



Refrigerators and freezers
Bakery
2016/2017

LIEBHERR

Quality, Design and Innovation

Refrigerators and freezers for bakeries and pastry shops

In bakeries and pastry shops, refrigerators and freezers have to master special industry-specific challenges. To ensure reliable cooling of sensitive natural products, Liebherr offers many innovative ideas which also simplify daily workflows: the internal fittings are designed to accept Euronorm bakery trays (60 cm x 40 cm and 60 cm x 80 cm). Easy cleaning and hygiene is facilitated by 304-grade stainless steel inner liners with generously radiused corners and adjustable legs for easy cleaning underneath the appliances. The high-quality of all the components ensures that the appliances can reliably handle even hectic daily workflows. You can rely on Liebherr professional appliances for bakeries and pastry shops – 24 hours a day, 365 days a year.





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New: EU regulation on the labelling of commercial refrigerators and freezers

In order to reduce the energy consumption in the European Union and to support the sale of energy-efficient appliances, the European Commission has issued the regulation 2015/1094 "Energy labelling of professional refrigerators and freezers" effective from 1 July 2016. After this date certain appliances that are designed for the storage of food in a commercial environment will have to be labelled with an energy label. The label shows the energy classification between classes A and G, the energy consumption in kWh/year, the net capacity in litres as well as the climate class, for which the appliance is designed. Excepted from the labelling obligation are static appliances, fridge-freezers, chest freezers as well as appliances used for sales promotion.



Climate class definitions

- Climate class 3: Ambient temperatures from +10°C to +25°C
- Climate class 4: Ambient temperatures from +10°C to +30°C
- Climate class 5: Ambient temperatures from +10°C to +40°C
- Climate class 7: Ambient temperatures from +10°C to +35°C

The climate class indicated on the energy label represents the maximum ambient temperature at the appliance's installation site. At this temperature the internal temperatures required for the safe storage of food are maintained.

Good reasons to choose Liebherr



Highest performance

Innovative ideas – tailor-made for professional requirements: Liebherr refrigerators and freezers for bakeries and pastry shops guarantee perfect refrigerating capacity even in extreme conditions. The use of ultra-modern refrigeration components, efficient and environmentally-friendly refrigerants as well as precision electronic control systems ensure that the quality and freshness of doughs, cakes and pastries is optimally preserved. The cataphoretic-coated evaporator provides protection against corrosive substances like salt and fructose. Liebherr appliances also stand out due to their efficiency: their low power consumption guarantees permanently reduced operating costs.

Low operating costs

Thanks to the precision electronic control system in conjunction with the optimised refrigeration system, Liebherr appliances are highly efficient – with very low energy consumption. This is also promoted by highly effective insulation, resulting in outstanding eco-friendliness and low power and operating costs. The high quality guarantees long life and reliable operation of the appliances.

Sturdy quality

Liebherr appliances are specially constructed for intensive professional use and feature a heavy-duty design – with highest-quality materials and perfect workmanship right down to the smallest detail. Their outstanding quality is ensured by elaborate tests. All electronic and refrigeration components are well balanced to ensure maximum functionality and efficiency.

Easy cleaning

Hygiene plays an especially important role in the commercial sector. That is why Liebherr appliances are equipped with moulded inner liners made of 304-grade stainless steel with large radii that are easy to wipe. The electronic control panel has a membrane touch-pad and is very easy to clean. Depending on the model, castors or height-adjustable feet also allow easy cleaning of the floor space underneath the appliances.

Design and appearance

Highly efficient technology at its best: during the design process Liebherr attaches great importance to the elegant and high-quality appearance of its appliances. Specially processed materials and perfectly designed structures are the hallmark of the unique Liebherr style. Thanks to their consistent design, Liebherr appliances can be combined perfectly and are always attractive as well.

Easy servicing

All Liebherr components are checked for high quality, efficiency and durability in practical tests and inspections. This ensures that our bakery appliances are virtually maintenance-free. That saves time and money – so you can concentrate on your real business. Also when it comes to ease of use, Liebherr offers intelligent solutions that simplify your daily workflows.

The advantages at a glance



Evaporator and refrigeration system are located in the upper area of the appliance, resulting in **increased net capacity**. The hinged detachable unit cover panel provides easy access during servicing or cleaning.

Demand-responsive, energy-efficient hot gas defrost system ensures fast, fully automatic defrosting in approx. 10 minutes. That reduces temperature fluctuations and ensures product storage in constant conditions.

To **increase the net capacity** of the inner liner, functional parts like fans and evaporators are located outside the refrigerator compartment to save space.

Two quiet and energy-efficient fans ensure optimum refrigeration quality with an indirect air-ducting system. This prevents a direct flow of cold air over the products and protects the surface of sensitive items.

The **natural refrigerant R 290** is environmental-friendly and, in conjunction with highly efficient compressors, very energy-efficient.

Setting option for three air humidity ranges to ensure **the best storage conditions** for different products.

Up to **83 mm thick insulation** with CFC free cyclopentane foam reduces thermal loss and supports the excellent energy-efficiency of the appliances.



Easy-to-clean flour-dust filter protects the functional parts from flour and dust deposits and increases the service life of the appliances (available as an accessory).



Moulded 304-grade stainless steel inner liner with generously radiused corners and a 3/4" cleaning drain in the liner base for easy cleaning.



The **foot pedal opener** allows easy hands-free opening of the door (available as an accessory).

The **wire-on-tube condenser** with **removable filter** is perfectly designed for the conditions in bakeries and pastry shops. The refrigerating capacity can be preserved for years with a minimum amount of maintenance.

The **cataphoretic-coated evaporator** provides protection against particularly aggressive and corrosive substances found in bakeries and this is an example of the attention to detail which goes to make Liebherr appliances reliable and long-lasting.



Precision electronic control systems in conjunction with high-quality refrigeration components for minimal energy consumption. Visual and audible door opening and temperature alarms alert the user to prevent any excessive rise in temperature and unnecessary loss of cold air.

The **unit compartment cover** with membrane control panel and the door both feature a seamless design which makes them very easy to clean.



Full-height handle integrated in the door is practical, easy to grip and above all, very straightforward to keep clean.

When a refrigerator or freezer door is opened, a **vacuum** is built up which makes it hard to reopen the door. This problem is solved by the **integrated pressure relief valve** which quickly equalises the vacuum.



Plug-in door seal can be replaced quickly and easily.



The door hinges are **reversible without any additional parts** and allow the appliances to be easily adapted to the installation site.



Self-closing door with removable magnetic gasket closes automatically from 60° opening angle, prevents loss of cold air and guarantees optimum product storage conditions. The doors remain open at 90° for loading.

Appliances are designed for **high ambient temperatures** (+16°C to +43°C) and guarantee efficiency and cost effectiveness even in extreme temperature conditions, such as in a hot bakery.

Height-adjustable stainless steel legs adjustable from 120 mm to 170 mm allow for easy cleaning also underneath the appliance. Castors are also available as an option.

BKPV 8470

Quality right down to the smallest detail

Liebherr refrigerators and freezers compliant with the Profiline bakery standard combine many convenient features to simplify your daily work. The high-performance forced-air system and the precision electronic controller enable exact temperature control as well as constant and homogeneous product cooling – to ensure perfect quality during storage.



Special air-ducting system, maximum insert options.

Two highly efficient and energy-saving fans ensure an optimum refrigerating effect in the interior using an indirect air-ducting system. This prevents the direct flow of cold air over sensitive products which could affect the quality of cakes, pies or doughs. As standard, the appliances are equipped with the maximum number of trayslides for bakery standard trays, at no further cost.



Euronorm bakery trays.

These bakery cabinets and the internal fittings are designed for use with 60 cm x 40 cm or 60 cm x 80 cm baking trays, depending on the appliance size.

Wide temperature range for flexibility.

The temperature ranges can be set individually from -5°C to +15°C and from -10°C to -35°C. That enables maximum flexibility depending on the application or products to be stored – and always ensures perfect refrigeration quality.

Choice of three air humidity ranges.

With three selectable humidity ranges, the appliances can be set to provide ideal storage conditions for a variety of such as chocolate, icing or dough, thus ensuring that they are stored in optimum conditions and their quality is preserved.

Easy use – practical features.
For convenient use, the doors remain open at 90° allowing easy loading and removal of larger product quantities. At less than 60° the doors close automatically by means of the magnetic seal – that prevents unnecessary loss of cold air. The sturdy foot pedal available as an accessory makes loading easier, if you don't have a hand free. The moulded 304-grade stainless steel inner liner is optimally designed for the insertion of bakery trays. The adjustable L-shaped trayslides allow easy insertion of 60 cm x 40 cm or 60 cm x 80 cm baking trays, depending on the appliance size. The inner liners are designed with generously radiused corners and a ¾" cleaning drain in the liner base and are easy to clean. The door hinges on all appliances can easily be reversed.



Designed for high ambient temperatures.

With 82 mm insulation and heavy-duty refrigeration system the bakery models will operate reliably in ambient temperatures from +16°C to +43°C. Therefore they are ideally suited for professional use – for example in bakeries.



Reversible door hinges.

The door hinges can easily be reversed without any additional parts to adapt the appliances to the installation site.

Optimum refrigerating capacity – anywhere.
The appliances are designed for ambient temperatures from +16°C to +43°C, so they are optimally suited for use in a hot bakery or in branch stores – they always provide optimum refrigerating capacity. The refrigeration system and its components are fully compatible to meet demanding practical requirements with many door opening cycles.

Energy-efficient hot gas.

Defrost less often and faster: the appliances defrost only when required since the electronic control system calculates the optimum defrost cycles based on the compressor run-time. Energy-efficient hot gas reduces the defrost time from approx. 30 to only approx. 10 minutes – with a low rise in temperature in the appliance. Positive for food quality: food items are not exposed to unnecessary temperature fluctuations.



Precision Profiline electronic control system for energy efficiency.

The easy-to-use electronic control system with default temperature range and humidity control programs allows accurate temperature setting. In addition, it ensures that the appliances defrost only as required, which helps to maintain good energy efficiency. In case of temperature deviations, caused e.g. by a door that is open a long time, the electronic control system triggers a visual and audible door alarm, thus protecting the products. The membrane keyboard on the electronic control system is dirt resistant and easy to clean.

Refrigerators for Euronorm trays with fan-assisted cooling and stainless steel inner liner



Freezers for Euronorm trays with fan-assisted cooling and stainless steel inner liner



Refrigerators for Euronorm trays with fan-assisted cooling

Total gross/ net capacity	856/677 litre
Exterior dimensions in mm (w/d/h)	790/980/2150
Interior dimensions in mm (w/d/h)	610/800/1550
Energy efficiency class ¹	C
Energy consumption in 365 days	705 kWh
Climate rating	5
Refrigerant	R 290
Sound power level	58 dB(A)
Connection rating	2.0 A/250 W
Frequency/voltage	50 Hz/220–240V~
Cooling system	forced-air
Defrost	automatic
Temperature range	-5°C to +15°C
Bakery standard	600 x 800 mm
External cabinet finish	stainless steel
Door/lid material	stainless steel
Internal liner material	304-grade stainless steel
Type of control	electronic controller
Temperature display	external digital
Fault: warning signal	visual and audible
Volt-free alarm contact	yes
Adjustable shelves	25
Shelf material	stainless steel L-shaped trayslides
Height of adjustable legs	120–170 mm
Handle	full-length integrated handle
Lock	fitted
Self-closing door	yes
Door hinges	right, reversible on site
Insulation	83–60 mm
Gross/net weight	181/162 kg
Also available in white as	
Accessories	
L-shaped trayslide, right	9000968
L-shaped trayslides, left	9000969
Optional castor set	9500581
Foot pedal opener	9590659
Flour-dust filter	9590247

¹ Notes on regulation 2015/1094 see page 05

Freezers for Euronorm trays with fan-assisted cooling

Total gross/ net capacity	856/677 litre
Exterior dimensions in mm (w/d/h)	790/980/2150
Interior dimensions in mm (w/d/h)	610/800/1550
Energy efficiency class ¹	C
Energy consumption in 365 days	2638 kWh
Climate rating	5
Refrigerant	R 290
Sound power level	60 dB(A)
Connection rating	4.0 A/600 W
Frequency/voltage	50 Hz/220–240V~
Cooling system	forced-air
Defrost	automatic
Temperature range	-10°C to -35°C
Bakery standard	600 x 800 mm
External cabinet finish	stainless steel
Door/lid material	stainless steel
Internal liner material	304-grade stainless steel
Type of control	electronic controller
Temperature display	external digital
Fault: warning signal	visual and audible
Volt-free alarm contact	yes
Shelves, freezer compartment	25
Shelf material	stainless steel L-shaped trayslides
Height of adjustable legs	120–170 mm
Handle	full-length integrated handle
Lock	fitted
Self-closing door	yes
Door hinges	right, reversible on site
Insulation	83–60 mm
Gross/net weight	185/166 kg
Also available in white as	
Accessories	
L-shaped trayslide, right	9000968
L-shaped trayslides, left	9000969
Optional castor set	9500581
Foot pedal opener	9590659
Flour-dust filter	9590247

¹ Notes on regulation 2015/1094 see page 05

BGPv 8470 ProLine

No Frost

BGPv 6570 ProLine

No Frost