ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

BLAST CHILLERS/SHOCK FREEZERS FOR TRAYS **Model: BCB/15** **Code: 45100024**

NEW RUNNER

BLAST CHILLER / SHOCK FREEZER FOR 15 GN 1/1 / 600x400 TRAYS - Blast freezer which gets rapidly lower the core temperature of foods: chilling from +90°C to +3°C in 90 minutes and freezing from +90°C to -18°C in 240 minutes. Minimum air temperature -40°C

- Construction: made in stainelss steel
- Core probe as standard
- Internal capacity: 15 GN 1/1 trays or 600x400 cm trays/shelves (no GN 1/1 shelves)
- Position of technical compartment: placed below
- Refrigeration type: chilling from +90°C to +3°C in 90 minutes and freezing from +90°C to -18°C in 240 minutes, reaching minimum air temperature -40°C
- Control board panel: 2.8" LCD digital touch control
- Special cycles: ice cream hardening, fish sanitization, pre-cooling, defrosting. Recipe book
- Defrosting system: with hot gas
- Evaporation of condensation water: manual tray
- Optional equipment: prearranged for remote system (R452A gas valve), GEMM-Cloud Wi-Fi supervising system
- Supply with: trays structure, 67 mm pitch
- Not included: trays/shelves

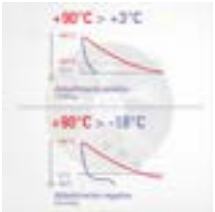
Technical Data:

Doors	nr	1
Capacity (gross)	l	321
Capacity of trays/shelves	mm	15 GN 1/1 o 15 EN (600x400)
External dimensions (WxDxH)	cm	80 x 82 x 200
Insulation thickness	mm	60
Tray pitch	mm	67
Ice-cream trays capacity	nr	21 (5 l - 360x160x120h mm)
Standard lock		NO
Standard light		NO
Yield* chilling / freezing	kg	+90/+3°C = Kg 70 +90/-18°C = Kg 60
Condensing unit		plug-in unit
Gas		R290
Ventilation control		NO
Humidity control		NO
Max abs. power	W	2906*
Cooling power	W	3172**
Input voltage		3x400V ~ 50Hz
Climate class		5
Packaging dimensions (WxDxH)	cm	87 x 91 x 220
Volume (gross)	mc	1,74
Net weight	kg	187
Gross weight	kg	212

*Evap. -10°C, Cond. +45°C / **Evap. -23,3 Cond. +54,4°C
Ambient temp. +30°C loading sample according to EN 17032:2018

DETAILS:

GAS R290


Chilling cycle

Core probe as standard

Detail of internal ventilation

2.8" Touch Electronic Board with Digit Display

Special preset cycles

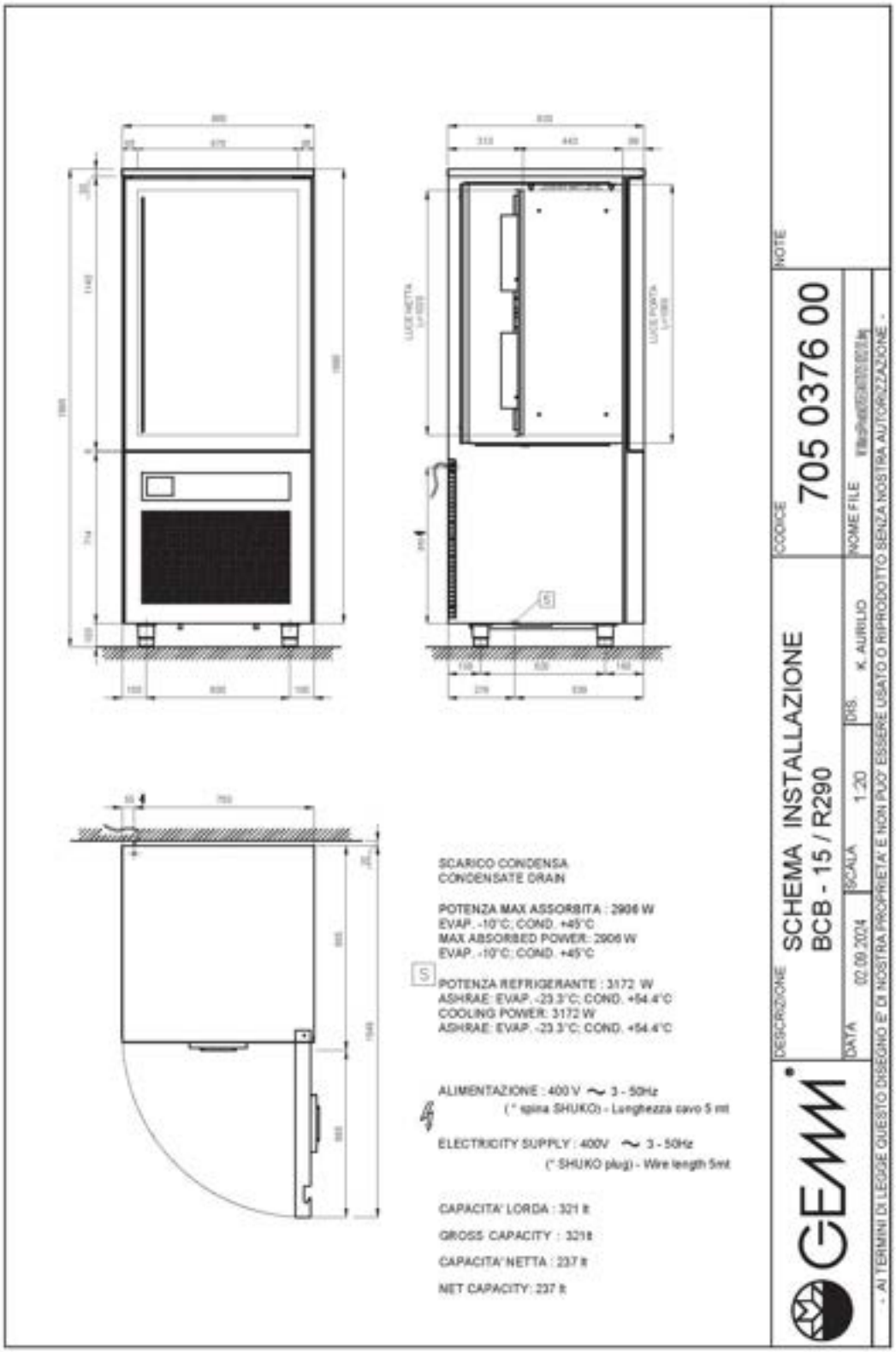
Door detail

Remote monitoring system via GEMM-Cloud Wi-Fi connection (on request)

ACCESSORIES:

	Pastry structure for BCB(T)/15 60x40 cm trays pitch 16,5 mm (overprice)	45100204
	Pair of runners for cm 60x40 tray	45020503
	Set of Ø 100 castors	45000540
	Water cooled condensing unit for BCB(T)/10-15-24 (overprice)	45100237
	Stainless steel GN 1/1 shelf	45100240
	Stainless steel cm 60x40 shelf	45100242
	60Hz frequency	40200560
	Wi-Fi supervising system (overprice)	45000565

INSTALLATION DIAGRAM:



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