

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 twelve GN 2/1 or 60x80 cm trays.

DATI TECNICI:

		BCB/24
External dimensions (WxDxH)	cm	80x118x200
Trays capacity (trays pitch mm 80)	no	12 GN 2/1 12 EN (60x80)
Yield *		+90/+3°C = 80 Kg +90/-18°C = 65 Kg
Max absorbed power **	W	5320
Refrigerated power ***	W	5310
Gas		R452A
Defrosting system		Automatic with hot gas
Working cycle: by time		yes
Working cycle: by probe		yes
Input voltage		3x400V – 50Hz
Climatic class		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

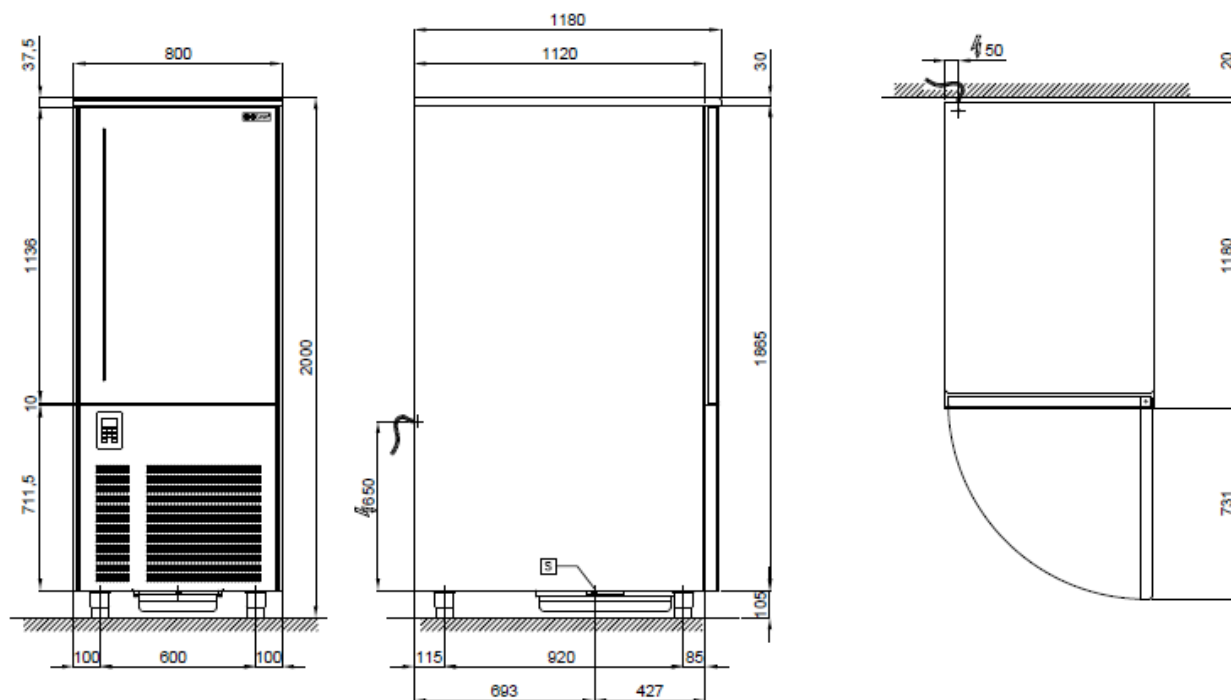


Detail of internal ventilation



Control board

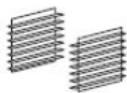
INSTALLATION DIAGRAM:



 ELECTRICITY SUPPLY: 400 V ~ 3 – 50Hz – 2 mt wire length

 CONDENSATE WATER DRAIN PIPE

ACCESSORIES AND OVERPRICES ON REQUEST:



45100206 Pastry structure for 60x80 cm trays, pitch 16,5 mm (overprice)



45020511 Pair of guides for 60x80 shelf



45000540 Set of castors Ø 100 mm



45100237 Water cooled condensing unit (overprice)



45020515 Stainless steel 60x80 cm shelf

40200560 60Hz frequency (overprice)