

ITEM #	
MODEL #	
PROJECT #	
QTY #	

Model: Y2-14

Code: 10501T05-0-0-0

Description: GN/EN Blast Chiller & Freezer



The Y2 blast chillers & freezers performs a rapid and uniform cooling with soft or hard blast chill (50 kg) or freeze (35 kg). The pre-set recipes have operation modes suitable for different food types. The special cycles can be used for specific needs, such as fish sanitation and ice cream hardening.

Key features

- 5" high resolution touch screen display, multilingual;
- USB port to download HACCP data or upload recipes settings;
- Able to hold both 14 GN 1/1 pans or 14 trays 40x60 mm;
- Blast chilling load capacity (+70°C ~ +3°C, 90 min): 50 kg;
- Blast freezing load capacity (+70°C ~ -18°C, 240 min): 35 kg;
- One needle probe with one reading point;
- Automatic and manual defrosting;
- Specific cycles for ice cream and fish sanitization;
- 1735 mm height with adjustable telescopic stainless steel legs (95/155 mm);
- User friendly touch screen with standard food product images with pre-set or custom settings;
- Internal and external construction in AISI 441 and 304 stainless steel.

General features

- Built-in refrigeration unit;
- R455A refrigerant gas (HCFC and CFC free);
- Daily report and performance alarms for HACCP compliance;
- Acoustic alarm at the end of each working cycle;
- Visual alarms are activated, when temperature exceeds critical limits or key-components fail;
- All cycles automatically switch to holding mode at the end of the cycle;
- Smart auto-defrost, improves energy efficiency;
- Food-grade stainless steel inside and out;
- Pressed bottom and radius corners;
- Racks and slides in AISI 304 stainless steel;
- Water-blown polyurethane insulation 70 mm thick with zero ODP and zero GWP;
- Coated evaporator coil for protection against corrosion and increased durability.
- Self-closing door with automatic hold-open at 100°;
- Door with recessed handle;
- Easy to clean magnetic sealing gaskets, replaceable without tools;
- Tested to perform in hot professional kitchens (climate class 4, ambient temperature 35°C and 55% RH).

Blast chiller & freezer functions

- Blast chill and hard blast chill;
- Blast freeze and soft blast freeze;
- Blast chill/freeze continuous mode with multi-time/multi-probe;
- Blast chill/freeze manual mode with time/probe blast chill/freeze;
- Pre-cooling cycle;
- Special cycles: fish sanitation and ice cream hardening;
- Special functions: needle probe heating and manual defrost.

Operation features

- Blast chilling cycle max. capacity is 50 kg from +70°C up to +3°C in less than 90 min.;
- Soft chill (for delicate food or small portions): air temperature 0°C;
- Hard chill (for dense food products or big portions): air temperature -20°C on phase 1, and then 0°C on phase 2;
- Blast freezing cycle max. capacity is 35 kg from +70°C up to -18°C in less than 240 min.;
- Soft freeze (for delicate food or small portions): air temperature 0°C on phase 1, and then -35°C on phase 2;
- Hard freeze (for dense food products or big portions): air temperature -35°C;
- Holding/conservation mode: air temperature +2°C after blast chilling cycle, -20°C after blast freezing cycle;
- Pre-cooling cycle: air temperature +5°C (customisable);
- The manual mode allows to set a customised cycle in up to four phases that can also be saved in the *Cookbook*;
- The *Cookbook* menu includes 6 food families (red meat, white meat, seafood, puddings, lasagne and vegetables) with pre-set blast chiller and freezer recipes. It is possible to personalize each parameter;
- In the *My cookbook* menu it's possible to save up to 40 recipes using Western alphabet, without translation;
- The continuous mode allows to set multi-timer cycles (up to four) to help streamline operations;
- Records of temperature values, probes operability, outputs activations, inputs status, and any alarms, are kept during cycle progress;
- 24 h fish sanitation cycle (Anisakis): air temperature -35°C on phase 1, and then -20°C on phases 2 and 3;
- Thawing cycle: adjusted to loads, light, medium, and heavy;
- Ice cream hardening cycle: air temperature -35°C for 10 min. (customisable up to 400 min.);
- Automatic and manual defrost cycle. Special cycles menu has a dedicated defrost button to simplify use;
- Special cycle's menu has a dedicated needle probe heating button for immediate access.

Construction features

Refrigeration:

- Refrigerant gas R455A;
- HCFC and CFC free;
- Expansion valve;
- Evaporator defrost by ventilation;

Exterior:

- Built-in refrigeration unit;
- Front panel and top in AISI 304 stainless steel construction;
- Lateral panels in AISI 441 stainless steel construction;
- Cushioned door with recessed handle and removable magnetic gasket;
- Self-closing door with automatic hold-open at 100°;
- Door opening up to 180°;
- Eco-friendly, high density polyurethane insulation, 70 mm thick;
- 5" touch screen control;
- Front access USB port to download and upload settings;
- 1735 mm height with adjustable telescopic stainless steel legs;

Interior:

- AISI 441 stainless steel construction;
- Embedded door frame heater wire;
- Pressed bottom with drain and radius corners for a hygienic inner cell;
- Quick release racks and slides in AISI 304 stainless steel;
- Coated evaporator coil for protection against corrosion and increased durability;
- No waste water connections required.

Available options

Swivel castors;

Left hand hung door.

Left hand hung door.

Included accessories

- One needle probe with one reading point.

Optional accessories

- GN 1/1-40 pan (code 42401030);
- GN 1/1-65 pan (code 42401005);
- Swivel castors Ø 80 mm, H 105 mm, 4 un(code 10001088-0-0-0).

Specifications & technical drawings

Key data	Y2-14
External width	810 mm
External depth	875 mm
External height	1735 mm
Door hinges	Right side
Shipping data	
Packed weight	229 kg
Shipping volume	1,67 m ³
Gross weight	202 kg
Technical data	
Power supply	3~ 400 V / 50 Hz
Input power	2000 W / 4,2 A
Defrost type	Ventilation
Refrigerant data	
Refrigerant fluid /GWP	R455A / 146
Refrigerant charge	1,000 kg
Capacity data	
Blast chill (+70°C to +3°C, 90 min.)	50 kg
Blast freeze (+70°C to -18°C, 240 min.)	35 kg

