

ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

BLAST CHILLERS/SHOCK FREEZERS FOR TRAYS

Model: BCB/05

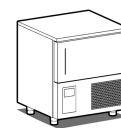
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NEW RUNNER

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. Gas R290. Minimum air temperature -40°C.

- Construction: made in stainless steel
- Core probe as standard
- Internal capacity: 5 GN 1/1 trays or 600x400 cm 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: 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:

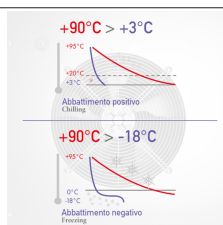
Doors	nr	1
Capacity (gross)	l	102
Capacity of trays/shelves	mm	5 GN 1/1 o 5 EN (600x400)
External dimensions (WxDxH)	cm	80 x 75 x 90
Insulation thickness	mm	60
Tray pitch	mm	67
Ice-cream trays capacity	nr	6 (5 l - 360x160x120h mm)
Standard lock		NO
Standard light		NO
Yield* chilling / freezing	kg	+90/+3°C = Kg 22 +90/-18°C = Kg 15
Condensing unit		plug-in unit
Gas		R290
Ventilation control		NO
Humidity control		NO
Max abs. power	W	930*
Cooling power	W	1039**
Input voltage		1x230V ~ 50Hz
Climate class		5
Volume (gross)	mc	0,78
Net weight	kg	90
Gross weight	kg	106

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

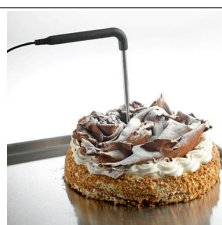
DETAILS:



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)/05 60x40 cm trays pitch 16,5 mm (overprice)

45100200



Pair of runners for cm 60x40 tray

45020503



Set of Ø 100 castors

45000540



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

45100235

Stainless steel GN 1/1 shelf

45100240



Stainless steel cm 60x40 shelf

45100242



60Hz frequency

40200560



Wi-Fi supervising system (overprice)

45000565

