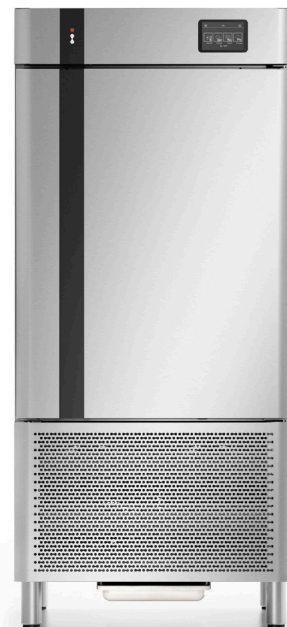


VISION

# BC 1011 Combi



A whole new generation of shock coolers/freezers, which, in addition to traditional cooling/freezing can also handle low-temperature cooking at temperatures to +80°C. Programming allows automatic freezing of food at serving temperature and restoration of chilled meals. The integrated heating element allows the appliance to be used for low-temperature cooking overnight.

## ADVANTAGES

### Shock cooling

This is fast chilling and allows the food temperature to be lowered from +95 °C to +3 °C in less than 90 minutes, which causes thermal shock, preventing unwanted bacteria from developing and spreading. It ensures that meals can maintain their best quality for a long time.

### Defrosting

This is a program that allows chefs to choose the time when food will be ready for serving. Combi Chill automatically launches the defrosting process to restore food to the desired temperature at the selected time. The whole cycle runs in such a way that the defrosting temperature is adequate and gradual, so that the structure, appearance, flavour and aroma of the frozen food are not damaged.

### Shock freezing

Also known as quick freezing, it can lower food temperatures to -18 °C in less than 240 minutes, which prevents formation of small water crystals and thus does not damage the food. It ensures a high-quality consistency, appearance, flavour and aroma.

### Slow cooking and subsequent maintenance

One of the most important cooking ingredients is time. Slow cooking is a special cycle, also known as cooking at low temperature or night-time cooking. Use of this cooking technique allows improvement of the flavour, consistency and colour of food, reducing shrinkage. After a slow baking cycle, Combi Chill activates a freezing or chilling cycle or maintains the temperature at +65 °C.

## TECHNICAL DATA

| Model  | BC 1011 Combi       |
|--|---------------------|
| Capacity   | 10 x GN1/1          |
| Chilling capacity +90 °C > +3 °C                   | 40 kg               |
| Freezing capacity +90 °C > -18 °C                  | 25 kg               |
| Spacing  | 75 mm               |
| Total power  | 2,5 kW              |
| Electricity consumption when chilling 1 kg of food | 0,098 kW            |
| Electricity consumption when freezing 1 kg of food | 0,297 kW            |
| Heating power                                      | 1 kW                |
| Dimensions (W x H x D)                             | 800 x 1800 x 825 mm |
| Weight   | 200 kg              |
| Fuse   | 16 A                |
| Voltage  | 3N~/400 V/ 50 Hz    |
| Refrigerant type                                   | R 452 A             |

## TECHNICAL PARAMETERS

- Traditional cooling and freezing cycles
- Optional low-temperature cooking to 70 °C and subsequent food maintenance
- Automatic restoration of cooled/frozen food to serving temperature
- Also for canning, drying, warming, etc.
- Ideal combination of cost savings, performance and reliability
- Made of AISI 304 stainless steel
- Air-cooled condensation unit
- 60 mm polyurethane foam insulation (40 kg/m<sup>3</sup>)
- Automatic cooling and freezing control according to the amount and type of food put in
- Optional heated probe for measuring temperature at the core of the food
- 5-speed fan
- Automatic fan setting when doors are open

## OPTIONAL ACCESSORIES

- Warmed temperature probe
- HACCP set + USB port