

new
runner



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/05	
	80x70x90
	5 GN 1/1
	5 EN (/60X40)
	+90/+3°C = 18 Kg
	+90/-18°C = 13 Kg
	700
	910
	R290
	Automatic with pause
	yes
	yes
	1x230V – 50Hz
	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)



Core probe

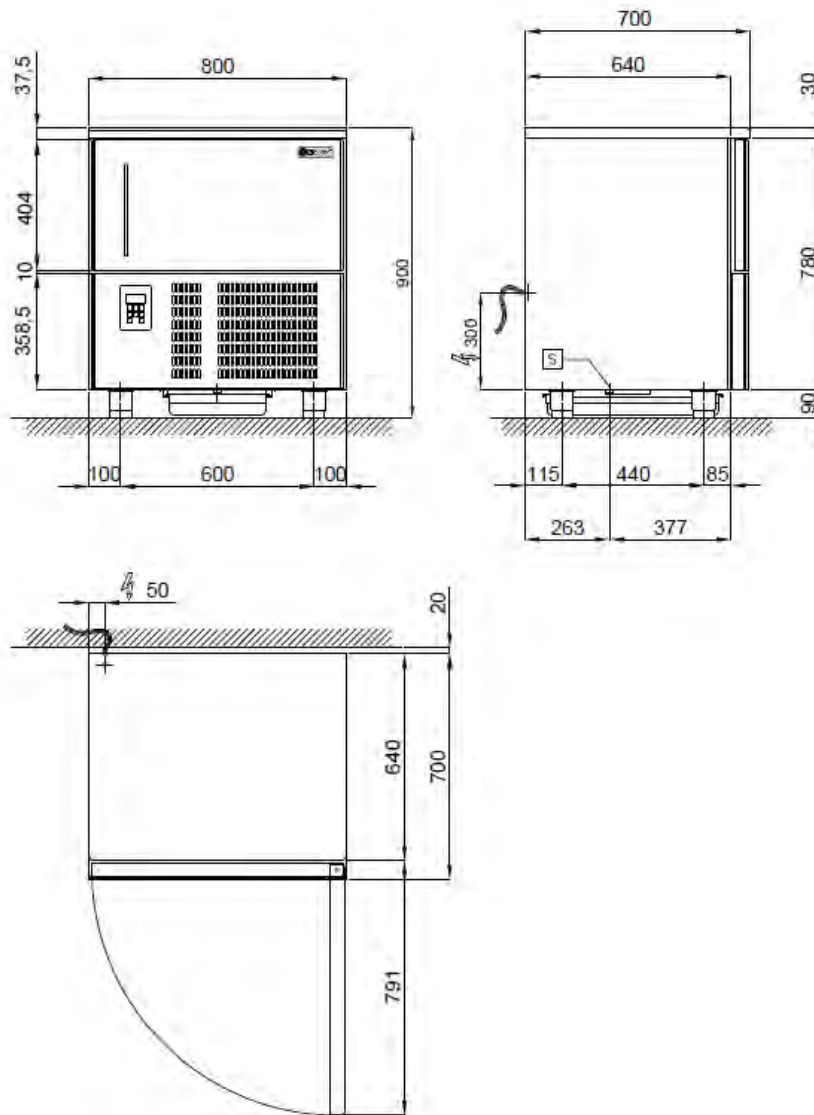


Detail of internal ventilation



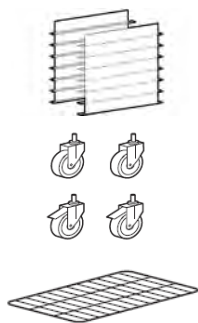
Control board

INSTALLATION DIAGRAM:



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

ACCESSORIES AND OVERPRICES ON REQUEST:



- | | |
|----------|--|
| 45100200 | Pastry structure for no. 5 60x40 trays, pitch mm 16,5 for BCB/05 (overprice) |
| 45020503 | Pair of guides for 60x40 trays structure |
| 45000540 | Set of castors Ø 100 mm |
| 45100240 | Stainless steel GN 1/1 rack |
| 45100242 | Stainless steel 60x40 cm rack |
| 40200560 | 60Hz frequency (overprice) |