

CAREL

**Blast Chiller
in the heart of cooling**

T e c h n o l o g y & E v o l u t i o n

A great help in the kitchen: higher quality and time saving



CAREL, with more than thirty years' experience in electronic temperature controllers, proposes a new solution for blast chillers/freezers. Blast Chiller is CAREL's complete range of

controllers and user terminals, including top of the range model with large graphic display to satisfy the needs of even the most demanding users looking for innovative & energy efficient solutions.



User friendliness

Intuitive graphic display with icons that guides the user with instructions and tips.



Hygiene

Easy to clean thanks to the user interface designed for applications in environments where foodstuffs are handled.



Customisation

Wide choice of easy-to-customise options thanks to the plastic faceplate and the membrane keypad.

The product

Blast Chiller is based on the pCO series programmable platform and features a graphic interface (pGD¹ series) offering a simple menu (including multiple languages) and complete icons.

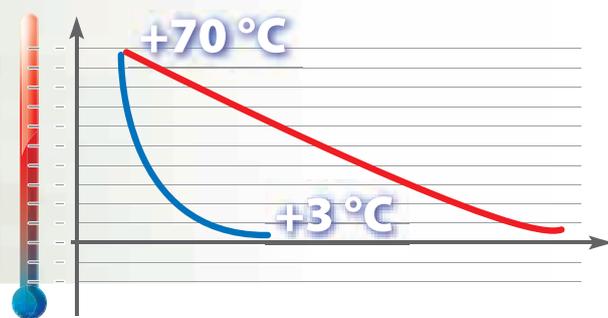
Main functions:

- chilling and freezing cycles in compliance with standards (time or temperature, hard or soft);
- storage phase.

Management of special functions or settings:

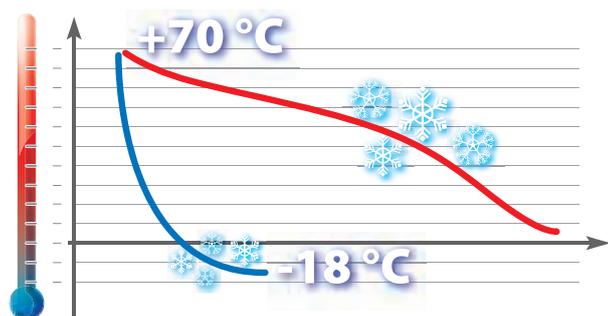
- creation of completely customisable cycles;
- smart defrosts for energy saving;
- optimum time management thanks to the built-in clock.

Quick chill



- without blast chiller
- with blast chiller: reduces the time that the product is exposed to the high-risk temperature (bacterial proliferation)

Quick freeze



- without blast chiller
- with blast chiller: avoids the formation of macrocrystals, assisting the formation of microcrystals

Access levels

Blast Chiller features three different levels of access, protected by password:

- **typical user level:** the chef has access to the main functions, such as the chilling/freezing cycles, the storage phase, the HACCP reports and the sterilisation of the unit, using a simple and user-friendly graphic menu;
- **installer/maintenance level:** offers the possibility to configure the main unit operating parameters;
- **expert user level:** to customise/adapt the controller to the unit through more detailed configuration of the parameters.

Energy saving & HACCP

Compared to traditional management, Blast Chiller guarantees a reduction in power consumption, thus reducing costs and respecting the environment.

Once the most suitable chilling or freezing cycle has started, the controller ensures that the foodstuffs are brought to the desired temperature within the set time limits.

This solution guarantees control of the temperature of the foodstuffs stored in compliance with the HACCP standards. If needed, critical situations can be signalled, relating to both the temperature and time limits.



Multifunction

Standard or custom cycles with up to 3 completely configurable phases.



Standards compliance

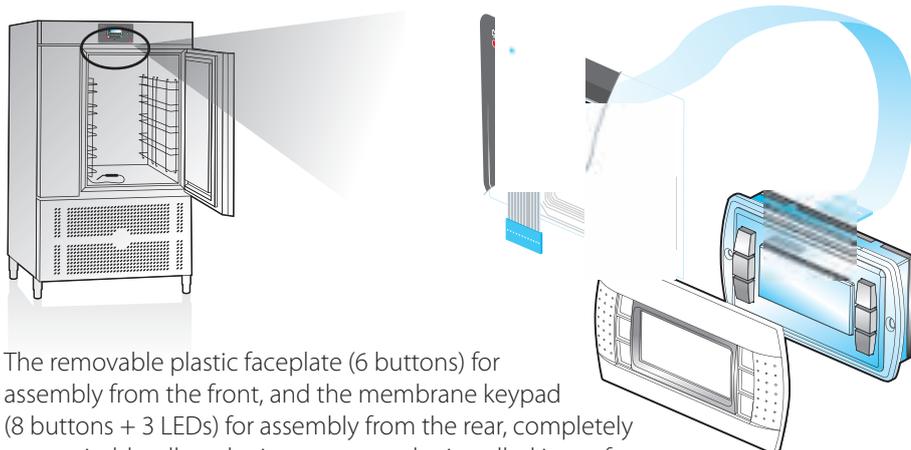
Availability of complete HACCP reports for the monitoring of foodstuffs.



Energy saving

By selecting or creating the most suitable cycle for the product.

Custom look



The removable plastic faceplate (6 buttons) for assembly from the front, and the membrane keypad (8 buttons + 3 LEDs) for assembly from the rear, completely customisable, allow the instrument to be installed in perfect harmony with the design of the application.

Models available

code	description
BC00SMW000	high-end, terminal with assembly from rear with membrane keypad, backlit white
BC00SPW000	high-end, terminal for panel installation with plastic faceplate, backlit white
BC00XMW000	low-end, terminal with assembly from rear with membrane keypad, backlit white
BC00SMW000	low-end, terminal for panel installation with plastic faceplate, backlit white

Options and accessories

code	description
Piercing probes	
NTCINF0600	IP67, 6 m, -50T110 °C
NTCINF0610	IP67, 6 m, -50T110 °C with handle
NTCINF0340	IP67, -50T110 °C with handle and heater, 3 m
PT1INF0340	PT1000 probe, IP67, 3 m, -50T200 °C with handle and heater

printer kit code: BCPZPRN00

Technical specifications

model	high-end	low-end
analogue inputs	up to 5 (NTC, up to 2 pt1000)	up to 4 (NTC)
digital inputs	up to 8	up to 6
digital outputs	up to 8	up to 5
analogue outputs	up to 4	up to 3
standard cycles ¹	•	•
custom cycles	•	•
storage phase	•	•
graphic display ²	•	•
languages ³	5	5
real time clock	•	•
HACCP reports	•	•
programming by key	•	•
supervision	•	•
printer	•	•
buzzer	•	•
RS485 option	•	•
certification	CE, UL	CE, UL

Notes

1. chilling/freezing by time/temperature, soft/hard;
2. complete icons, user-friendly, guides the user with instructions and troubleshooting tips;
3. Italian, English, French, German, Spanish.

Headquarters

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