

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 cycle 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/10	BCB/10P
80x78x170	80x78x170
10 GN 1/1	10 GN 1/1
10 EN (60x40)	10 EN (60x40)
+90/+3°C = 34 Kg	+90/+3°C = 43 Kg
+90/-18°C = 22 Kg	+90/-18°C = 32 Kg
2010	3720
1547	2933
R452A	R452A
Automatic with pause	Automatic with hot gas
yes	yes
yes	yes
1x230V – 50Hz	3x400V – 50Hz
5	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) ***Evap. -10°C cond. +45°C ***ASHRAE (Evap. -23,3°C cond. +54,4°C)



Core probe

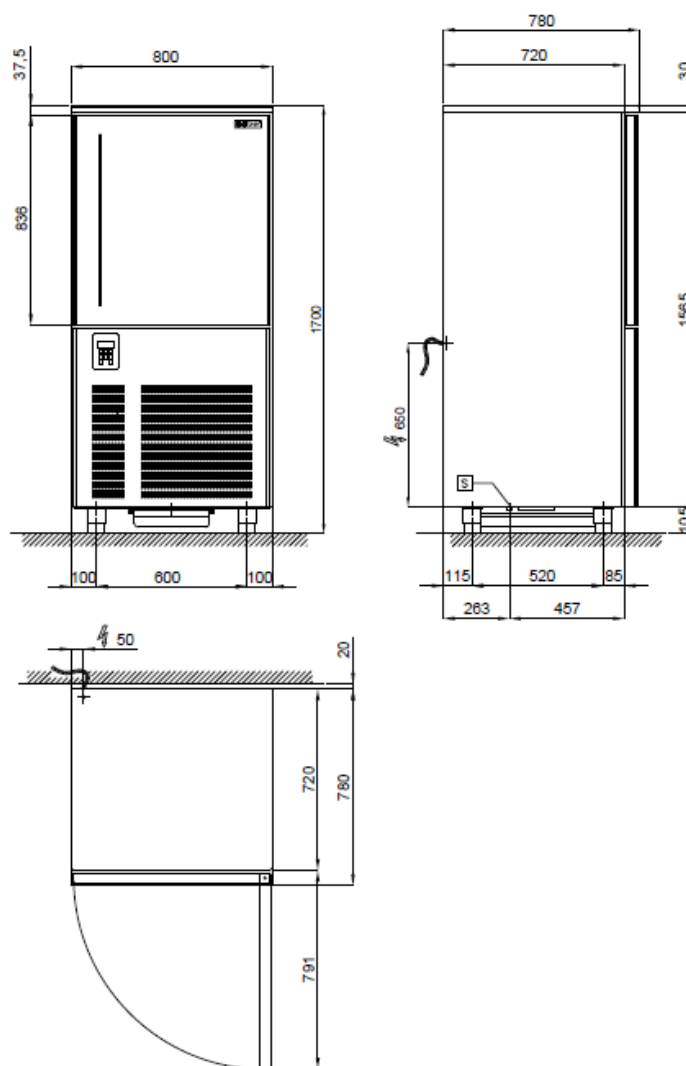


Detail of internal ventilation



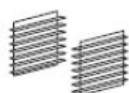
Control board

INSTALLATION DIAGRAM:



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

ACCESSORIES AND OVERPRICES ON REQUEST:



45100202 Pastry structure for no. 10 60x40 trays, pitch mm 20 for BCB/10 (overprice)



4520503 Pair of guides for 60x40 trays structure

45000540 Set of castors Ø 100 mm



45100235 Water cooled condensing unit for BCB/10 (overprice)

45100240 Stainless steel GN 1/1 rack

45100242 Stainless steel 60x40 cm rack

40200560 60Hz frequency (overprice)