

ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

BLAST CHILLERS/SHOCK FREEZERS FOR TRAYS

Model: BCB/10E

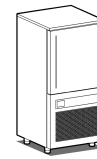
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NEW RUNNER

BLAST CHILLER / SHOCK FREEZER FOR 10 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: 10 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





Technical Data:

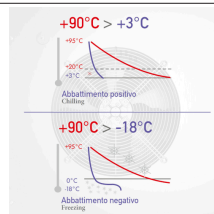
| | | |
|------------------------------|----|---------------------------------------|
| Doors | nr | 1 |
| Capacity (gross) | l | 234 |
| Capacity of trays/shelves | mm | 10 GN 1/1 o 10 EN (600x400) |
| External dimensions (WxDxH) | cm | 80 x 82 x 170 |
| Insulation thickness | mm | 60 |
| Tray pitch | mm | 67 |
| Ice-cream trays capacity | nr | 15 (5 l - 360x160x120h mm) |
| Standard lock | | NO |
| Standard light | | NO |
| Yield* chilling / freezing | kg | +90/+3°C = Kg 30 +90/-18°C = Kg 20 |
| Condensing unit | | plug-in unit |
| Gas | | R290 |
| Ventilation control | | NO |
| Humidity control | | NO |
| Max abs. power | W | 1600* |
| Cooling power | W | 1586** |
| Input voltage | | 1x230V ~ 50Hz |
| Climate class | | 5 |
| Packaging dimensions (WxDxH) | cm | 87 x 91 x 220 |
| Volume (gross) | mc | 1,5 |
| Net weight | kg | 148 |
| Gross weight | kg | 166 |

*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

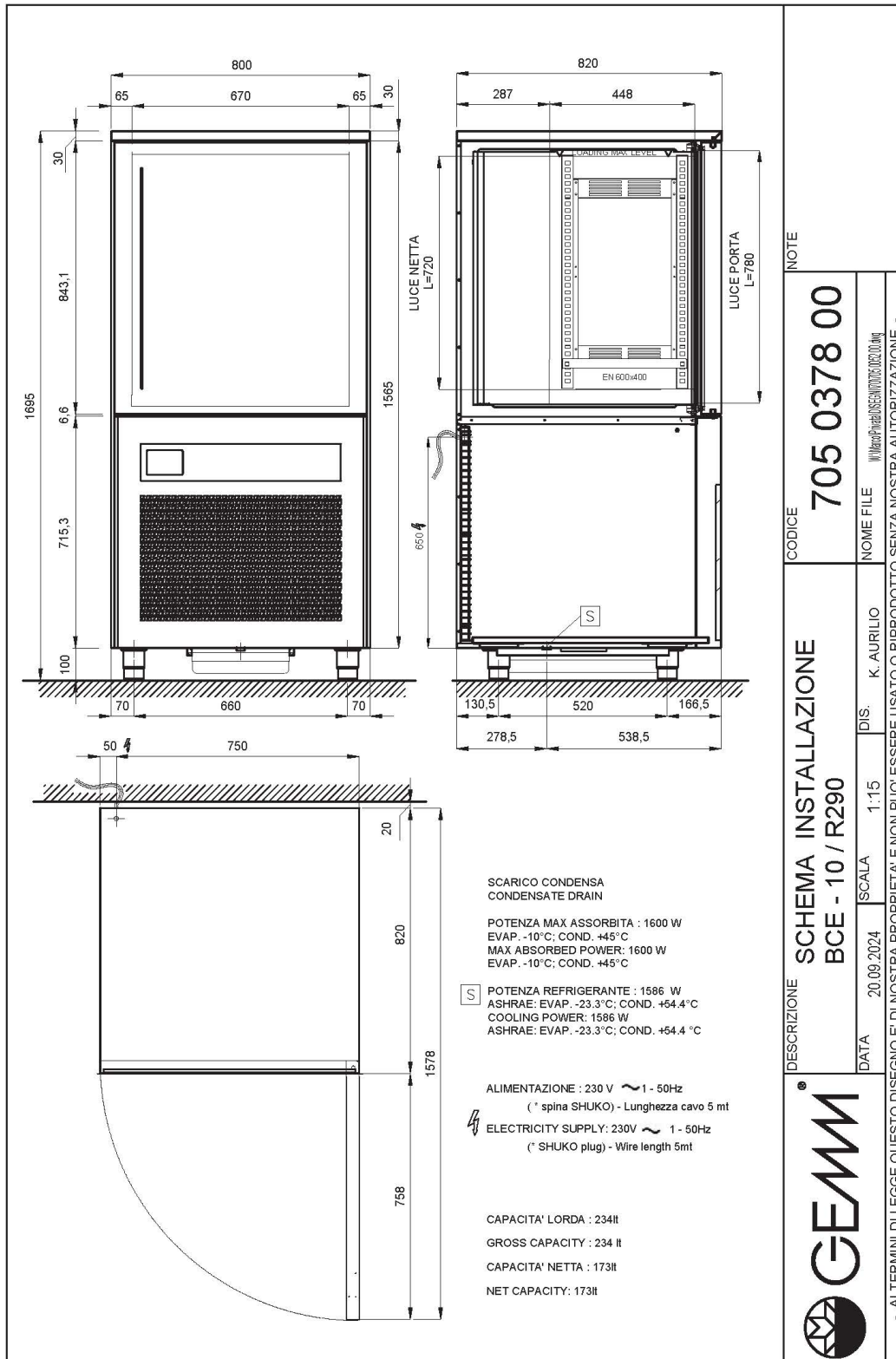


Remote monitoring system via GEMM-Cloud Wi-Fi connection (on request)

ACCESSORIES:

| | | |
|---|---|----------|
|  | Pastry structure for BCB(T)/10 60x40 cm trays pitch 16,5 mm (overprice) | 45100202 |
|  | 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 |
|  | Water condensing unit for BCB(T)/05 BCB/10E (overprice) | 45100235 |
|  | Wi-Fi supervising system (overprice) | 45000565 |
|  | 60Hz frequency | 40200560 |

INSTALLATION DIAGRAM:



BCB/10E NEW