

BLAST FREEZERS – BASIC US 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.

There is the possibility to select the following programs:

- **Soft chilling:** positive "delicate" temperature reduction **(+37 F)**;
- **Hard chilling:** positive "rapid" temperature reduction **(+37 F in 90'minutes)**, during this phase it reaches -4 F air temperature;
- **Freezing:** deep freezing or freezing **(0 F in 240'minutes)** during this phase it reaches -40 F air temperature.



TECHNICAL DATA:

FOR US MARKET ONLY

		BCB/05US	BCB/05US
Code		45100350	45100355
External dimensions (WxDxH)	cm	86x78x96	86x78x96
	inch	33.9 X 30.7 X 37.8	33.9 X 30.7 X 37.8
Trays capacity	no.	5 18"x26" (cm 46x66) or GN1/1	5 18"x26" (cm 46x66) or GN1/1
Yield *	Kg	+65/+3°C = 26 Kg	+65/+3°C = 26 Kg
		+65/-18°C = 16 Kg	+65/-18°C = 16 Kg
	lb	+149/37°F=57lb +149/0°F=35lb	+149/37°F=57lb +149/0°F=35lb
Trays pitch	mm	52.5 mm (2 1/16")	52.5 mm (2 1/16")
Max absorbed power **	W	1540	1865
Refrigerated power ***	W	1210	1210
	Btu/h	4130	4130
Gas		R404A	R449A
Defrosting system		Automatic with pause	Automatic with pause
Working cycle: by time		yes	yes
Working cycle: by probe		yes	yes
Compressor type		hermetic	semi-hermetic
Input voltage		1x115V – 60Hz	1x230V – 60Hz
Climatic class		5	5



Internal ventilation



Core probe

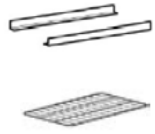


Control board

*With ambient temperature of +32°C **Evap. -10°C cond. +45°C ***ASHRAE (Evap. -23,3°C cond. +54,4°C)

* With ambient temperature of +89,6°F **Evap. -14°F cond. +113°F ***ASHRAE (Evap. -10°F cond. +130°F)

ACCESSORIES AND OVERPRICES ON REQUEST:

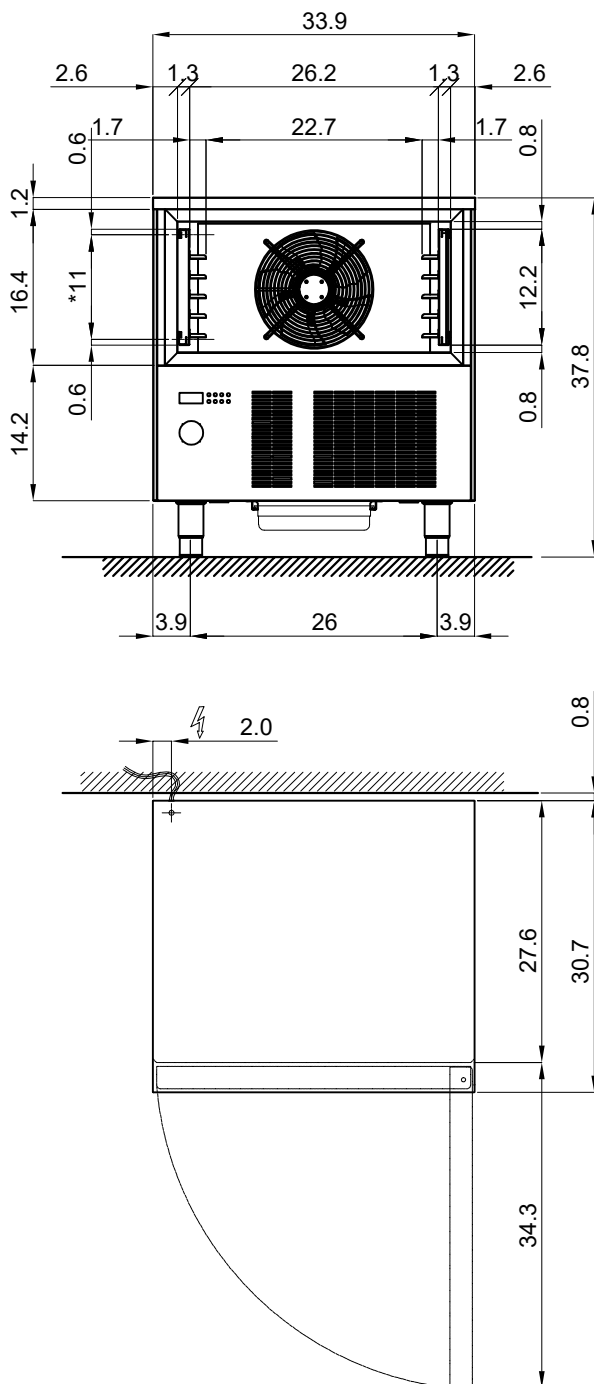
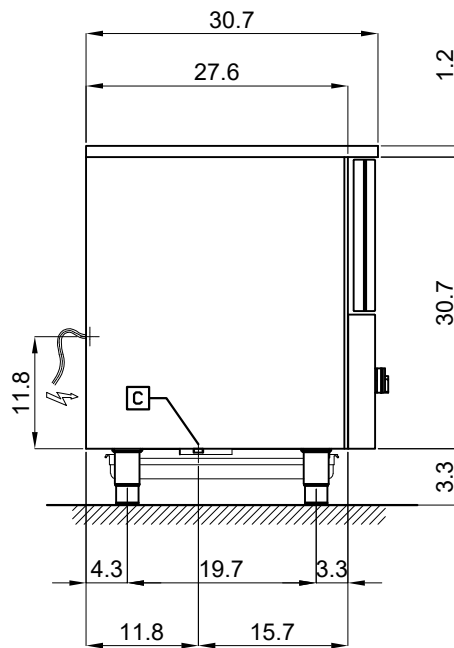


45020504 Pair of runners for cm 66x46 tray (18x26")

45100244 Stainless steel cm 66x46 shelf (18x26")

45100190 GN structure (only racks) for BCB(T)/05US GN 1/1 trays pitch 0.7" (overprice)

INSTALLATION DIAGRAM:



SUPPLY : 115 V ~ 1 - 60Hz (* plug NEMA 5-20P / 5-15P) - cable length 98.4"

REFRIGERANT : R404A

MAX ABSORBED POWER (- 14°F/+113°F) : 1540 W

MAX ABSORBED CURRENT (- 14°F/+113°F) : 12 A

REFRIGERATED POWER (-10°F/+130°F) : 4130 Btu/h

DRAINING WATER

* 17 HOLES, INT. 6.9, L=11"

Babak Food Equipment

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