

## ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

**BLAST CHILLERS/SHOCK FREEZERS FOR TRAYS**

**Model: BCT/05**

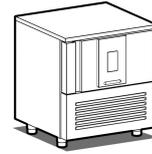
**Code: 45100120**

*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. Equipped with multifunction and multilingual electronic board that allows, thanks to the 7" color touch-screen graphic display, to easily organize the working cycles, to set multiple functions and to have a complete control on the blast chilling or freezing. Minimum air temperature -40°C

- Construction: made in stainless steel
- Core probe, USB door
- 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: 7" touch screen control board
- Special cycles: continuous cycle, fish sanitizing cycle, pre-chilling, drying cycle. 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	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	965*
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	114
Gross weight	kg	124

\*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:



Special ventilation panel for easy cleaning



Fully customized GEMM 7" touch screen interface



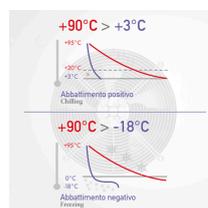
Fan speed control at all stages



Stainless steel construction, with 60mm insulation thickness



Special cycles screen



Chilling cycle



Remote monitoring system via GEMM-Cloud Wi-Fi connection



Ecological gas (R290)

## ACCESSORIES:

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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



Water condensing unit for BCB(T)/05 BCB/10E (overprice) 45100235



Ozone sterilizer kit for BCT/05-10-15-24 (overprice) 45100228



Heating probe for BCT (overprice) 45100232



Multipoint probe for BCT (overprice) 45100233

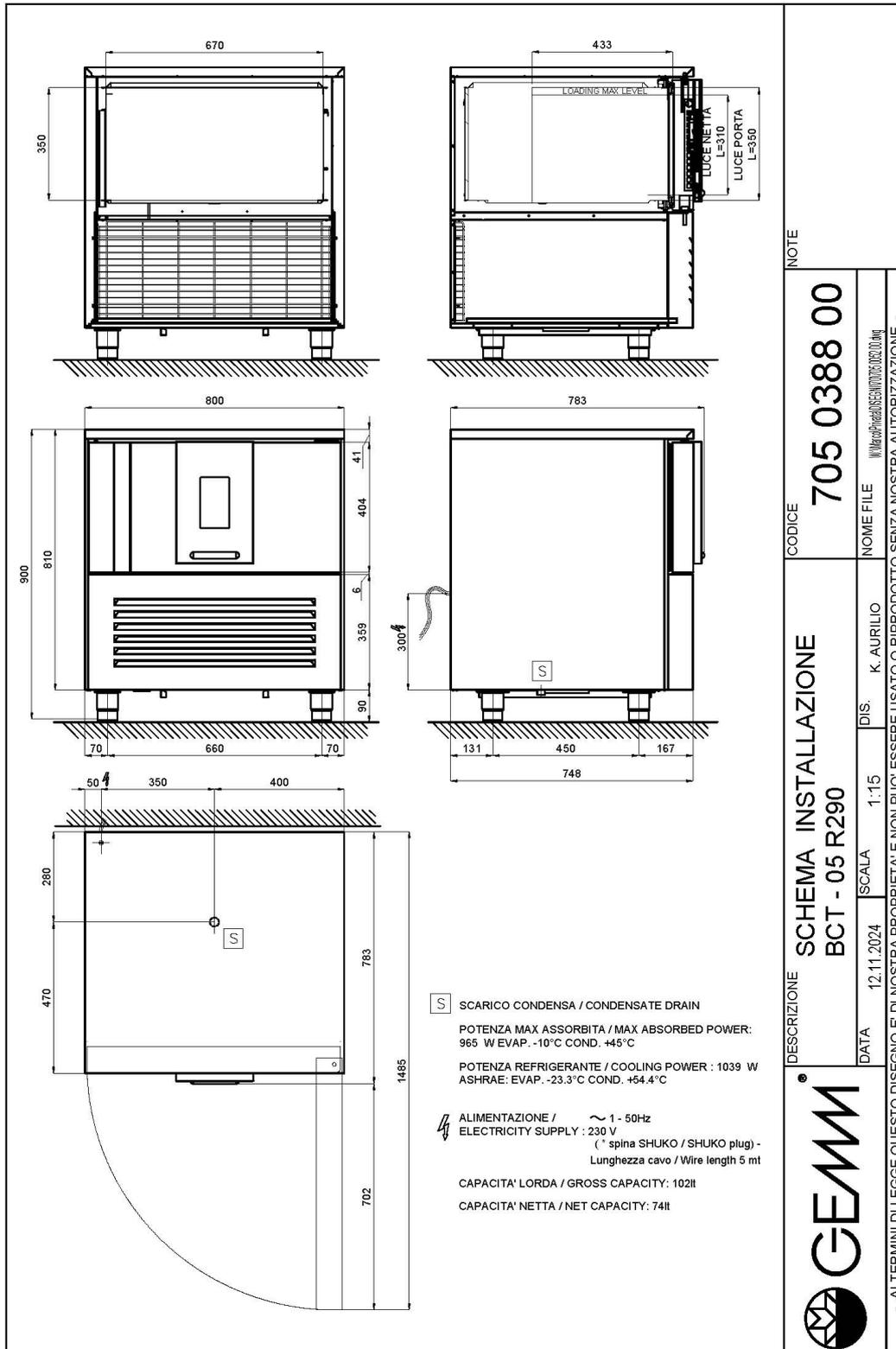


Wi-Fi supervising system for AFLV, BCT (overprice) 45000563



60Hz frequency 40200560

## INSTALLATION DIAGRAM:



BCT/05 NEW