

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 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.

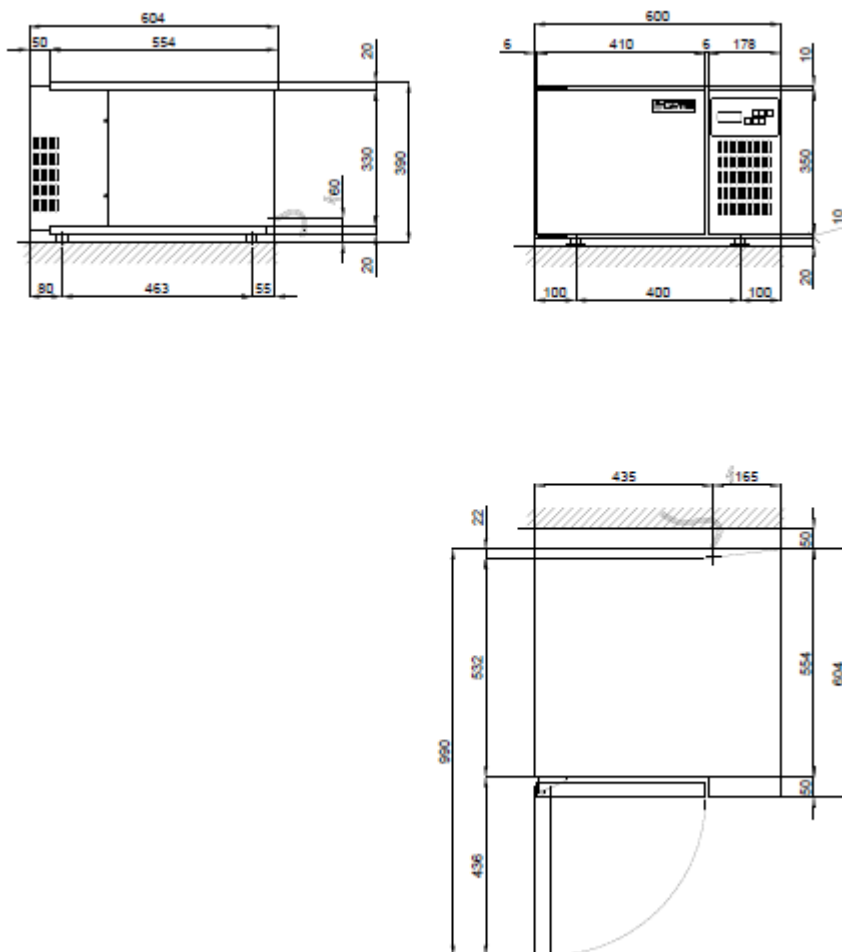
## TECHNICAL DATA:

		BCB/01
External dimensions (WxDxH)	cm	60x60x39
Trays capacity (trays pitch mm 67)	nr	3 GN 2/3
Yield *		+90/+3°C = 7 Kg
		+90/-18°C = 5 Kg
Max absorbed power **	W	700
Refrigerated power ***	W	467
Gas		R452A
Defrosting system		Automatic with pause
Working cycle: by time		yes
Working cycle: by probe		no
Input voltage		1x230V – 50Hz
Climatic class		5

\*With ambient temperature of +32°C – load of standard sample of 125 gr. according to DIN 8953/8954

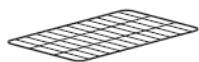
\*\*Evap. -10°C cond. +45°C \*\*\*ASHRAE (Evap. -23,3°C cond. +54,4°C)

INSTALLATION DIAGRAM:



Electricity supply: 3x1.5 mm<sup>2</sup> wire complete with Schuko plug; L=4000 mm

ACCESSORIES AND OVERPRICES ON REQUEST:



45100238      Stainless steel GN 2/3 rack

40200560      60Hz frequency (overprice)