ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

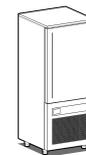**BLAST CHILLERS/SHOCK FREEZERS FOR TRAYS**   **Model: BCB/15**   **Code: 45100024**

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 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
• 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
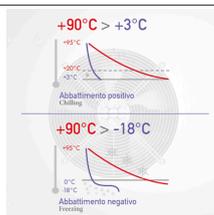
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Technical Data:

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	194
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)

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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

SCARICO CONDENSA
CONDENSATE DRAIN

POTENZA MAX ASSORBITA : 2906 W
EVAP. -10°C; COND. +45°C
MAX ABSORBED POWER: 2906 W
EVAP. -10°C; COND. +45°C

S POTENZA REFRIGERANTE : 3172 W
ASHRAE: EVAP. -23.3°C; COND. +54.4°C
COOLING POWER: 3172 W
ASHRAE: EVAP. -23.3°C; COND. +54.4°C

ALIMENTAZIONE : 400 V ∿ 3 - 50Hz
(* spina SHUKO) - Lunghezza cavo 5 mt

ELECTRICITY SUPPLY : 400V ∿ 3 - 50Hz
(* SHUKO plug) - Wire length 5mt

CAPACITA' LORDA : 321 lt

GROSS CAPACITY : 321lt

CAPACITA' NETTA : 237 lt

NET CAPACITY: 237 lt

Title block (right side):

NOTE

CODICE
705 0376 00

NOME FILE
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DIS. K. AURILIO

DESCRIZIONE SCHEMA INSTALLAZIONE BCB - 15 / R290

SCALA 1:20

DATA 02.09.2024

– AI TERMINI DI LEGGE QUESTO DISEGNO E' DI NOSTRA PROPRIETA' E NON PUO' ESSERE USATO O RIPRODOTTO SENZA NOSTRA AUTORIZZAZIONE –

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BCB/15 NEW