ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

BLAST CHILLERS/SHOCK FREEZERS FOR TROLLEYS **Model: GT4/0580** **Code: 45101100**

NEW RUNNER

TUNNEL BLAST CHILLER / SHOCK FREEZER FOR 5 GN 2/1 - 600X800 TROLLEYS - 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. The board is connected to the Wi-Fi device, via Cloud platform, to supervise and modify the operation of the equipment or to diagnose any problems remotely (PC, tablet or smartphone).



- Construction: internal finish in AISI 304 stainless steel
- 100 mm thick insulating panels made by injecting CFC- and HCFC-free expanded polyurethane (43 kg/m³) between two AISI 304 stainless steel sheets, with a thermal transmittance of U = 0.23 W/m²K
- Reinforced, insulated, and R12-rated anti-slip floor made of 15/10 thick AISI 304 stainless steel, with trolley entrance ramp.
- Internal capacity: 5 GN 2/1 or 600x800 mm trolleys
- Position of technical compartment: on top
- 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: condensation drain pipe (prearrange water drain)
- Machine supplied not assembled
- Equipment suitable for floor recessed installation
- Supply with: core probe, USB, GEMM-Cloud Wi-Fi supervising system
- Not included: trolleys, piping for connection to the condenser unit, and gas charging



Technical Data:

Doors	nr	2
Trolley capacity	nr	5 GN 2/1/60x80
External dimensions (WxDxH)	cm	160 x 421 x 242
Insulation thickness	mm	100
Internal dimensions (WxDxH)	cm	91 x 377 x 201
Evaporators	nr	4
Standard lock		YES
Standard light		YES
Yield* chilling / freezing	kg	+90/+3°C = Kg 820 +90/-18°C = Kg 750
Condensing unit		remote condensing unit
Compressor power	Hp	18,0 + 18,0
Ventilation control		YES
Humidity control		NO
Max abs. power	W	2910 / 37000*
Cooling power	W	34520**
Input voltage		3x400V ~ 50Hz
Climate class		5

*Evap. -10°C, Cond. +45°C / **Evap. -23,3 Cond. +54,4°C
Ambient temp. +30°C loading sample according to EN 17032:2018

•Compensation valve.
•No. 4 vertical evaporator with high heat exchange coefficient, multicircuit, with anticorrosion cataphoresis treatment, which thanks to the air conveyors guarantees high performance avoiding food dehydration.
•Evaporators equipped with 3 fans each, ensuring uniform cooling of the product on the trolley.
•Air speed: 0.7-7 m/s - Variable through the controller of the shock freezer.
•Air flow per evaporator: 10,500 m³/h.
•Hot gas defrost for evaporators to improve defrost quality and reduce time. Automatic defrost does not activate during the cycle but only during the storage phase to avoid compromising the product inside.
•Evaporator walls accessible for easy cleaning and maintenance.
•Instant fan stop when the door is opened.

•Internal stainless steel bumpers provided for proper trolley positioning.
•Provided needle probe for core temperature control of the product with “L” shaped handle.

•18.0+18.0 Hp high-reliability enclosed and soundproof condensing units with BITZER compressors.
•High-performance condenser sized to ensure operation at ambient temperature of 40°C (climatic class 5).
•Variable condenser fan speed.

CONTROL PANEL:

- 7” touchscreen interface for simple and intuitive use.
- Multifunctional and multilingual electronic board.
- Blast chilling selectable by time or probe inserted into the core of the product.

Selectable programs:

- Chilling: positive temperature blast chilling (+3°C);
- Hard chilling: ‘fast’ positive temperature blast chilling (+3°C in 90 minutes), during which the air temperature reaches -20°C;
- Freezing: deep freezing or freezing (-18°C in 240 minutes), during which the air temperature reaches -40°C;
- Soft Freezing: ‘gentle’ deep freezing (-18°C in 240 minutes), during which the air temperature reaches -40°C;

Other cycles programming functions:

- Complete customization of all cycle parameters: time, ventilation level, cell temperature, etc.
- Possibility to create and save custom cycles for each type of food directly in the recipe book.
- Pre-set special cycles: pre-cooling, ice cream hardening, drying, fish sanitization, bottle cooling.
- Manual and automatic defrost.
- Customized blast chilling cycle: creation of blast chilling cycle in 4 distinct.
- phases according to time, room temperature, product temperature and ventilation.
- Automatic storage function at the end of the cycle.
- Integrated recipe book with storage capacity for up to 100 recipes.

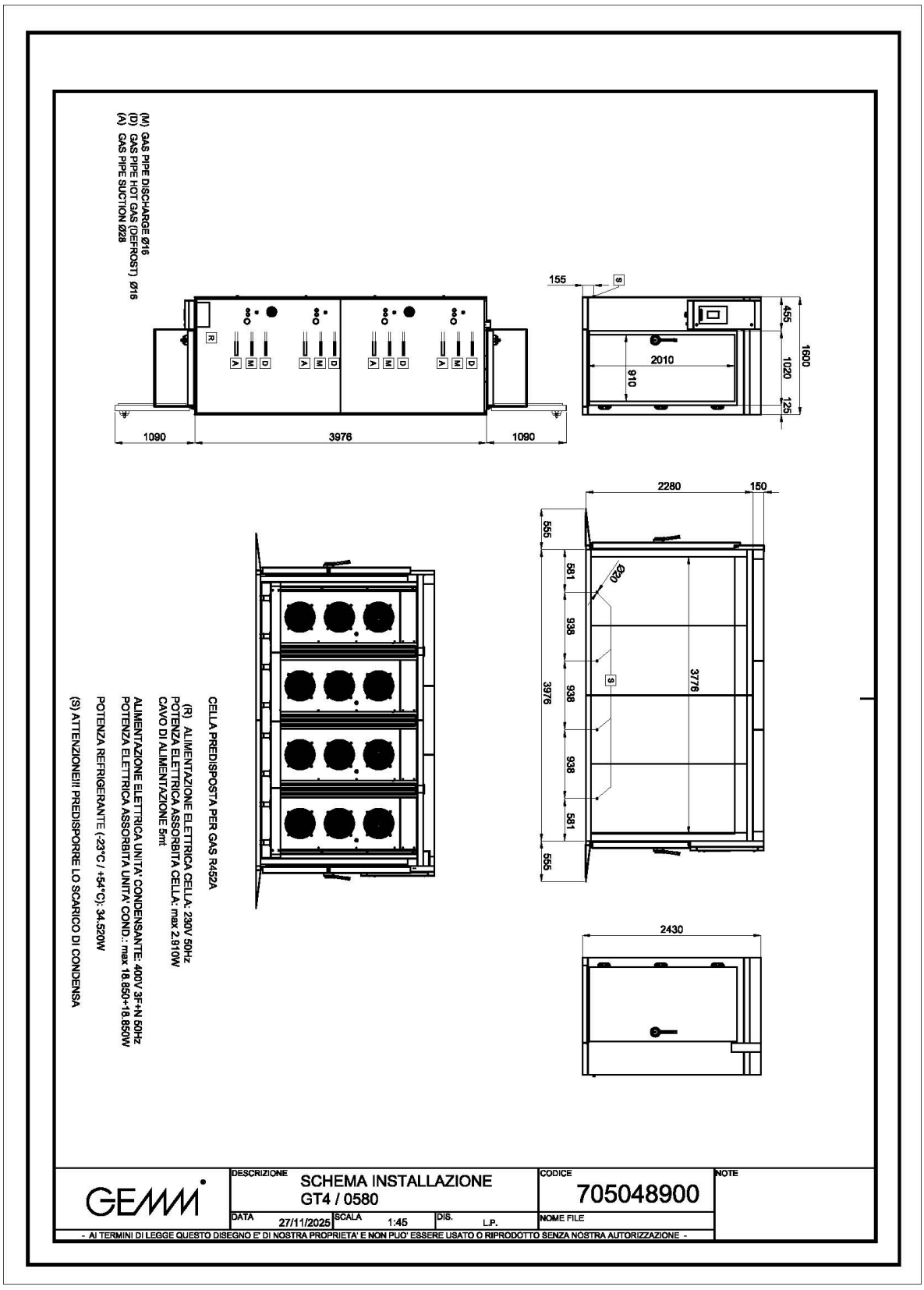
Additional features and functionality:

- Continuous diagnostics with real-time display and alarm logging.
- Recipe upload and download.
- Machine operation history in Excel and CSV file formats.
- Machine parameterization and updates.
- Data transfer with remote monitoring system via GemmCloud Wi-Fi connection (ON REQUEST).
- HACCP alarm downloads.
- Remote assistance.
- Firmware updates and HACCP data download from the cloud.

ACCESSORIES:

	Winter kit for remote condensing unit BCC/8027P GT2/ GT3/ GT4/ GT5/ (overprice)	45100919
	60Hz frequency	40200560

INSTALLATION DIAGRAM:



GT4/0580