

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 stainless steel
- core probe as standard
- Internal capacity: no. 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" digital touch control
- special cycles: ice cream hardening, fish sanitization, pre-cooling, defrosting. Recipe book
- Defrosting system: automatic defrosting system with hot gas
- Evaporation of condensation water: automatic evaporation of condensate water
- Optional equipment: prearranged for remote system (R452A gas valve)
- 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 |

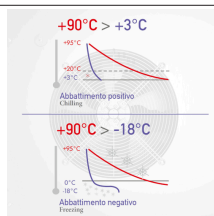
*Ambient temp. +30°C loading sample according to EN 17032:2018

Evap. -10°C, cond. +45°C/*ASHRAE (evap. -23,3 cond. +54,4°C)

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

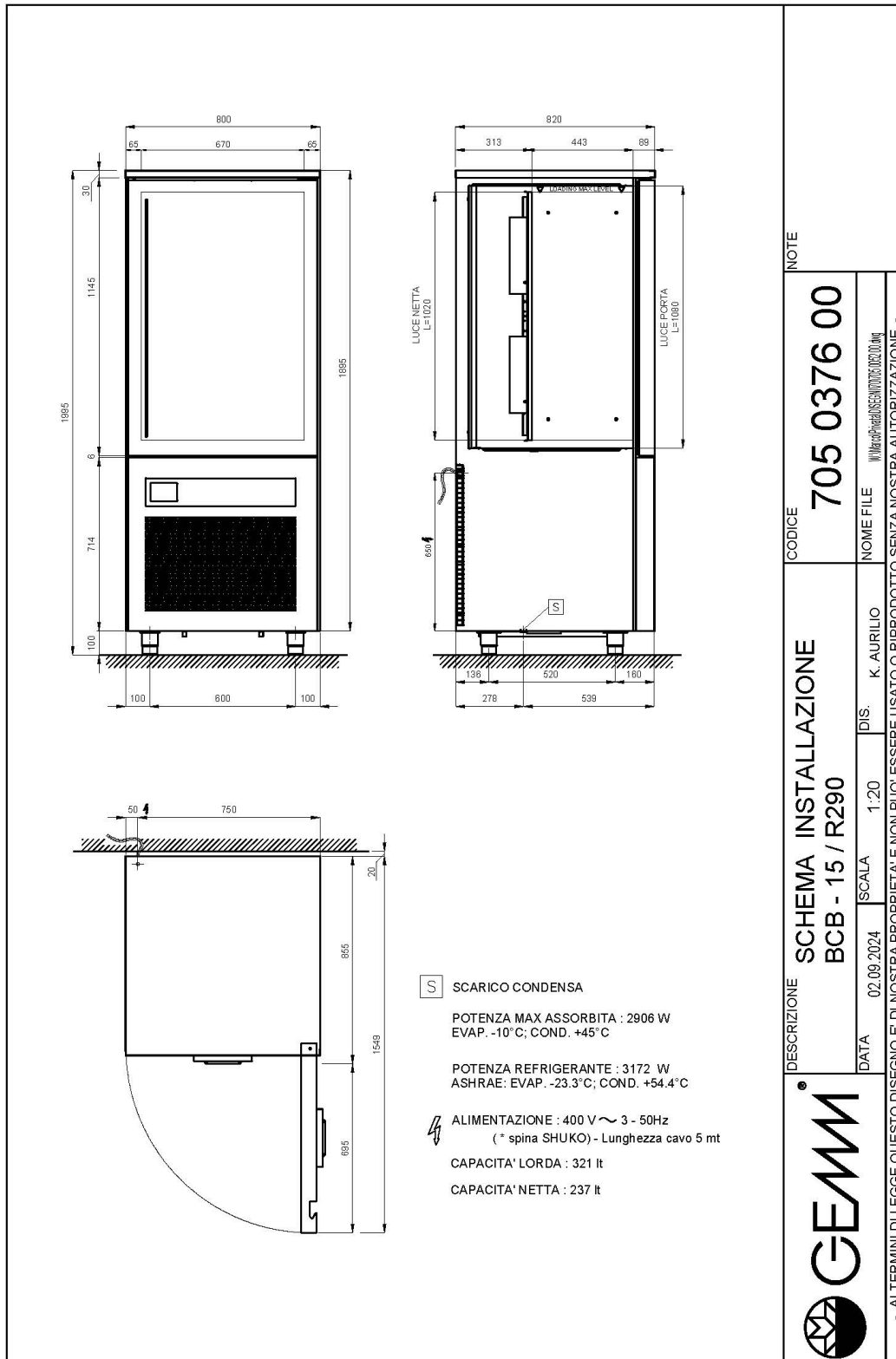


Remote monitoring system via GEMM-Cloud Wi-Fi connection (on request)

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 |

INSTALLATION DIAGRAM:



BCB/15 NEW