

ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

BLAST CHILLERS/SHOCK FREEZERS FOR TRAYS

Model: BCB/05E

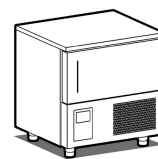
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NEW RUNNER

BUILT-IN INSTALLATION 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. Minimum air temperature -40°C.

- made in stainless steel
- suitable for under-counter installation
- no. 5 GN 1/1 trays or 600x400 cm trays/shelves (no GN 1/1 shelves)
- technical compartment placed below
- 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
- 2.8" digital touch control
- special cycles: ice cream hardening, fish sanitization, pre-cooling, defrosting. Recipe book
- core probe as standard
- automatic defrosting system by pause
- automatic evaporation of condensate water
- on request: prearranged for remote system (R452A gas valve)
- supply with: trays structure, 60 mm pitch
- trays/shelves not included





Technical Data:

Doors	nr	1
Capacity (gross)	l	90
Capacity of trays/shelves	nr	5 GN 1/1 o 5 EN (600x400)
Insulation thickness	mm	60
External dimensions (WxDxH)	cm	80 x 70 x 83
Tray pitch	mm	60
Ice-cream trays capacity	nr	6 (5 l - 360x160x120h mm)
Standard lock		NO
Standard light		NO
Yield* chilling (+90/+3°C) / freezing (+90/-18°C)	kg	18 11
Condensing unit		plug-in unit
Gas		R290
Ventilation control		NO
Umidity control		NO
Max abs. power	W	764**
Cooling power	W	791***
Input voltage		1x230V ~ 50Hz
Climate class		5
Packaging dimensions	cm	87 x 77 x 103
Volume	mc	0,68
Net weight	kg	82
Gross weight	kg	94

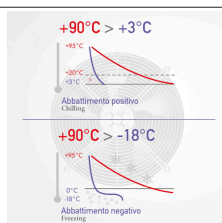
*Ambient temp. +30°C loading sample according to EN 17032:2018

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

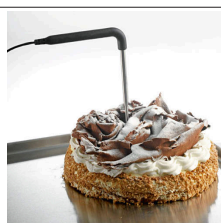
DETAILS



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)/05 60x40 cm trays pitch 16,5 mm (overprice)

45100200



Pair of runners for cm 60x40 tray

45020503



Stainless steel GN 1/1 shelf

45100240



Stainless steel cm 60x40 shelf

45100242



Set of Ø 100 castors

45000540



Wi-Fi supervising system for AFLV, BCT (overprice)

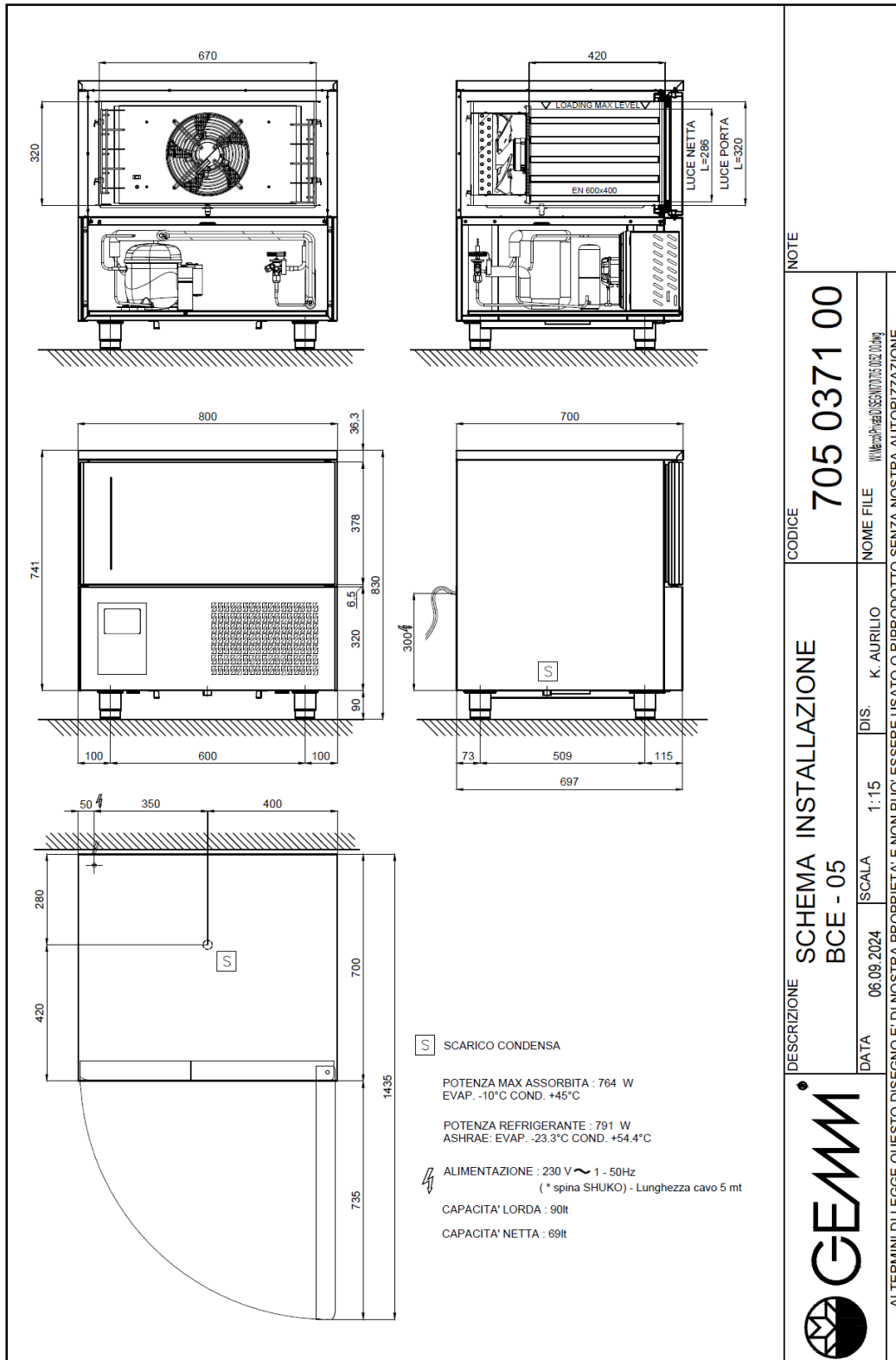
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60Hz frequency

40200560

INSTALLATION DIAGRAM



BCB/05E NEW