ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

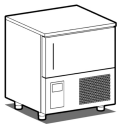
BLAST CHILLERS/SHOCK FREEZERS FOR TRAYS **Model: BCB/05** **Code: 45100019**

NEW RUNNER

BLAST CHILLER / SHOCK FREEZER FOR 5 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. Gas R290. Minimum air temperature -40°C.

- Construction: made in stainelss steel
- Core probe as standard
- Internal capacity: 5 GN 1/1 trays or 600x400 mm 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: automatic with hot gas
- Evaporation of condensation water: manual tray
- Supply with: trays structure, 67 mm pitch
- Not included: trays/shelves





Technical Data:

Doors	nr	1
Capacity (gross)	l	102
Capacity of trays/shelves	mm	5 GN 1/1 o 5 EN (600x400)
External dimensions (WxDxH)	cm	80 x 75 x 90
Insulation thickness	mm	60
Tray pitch	mm	67
Ice-cream trays capacity	nr	6 (5 l - 360x160x120h mm)
Standard lock		NO
Standard light		NO
Yield* chilling / freezing	kg	+90/+3°C = Kg 22 +90/-18°C = Kg 15
Condensing unit		plug-in unit
Gas		R290
Ventilation control		NO
Humidity control		NO
Max abs. power	W	930*
Cooling power	W	1039**
Input voltage		1x230V ~ 50Hz
Climate class		5
Packaging dimensions (WxDxH)	cm	87 x 84 x 107
Volume (gross)	mc	0,78
Net weight	kg	96
Gross weight	kg	105

*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:



Core probe as standard



Internal ventilation



2.8" Touch electronic board with Digit display



Special preset cycles



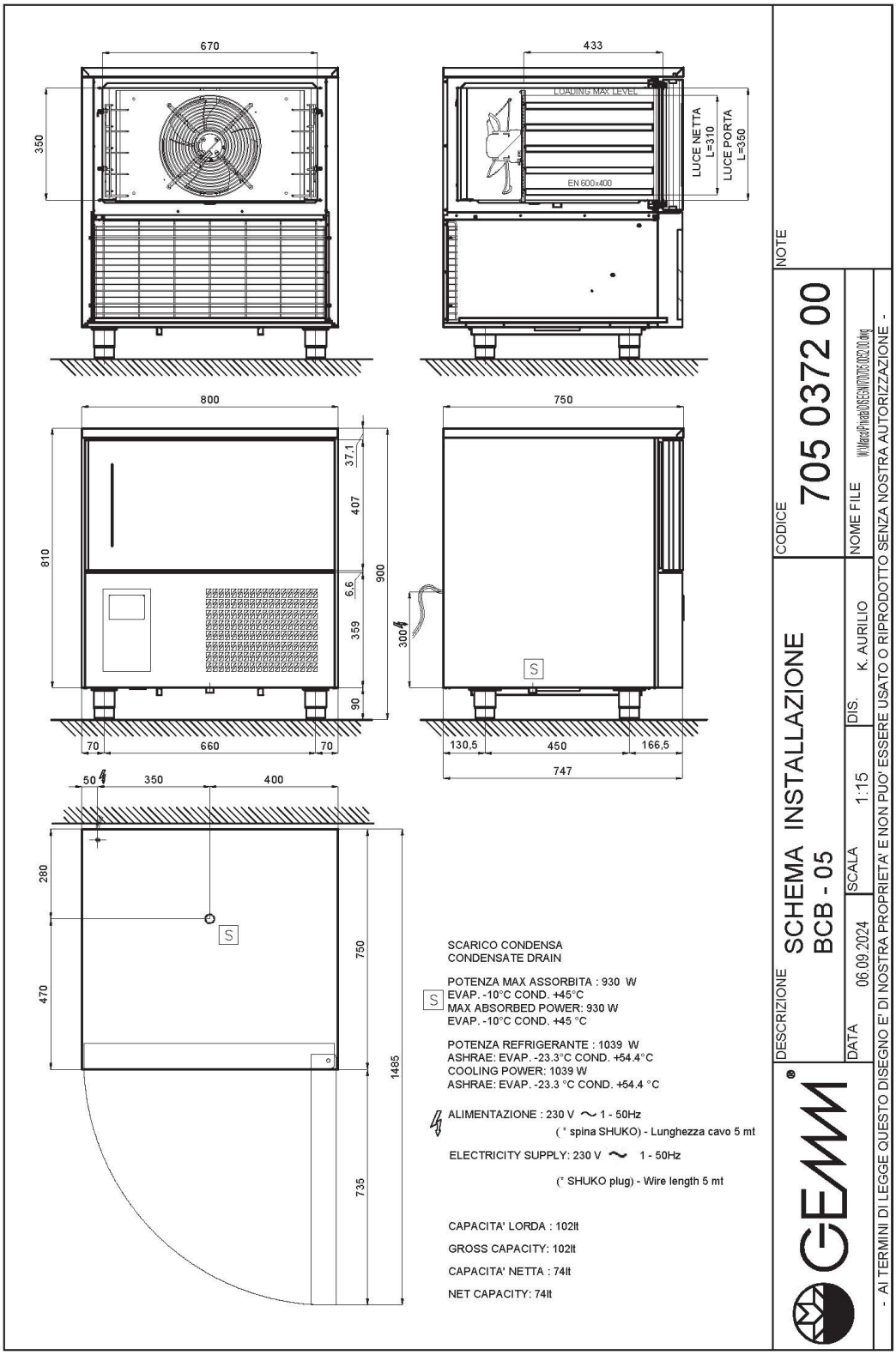
Door detail

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

ACCESSORIES:

	Pastry structure for BCB(T)/05 60x40 cm trays pitch 16,5 mm (overprice)	45100200
	Pair of runners for cm 60x40 tray	45020503
	Set of Ø 100 castors	45000540
	Water condensing unit for BCB(T)/05 BCB/10E (overprice)	45100235
	Stainless steel GN 1/1 shelf	45100240
	Stainless steel cm 60x40 shelf	45100242
	60Hz frequency	40200560
	Wi-Fi supervising system (overprice)	45000565

INSTALLATION DIAGRAM:



BCB/05