

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 $U = 0.23 \text{ W/m}^2\text{K}$
- Reinforced, insulated, and R12-rated anti-slip floor made of 15/10 thick AISI 304 stainless steel, with trolley entrance ramp.
- Internal capacity: no. 5 GN 2/1 or 600x800 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, prechilling, drying cycle. Recipe book
- Defrosting system: 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
	kg .	+90/-18°C = Kg 750
Condensing unit		remote condensing unit
Compressor power	Нр	18,0 + 18,0
Ventilation control		YES
Humidity control		NO
Max abs. power	W	2910 / 37320*
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

FEATURES OF COOLING SYSTEM AND COMPONENTS:

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;
- -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.
- -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.
- -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)

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