

ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

BLAST CHILLERS/SHOCK FREEZERS FOR TRAYS

Model: BCT/10

Code: 45100122

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. 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 controle on the blast chilling or freezing. Minimum air temperature -40°C

- made in staineless steel
- no. 10 GN 1/1 trays or 600x400 cm trays/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
- 7" touch screen control board
- special cycles: continuous cycle, fish sanitizing cycle, pre-chilling, drying cycle. Recipe book
- core probe, USB door
- automatic defrozing system with hot gas
- automatic evaporation of condensate water
- on request: prearranged for remote system (R452A gas valve), GEMM-Cloud Wi-Fi supervising system
- supply with: trays structure, 67 mm pitch
- trays/shelves not included








Technical Data:

| | | |
|---|----|-----------------------------|
| Doors | nr | 1 |
| Capacity (gross) | l | 234 |
| Capacity of trays/shelves | nr | 10 GN 1/1 o 10 EN (600x400) |
| Insulation thickness | mm | 60 |
| External dimensions (WxDxH) | cm | 80 x 82 x 170 |
| Tray pitch | mm | 67 |
| Ice-cream trays capacity | nr | 15 (5 l - 360x160x120h mm) |
| Standard lock | | NO |
| Standard light | | NO |
| Yield* chilling (+90/+3°C) / freezing (+90/-18°C) | kg | 43 33 |
| Condensing unit | | plug-in unit |
| Gas | | R290 |
| Ventilation control | | YES |
| Umidity control | | NO |
| Max abs. power | W | 1902** |
| Cooling power | W | 2078*** |
| Input voltage | | 3x400V ~ 50Hz |
| Climate class | | 5 |

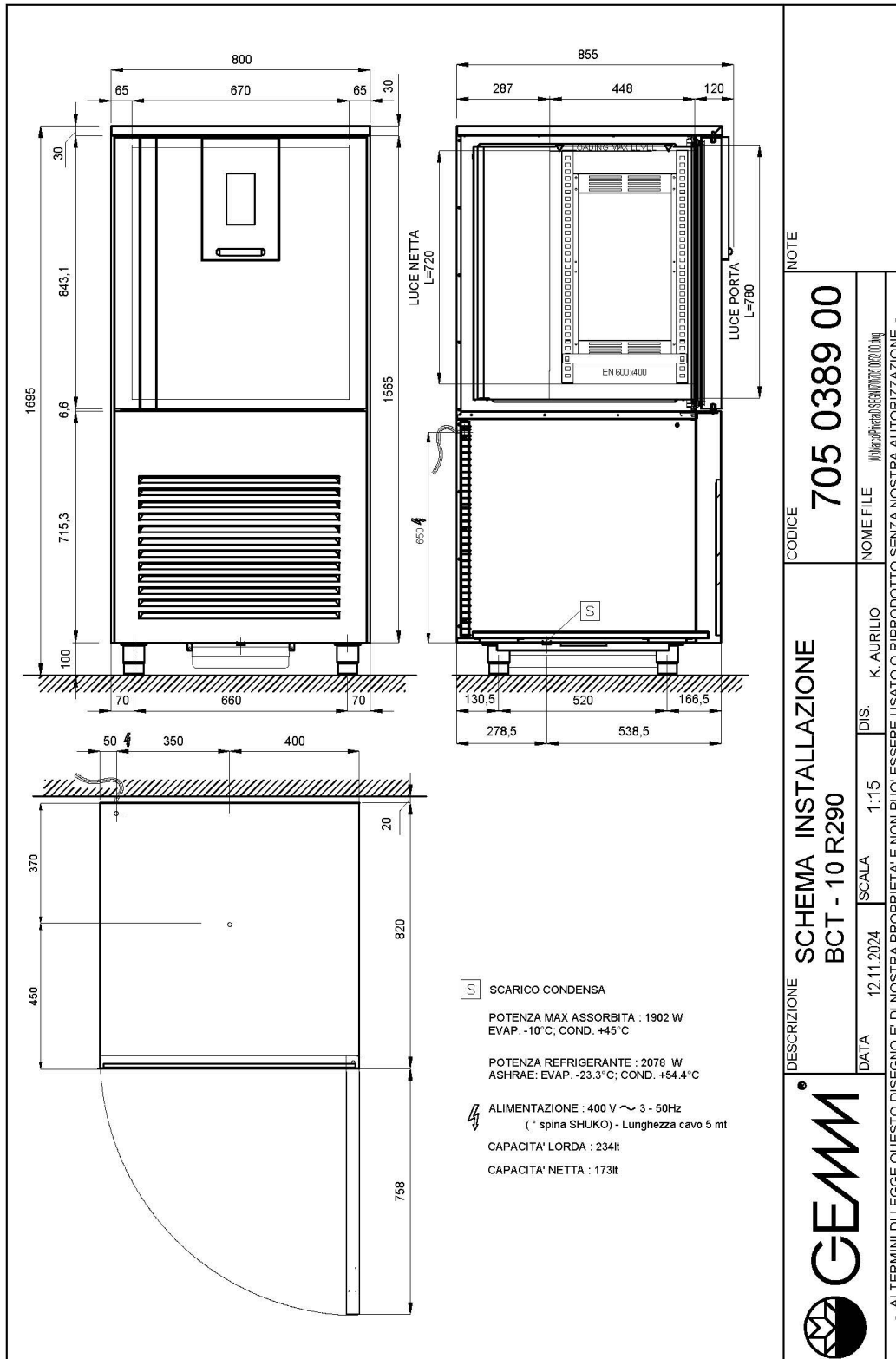
*Ambient temp. +30°C loading sample according to EN 17032:2018

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

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 cm 60x40 shelf | 45100242 |
|  | Set of Ø 100 castors | 45000540 |
| o | Ozone sterilizer kit for BCT/05-10-15-24 (overprice) | 45100228 |
| | Heating probe for BCT (overprice) | 45100232 |
| | Multipoint probe for BCT (overprice) | 45100233 |
| v | Water condensing unit for BCB(T)/5-10 (overprice) | 45100235 |
|  | Wi-Fi supervising system for AFLV, BCT (overprice) | 45000563 |
|  | 60Hz frequency | 40200560 |

INSTALLATION DIAGRAM



BCT/10 NEW