

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.

	<b>High efficiency compressors</b>		<b>Pre-chilling</b>
	<b>Fan speed control</b>		<b>Wi-Fi supervising system (on request)</b>
	<b>Fish sanitizing cycle</b>		<b>Heating probe (on request)</b>
	<b>Cycles programming</b>		<b>Multipoint probe (on request)</b>
	<b>Continuous cycle</b>		<b>Ozone sterilizer kit (on request)</b>


### TECHNICAL DATA:

		BCT/10
External dimensions (WxDxH)	cm	80x80x170
Trays capacity	nr	10 GN 1/1
Trays pitch	mm	10 EN (60x40)
Yield *		67
Max absorbed power **	W	+90/+3°C = 43Kg
Refrigeration power ***	W	+90/-18°C = 32 Kg
Gas		3480
Defrosting system		2710
Working cycle: by time		R452A
Working cycle: by probe		Automatic with hot gas
Input voltage		yes
Climatic class		yes
		3x400V – 50Hz
		5

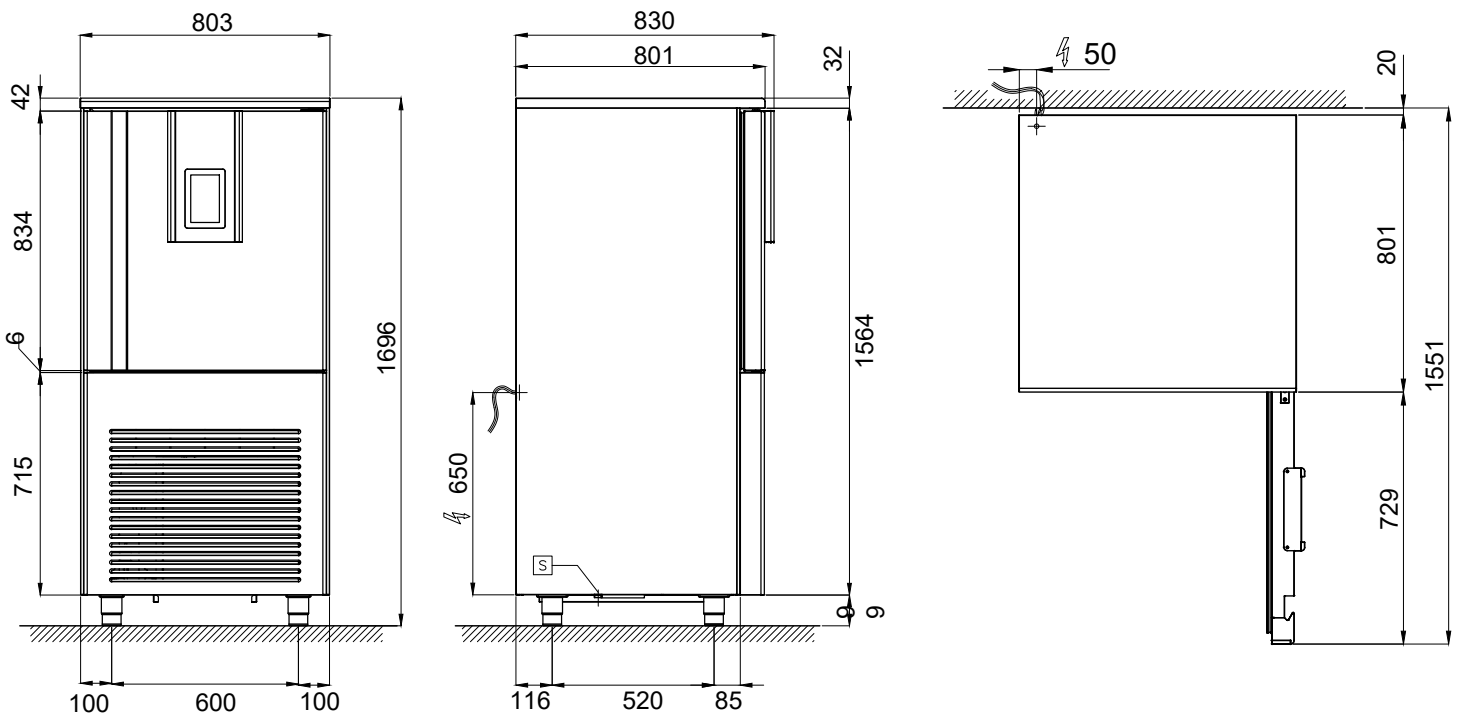
\*With ambient temperature of +32°C – load of standard sample gr. 125 according to DIN 8953/8954 \*\*Evap. -1 0°C cond. +45°C \*\*\*ASHRAE (Evap. -23,3°C cond. +54,4°C)



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:

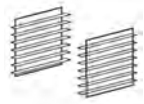


ELECTRICITY SUPPLY: 400 V ~ 3-50Hz - 2 mt wire lenght



CONDENSATE WATER DRAIN PIPE

## ACCESSORIES AND SURCHARGE ON REQUEST:



45100202 Pastry structure for no. 10 60x40 cm trays, pitch 16,5 mm (surcharge)

45020503 Pair of runners for 60x40 cm tray



45100242 Stainless steel 60x40 cm shelf



45000540 Set of Ø 100 mm castors

45100228 Ozone sterilizer kit (surcharge)

45100232 Heated probe (surcharge)

45100233 Multipoint probe (surcharge)

45100235 Water cooled condensing unit for BCT/10 (surcharge)

45000560 Wi-Fi supervising system (surcharge)



40200560 60Hz frequency (surcharge)