100 kg from +90°C up to + 3°C in less than 90 minutes.
- Chilling cycle (+10°C to -41°C) with automatic preset cycles:
 - Soft chilling (air temperature 0°C), ideal for delicate food and small portions.
 - Hard chilling (air temperature -20°C), ideal for solid food and whole pieces.
- X-Freeze cycle (+10°C to -41°C): ideal for blast freezing all kinds of food (raw, half or fully cooked).
- Lite-Hot cycle (+40°C to -18°C): ideal for soft heating preparations.
- Turbo cooling: chiller works continuously at the desired temperature; ideal for continuous production.
- Automatic mode including 10 food families (meat, poultry, fish, sauces and soup, vegetables, pasta/rice, bread, savory and sweet bakery, dessert, beverage fast cooling) with 100+ different pre-installed variants. Through Automatic Sensing Phase the blast chiller optimizes the chilling process according to size, quantity and type of food loaded to achieve the selected result. Real time overview of the chilling parameters. Possibility to personalize and save up to 70 variants per family.
- Programs mode: a maximum of 1000 programs can be stored in the blast chiller's memory, to recreate the exact same high standard at any time. The programs can be grouped in 16 different categories to better organize the menu. 16-step chilling programs also available.
- MultiTimer function to manage up to 20 different chilling cycles at the same time, improving flexibility and ensuring excellent results. Can be saved up to 200 MultiTimer programs.
- 3-point multi sensor core temperature probe for high precision and food safety.
- 6-point multi sensor core temperature probe for maximum precision and food safety (optional accessory).
- Pictures upload for full customization of cycles.
- Remaining time estimation for probe-driven cycles based on artificial intelligence techniques (ARTE 2.0 Patented US7971450B2 and related family) for an easier planning of the activities.
- Customizable pre-cooling function.
- Automatic and manual defrosting and drying.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- USB port to download HACCP data, share chilling programs and configurations.
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Automatic consumption visualization at the end of the cycle.

APPROVAL:

- Performance guaranteed at ambient temperatures of +43° C (Climatic class 5).
- Special Cycles:
 - Cruise Chilling automatically sets the parameters for the quickest and best chilling (it works by probe)
 - Fast Thawing
 - Sushi&Sashimi (anisakis-free food)
 - Sous-vide chilling
 - Ice Cream
- Calendar works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- AirFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber combined with high precision variable speed fan.
- SoloMio lets the user group the favorite functions in the homepage for immediate access.
- Working temperature from +90°C to +3°C in chilling mode or to -41°C in freezing mode.

Construction

- Remote refrigeration unit (optional accessory).
- Environmentally friendly: R452a as refrigerant gas.
- Solenoid valve to automatically manage the gas pressure in the thermodynamic circuit.
- Main components in 304 AISI stainless steel.
- Evaporator with antirust protection.
- Motors and fan waterproof protected IP23.
- Seamless hygienic internal chamber with all rounded corners for easy cleaning.
- Removable magnetic gasket door with hygienic design.
- Ventilator swinging hinged panel for access to the evaporator for cleaning.
- 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).
- Automatic heated door frame.
- No water connections required.
Waste water can be plumbed into drain, but can also be collected in an optional waste container.

Sustainability

- Zero Waste provides chefs with useful tips for minimizing food waste.
Zero Waste is a library of Automatic recipes that aims to:
 - give a second life to raw food close to expiration date (e.g.: from milk to yogurt)
 - obtain genuine and tasty dishes from overripe fruit/vegetables (usually considered not appropriate for sale)
 - promote the use of typically discarded food items (e.g.: carrot peels).
- Holding at +3 °C for chilling or -22 °C for freezing, automatically activated at the end of each cycle, to save energy and maintain the target temperature (manual activation is also possible).
- With Match function the Oven and the Blast Chiller are connected to each other and communicate in order to guide the user through the cook&chill process optimizing time and efficiency (requires optional accessory).

Included Accessories

- 1 of 3-sensor probe for blast chiller freezer PNC 880582

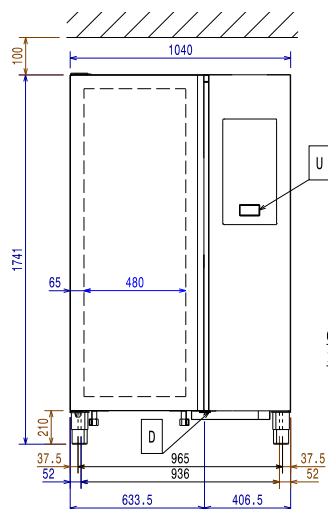
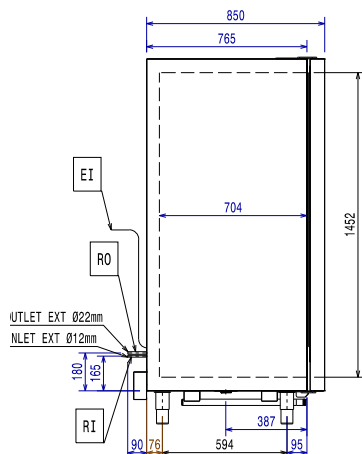
Optional Accessories



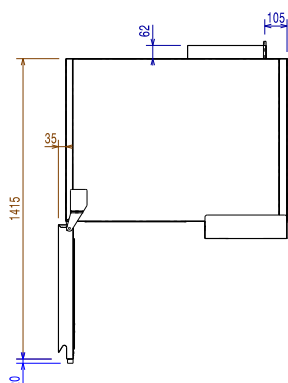
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Front

Side


D = Drain
EI = Electrical inlet (power)
RO = Refrigerant Outlet

Top


Electric

Supply voltage:

110550 (ZBFA21RE) 380-415 V/3N ph/50/60 Hz

Electrical power max.:

3 kW

Heating power:

3 kW

Circuit breaker required

Water:

Drain line size:

1/2"

Pressure, bar min:

0

Installation:

Clearance:

5 cm on sides and back.

Please see and follow detailed installation instructions provided with the unit

Capacity:

Max load capacity:

100 kg

Trays type:

GN 1/1;600x400

Key Information:

Door hinges:

Left Side

External dimensions,

Width:

1040 mm

External dimensions,

Depth:

850 mm

External dimensions,

Height:

1741 mm

Net weight:

200 kg

Shipping weight:

230 kg

Shipping volume:

2.24 m³

Refrigeration Data

Remote refrigeration unit required.

Suggested refrigeration

power:

9480 W

Condition at evaporation

temperature:

-20 °C

Condition at

condensation

temperature:

40 °C

Condition at ambient

temperature:

30 °C

Connection pipes

(remote) - outlet:

22 mm

Connection pipes

(remote) - inlet:

12 mm

Refrigeration power calculated at a distance of linear 20mt.

Sustainability

GWP Index:

Water consumption:

0 lt/hr

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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