ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

BLAST CHILLERS/SHOCK FREEZERS FOR TRAYS **Model: BCB/01** **Code: 45100013**

NEW RUNNER

BLAST CHILLER / SHOCK FREEZER FOR 3 GN 2/3 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
- Internal capacity: 3 GN 2/3 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: digital control
- Defrosting system: automatic by pause
- 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, 70 mm pitch
- Not included: trays/shelves

Technical Data:

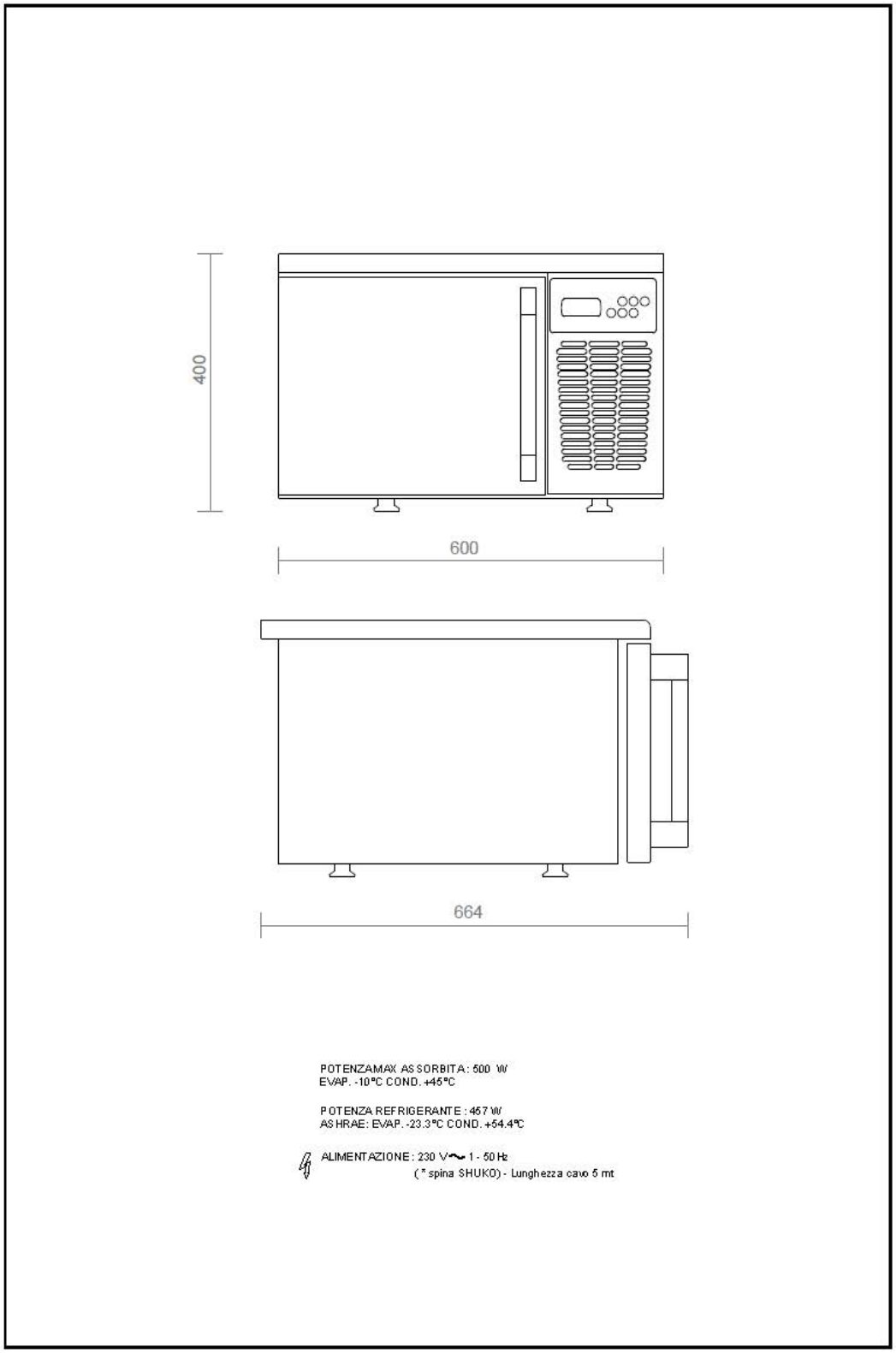
Doors	nr	1
Capacity of trays/shelves	mm	3 GN 2/3
External dimensions (WxDxH)	cm	60 x 66,4 x 40
Insulation thickness	mm	60
Tray pitch	mm	70
Ice-cream trays capacity	nr	2 (5 l - 360x160x120h mm)
Standard lock		NO
Standard light		NO
Yield* chilling / freezing	kg	+90/+3°C = Kg 7 +90/-18°C = Kg 5
Condensing unit		plug-in unit
Gas		R290
Ventilation control		NO
Humidity control		NO
Max abs. power	W	500*
Cooling power	W	533**
Input voltage		1x230V ~ 50Hz
Climate class		5
Packaging dimensions (WxDxH)	cm	71 x 61 x 52
Volume (gross)	mc	0,23
Net weight	kg	39
Gross weight	kg	49

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

ACCESSORIES:

	Stainless steel GN 2/3 shelf	45100238
	60Hz frequency	40200560

INSTALLATION DIAGRAM:



BCB/01 NEW