





Blast Freezers - GREEN Version

The GREEN range of blast freezers are the ideal appliance for chefs, pastry and ice cream makers who need reliability and simplicity, with an eye to ecology. They are fitted with a simplified electronic control panel, intuitive and user-friendly, which allows chilling cycles to be set extremely rapidly, and thanks to Propane gas, they have low GWP and are eco friendly.

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.

TECHNICAL DATA:

External dimensions (WxDxH)
Trays capacity (trays pitch mm 67)

Yield

Max absorbed power *
Cooling power **
Gas
Defrosting system
Working cycle: by time
Working cycle: by probe
Input voltage
Climatic class

BCB/03

65x67x67 3 GN 1/1 +90/+3°C = 10 Kg +90/-18°C = 7 Kg 700 685 R290 Automatic with pause yes yes yes 1x230V - 50Hz



Core probe



Detail of internal ventilation



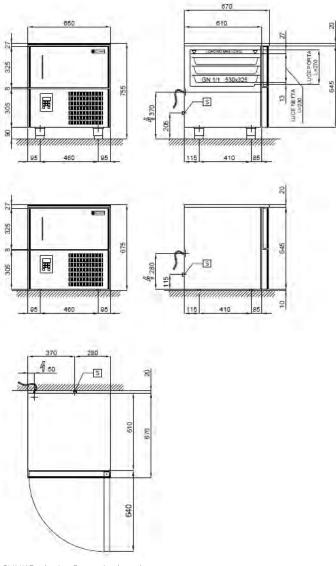
Control panel

^{*}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: 230 V \sim 1 - 50Hz (* SHUKO plug) - 2 mt wire length
Condensate water drain pipe, L=1000mm

ACCESSORIES AND OVERPRICES ON REQUEST:

