

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 or freezing can be selected by time or according to a probe inserted in the core of the product.

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:

External dimensions (WxDxH)

Trays capacity (trays pitch mm 67)

Yield *

Max absorbed power **

Refrigerated power ***

Gas

Defrosting system

Working cycle: by time

Working cycle: by probe

Input voltage

Climatic class

BCB/15

80x78x200

15 GN 1/1

15 EN (60x40)

+90/+3°C = 50 Kg

+90/-18°C = 38 Kg

3615

2710

R452A

Automatic with pause

yes

yes

3x400V – 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

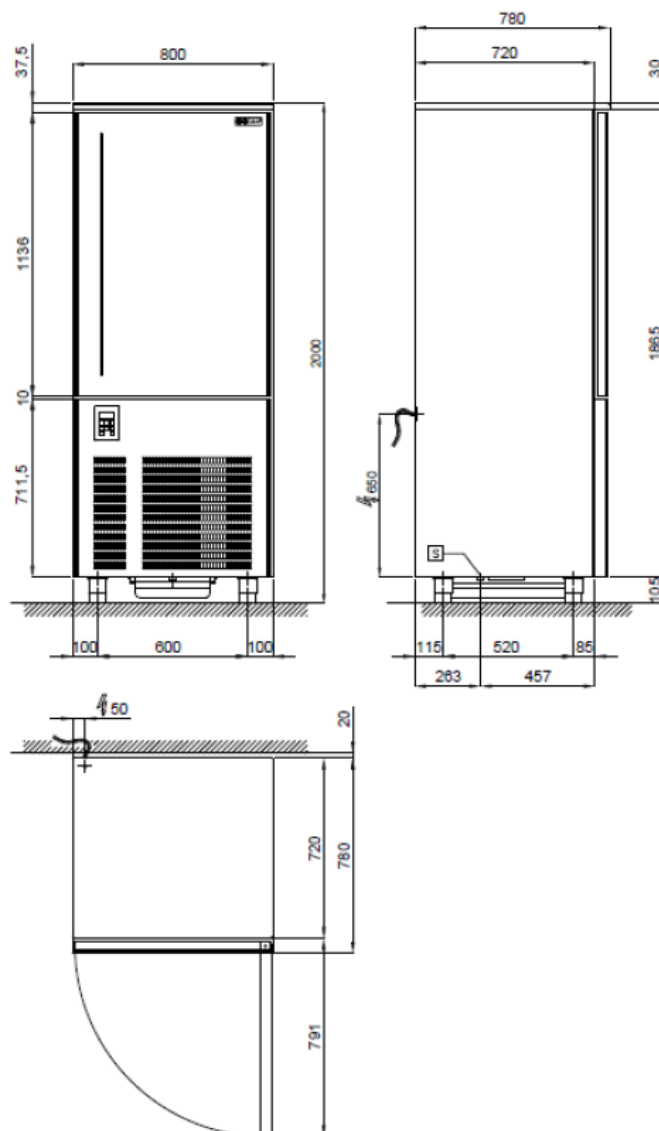


Detail of internal ventilation



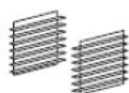
Control board

INSTALLATION DIAGRAM:



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

ACCESSORIES AND OVERPRICES ON REQUEST:



45100204 Pastry structure for no. 15 60x40 trays, pitch mm 16,5 for BCB/15 (overprice)



45020503 Pair of guides for 60x40 trays structure



45000540 Set of castors Ø 100 mm



45100237 Water cooled condensing unit for BCB/15 (overprice)

45100240 Stainless steel GN 1/1 rack

45100242 Stainless steel 60x40 cm rack

40200560 60Hz frequency (overprice)