

new runner



Blast Freezers - BASIC Version

The BASIC range of blast freezers are the ideal appliance for chefs, pastry and ice cream makers who need reliability and simplicity.

They are fitted with a simplified electronic control panel, intuitive and user-friendly, which allows chilling cycles to be set extremely rapidly.

Chilling or freezing cycle can be selected by time or according to a probe inserted in the core of the product.

There is the possibility to select the following programs:

- **Soft chilling:** positive "delicate" temperature reduction (+3°C);
- Hard chilling: positive "rapid" temperature reduction (+3°C in 90'minutes), during this phase it reaches -20°C air temperature;
- Freezing: deep freezing or freezing (-18°C in 240'minutes) during this phase it reaches -40°C air temperature.

A wide range of products, from small countertop freezers with capacity for three GN 2/3 trays to the spacious freezers with capacity for fifteen GN 1/1 or 40x60 cm trays.

TECHNICAL DATA:



		BCB/05	BCB/05P
External dimensions (WxDxH)	cm	80x70x90	80x70x90
Trays capacity (trays pitch mm 67)	nr	5 GN 1/1 5 EN (60x40)	5 GN 1/1 5 EN (60x40)
Yield *	W W	+90/+3°C = 18 Kg +90/-18°C = 11 Kg	+90/+3°C = 26 Kg +90/-18°C = 16 Kg
Max absorbed power **		1280	1255
Refrigerated power ***		935	1095
Gas		R452A	R452A
Defrosting system		Automatic with pause	Automatic with pause
Working cycle: by time		yes	yes
Working cycle: by probe		yes	yes
Input voltage		1x230V - 50Hz	1x230V - 50Hz
Climatic class		5	5
*With ambient temperature of +32°C - load of star	ndard sample of 125	gr. according to DIN 8953/8954	

*With ambient temperature of $+32^{\circ}\text{C}$ – load of standard sample of 125 gr. according to DIN 8953/8954

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



Core probe



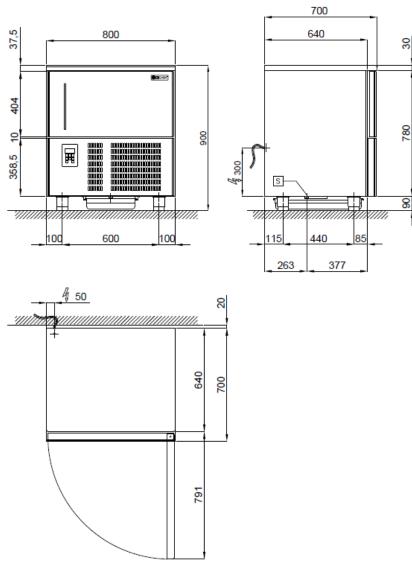
Detail of internal ventilation



Control board



INSTALLATION DIAGRAM:



Electricity supply: 3x1.5 mm2 wire complete with Schuko plug; L=4000 mm

ACCESSORIES AND OVERPRICES ON REQUEST:

