

new
runner



Blast Freezer – TOP version

The TOP range of blast freezers are the best that cooling technology can offer in terms of performance and functionality.

They are fitted with powered systems which can handle even large quantities, ensuring maximum reliability at all times.

Besides controlling the main functions, the multifunction and multilingual (8 languages) touchscreen control panel allows the regulation of ventilation during the chilling/freezing process, giving also the possibility to memorize the working programs and HACCP alarms.

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.



High efficiency compressors



Pre-chilling



Fan speed control



Heating probe (on request)



Fish sanitizing cycle



Multipoint probe (on request)



Cycles programming



Ozone sterilizer kit (on request)



Continuous cycle


TECHNICAL DATA:

		BCT/05R
External dimensions (WxDxH)	cm	52x85x88
Trays capacity	nr	5 GN 1/1
Trays pitch	mm	67
Yield *		+90/+3°C = 15 Kg +90/-18°C = 10 Kg
Max absorbed power **	W	1025
Refrigeration power ***	W	780
Gas		R452A
Defrosting system		Automatic with hot gas
Working cycle: by time		yes
Working cycle: by probe		yes
Input voltage		1x230 V – 50Hz
Climatic class		5

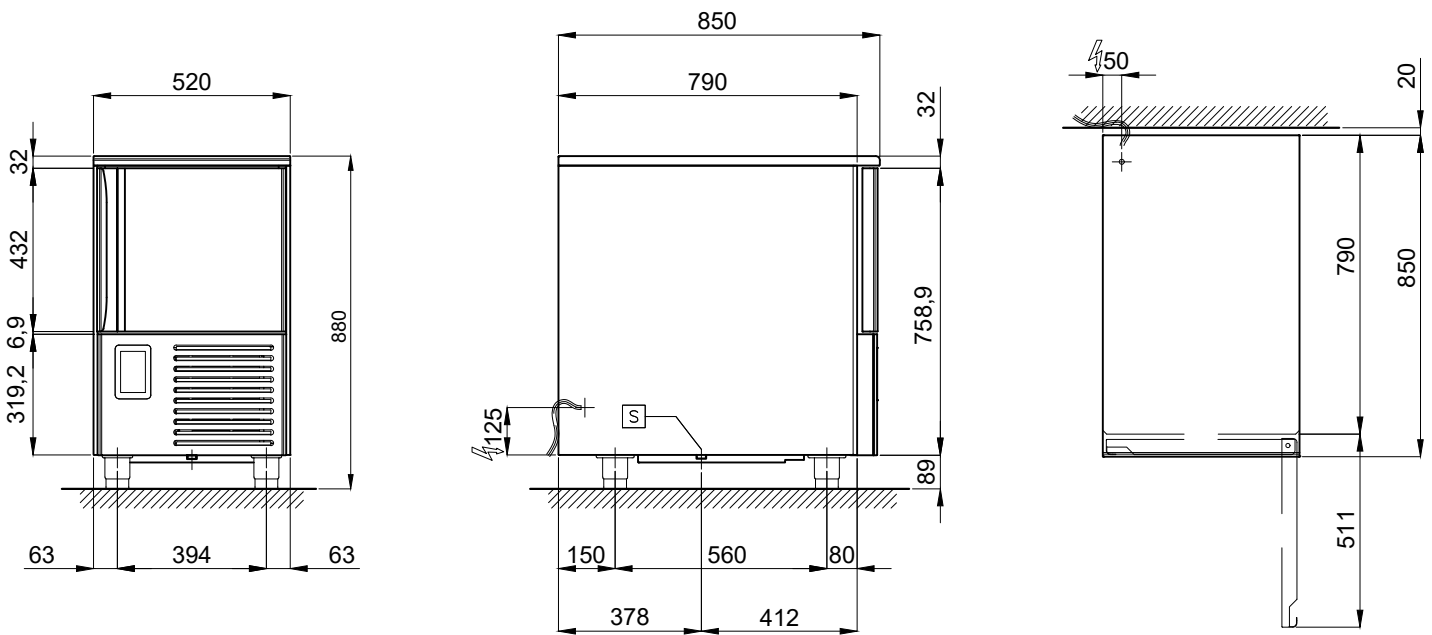
*With ambient temperature of +32°C – load of standard sample gr. 125 according to DIN 8953/8954 **Evap. -10°C cond. +45°C ***ASHRAE (Evap. -23,3°C cond. +54,4°C)



Touchscreen interface with 5" screen for a smart use of the machine.
 Multifunction and multilingual electronic board (8 languages).
 Customization of all parameters for each cycle: duration, ventilation level, temperature, etc.
 Possibility to create and save in your own recipe book the perfect cycles for the chilling/freezing of each product.
 Special preset cycles: pre-cooling, ice cream hardening, room drying, fish sanitation.
 Manual and automatic defrost.
 Customized blast chilling cycle: creation of a cycle in 4 different phases depending on duration, room temperature, product temperature and ventilation. Automatic storage function at the end of the cycle.
 Possibility to save the recipe at the end of the cycle.
 Constant diagnostic visualization and alarm saving.

 On request: Data transfer through remote monitoring system via Wi-Fi connection.
 Allows to constantly monitor the blast/shock freezer by connecting in real time from smartphone and PC and, to receive alerts in case of malfunctions.
 Ordinary and HACCP alarms download, historical data of machines' functioning, Excel or graphic format. Remote assistance.
 Machine parameterization.

INSTALLATION DIAGRAM:



ELECTRICITY SUPPLY: 230 V ~ 150Hz - 2 mt wire lenght (* SCHUKO plug)



CONDENSATE WATER DRAIN PIPE

ACCESSORIES AND SURCHARGE ON REQUEST:



45000540	Set of Ø 100 mm castors
45100232	Heated probe (surcharge)
45100233	Multipoint probe (surcharge)
45100235	Water cooled condensing unit for BCT/05R (surcharge)
45200560	60Hz frequency (surcharge)