

## ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

**BLAST CHILLERS/SHOCK FREEZERS FOR TRAYS**

**Model: BCB/10**

**Code: 45100022**

*NEW RUNNER*

BLAST CHILLER / SHOCK FREEZER FOR 10 GN 1/1 / 600x400 TRAYS - Blast freezer which gets rapidly lower the core temperature of foods: chilling from +90°C to +3°C in 90 minutes and freezing from +90°C to -18°C in 240 minutes. Minimum air temperature -40°C.

- made in stainless steel
- no. 10 GN 1/1 trays or 600x400 cm trays/shelves (no GN 1/1 shelves)
- technical compartment placed below
- chilling from +90°C to +3°C in 90 minutes and freezing from +90°C to -18°C in 240 minutes, reaching minimum air temperature -40°C
- 2.8" digital touch control
- special cycles: ice cream hardening, fish sanitization, pre-cooling, defrosting. Recipe book
- core probe as standard
- automatic defrosting system with hot gas
- automatic evaporation of condensate water
- on request: prearranged for remote system (R452A gas valve)
- supply with: trays structure, 67 mm pitch
- trays/shelves not included





### Technical Data:

Doors	nr	1
Capacity (gross)	l	234
Capacity of trays/shelves	nr	10 GN 1/1 o 10 EN (600x400)
Insulation thickness	mm	60
External dimensions (WxDxH)	cm	80 x 82 x 170
Tray pitch	mm	67
Ice-cream trays capacity	nr	15 (5 l - 360x160x120h mm)
Standard lock		NO
Standard light		NO
Yield* chilling (+90/+3°C) / freezing (+90/-18°C)	kg	43   33
Condensing unit		plug-in unit
Gas		R290
Ventilation control		NO
Umidity control		NO
Max abs. power	W	1902**
Cooling power	W	2078***
Input voltage		3x400V ~ 50Hz
Climate class		5
Packaging dimensions	cm	87 x 91 x 220
Volume	mc	1,74
Net weight	kg	165
Gross weight	kg	172

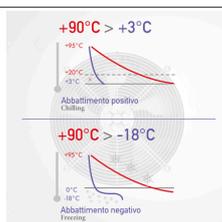
\*Ambient temp. +30°C loading sample according to EN 17032:2018

\*\*Evap. -10°C, cond. +45°C/\*\*ASHRAE (evap. -23,3 cond. +54,4°C)

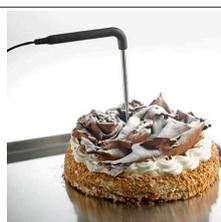
### DETAILS



GAS R290



Chilling cycle



Core probe as standard



Detail of internal ventilation



2.8" Touch Electronic Board with Digit Display



Special preset cycles



Door detail



Remote monitoring system via GEMM-Cloud Wi-Fi connection (on request)

## ACCESSORIES

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	Pastry structure for BCB(T)/10 60x40 cm trays pitch 16,5 mm (overprice)	45100202
	Pair of runners for cm 60x40 tray	45020503
	Set of Ø 100 castors	45000540
	Water condensing unit for BCB(T)/5-10 (overprice)	45100235
	Stainless steel GN 1/1 shelf	45100240
	Stainless steel cm 60x40 shelf	45100242

