

Blast Freezer BCE/05



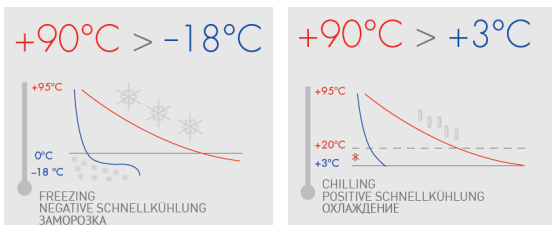
The BASIC range of blast freezers are the ideal appliance for chefs, pastry and ice cream makers who need reliability and simplicity. They are fitted with a simplified electronic control panel, intuitive and user-friendly, which allows chilling cycles to be set extremely rapidly.

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

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.

The internal fitting is for 5 GN 1/1 or 60x40 cm trays.



TECHNICAL DATA:

External Dimensions (WxDxH)	cm
Trays capacity (trays pitch mm 60)	nr
Yield *	
Max absorbed power **	W
Refrigerated power ***	W
Gas	
Defrosting system	
Working cycle: by time	
Working cycle: by probe	
Input voltage	
Climatic class	

BCE/05	
	80x70x83
	5 GN 1/1
	5 EN (60x40)
	+90/+3°C = 16 Kg
	+90/-18°C = 10 Kg
	1015
	890
	R452A
	Automatic with pause
	yes
	yes
	1x230V – 50Hz
	5

*With ambient temperature of +30°C – sample according to EN 17032:2018 **Evap. -10°C cond. +45°C ***ASHRAE (Evap. -23,3°C cond. +54,4°C)



Details of internal ventilation

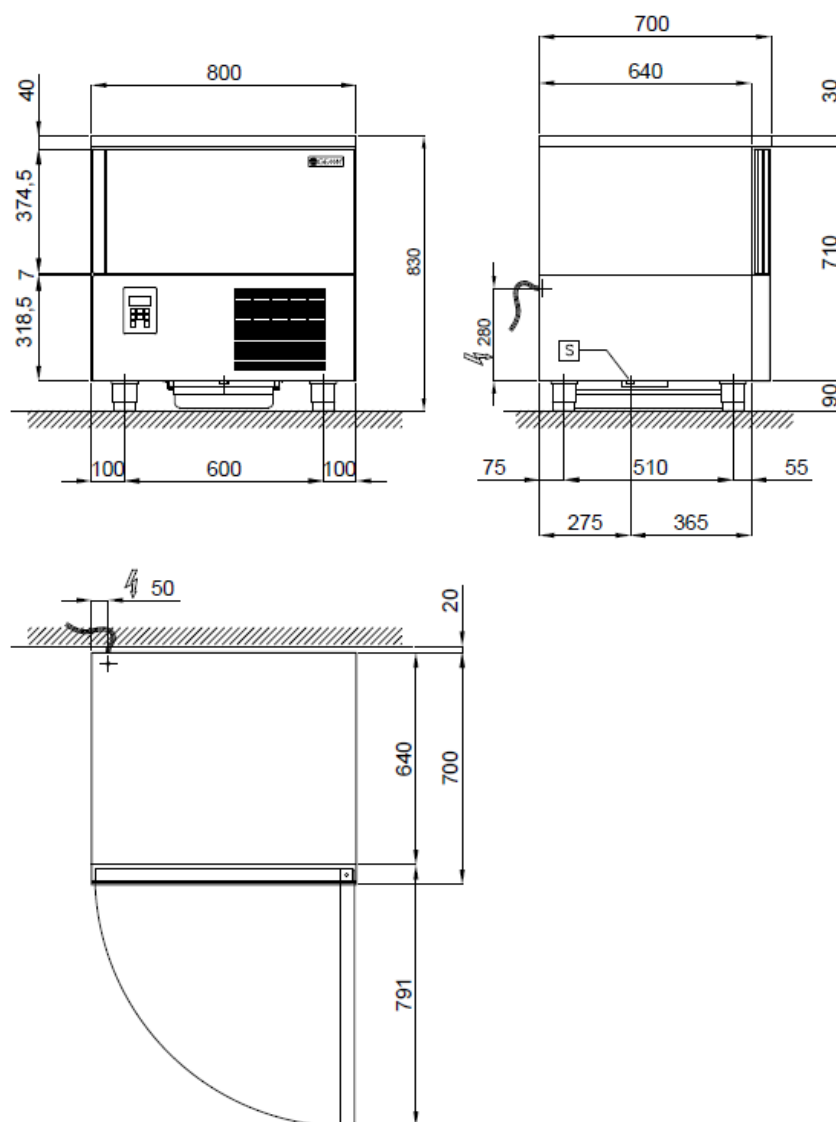


Core probe



Control board

INSTALLATION DIAGRAM:



 Electricity supply: 230V ~ 1 – 50Hz (*SCHUKO plug) – 2 mt wire lenght

 Condensate water drain pipe

ACCESSORIES AND OVERPRICES ON REQUEST:



45000540 Set of castors Ø 100 mm

45100242 Stainless steel 60x40 cm rack