BLAST FREEZERS – TOP US VERSION



The TOP range of blast freezers are the best that cooling technology can offer in terms of performance and functionality.

They are fitted with powered systems which can handle even large quantities, ensuring maximum reliability at all times.

Besides controlling the main functions, the multifunction and multilingual (8 languages) touchscreen control panel allows the regulation of ventilation during the chilling/ freezing process, giving also the possibility to memorize the working programs and HACCP alarms.

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:

		BCT/15US
Code		45100390
External dimensions (WxDxH)	cm inch	86x89x190 33.9 X 35.1 X 74.8 ''
Trays capacity	no.	15 26X18'' (cm 66X46) or GN1/1
Yield *	Kg lb	+65/+3°C = 57 Kg +65/-18°C = 38 Kg +149/37°F=126lb +149/0°F=95lb
Trays pitch	mm	52.5 mm (2.1'')
Max absorbed power **	W	3815
Refrigerated power ***	W Btu/h	2430 8260
Gas		R449A
Defrosting system		Automatic with pause
Working cycle: by time		yes
Working cycle: by probe		yes
Compressor type		semi-hermetic
Input voltage		3x230V – 60Hz
Climatic class		5

- High efficiency compressor
- Cycles Programming
- Fan speed control
- Continuous cycle
- Pre-chilling
- Fish sanitizing cycle

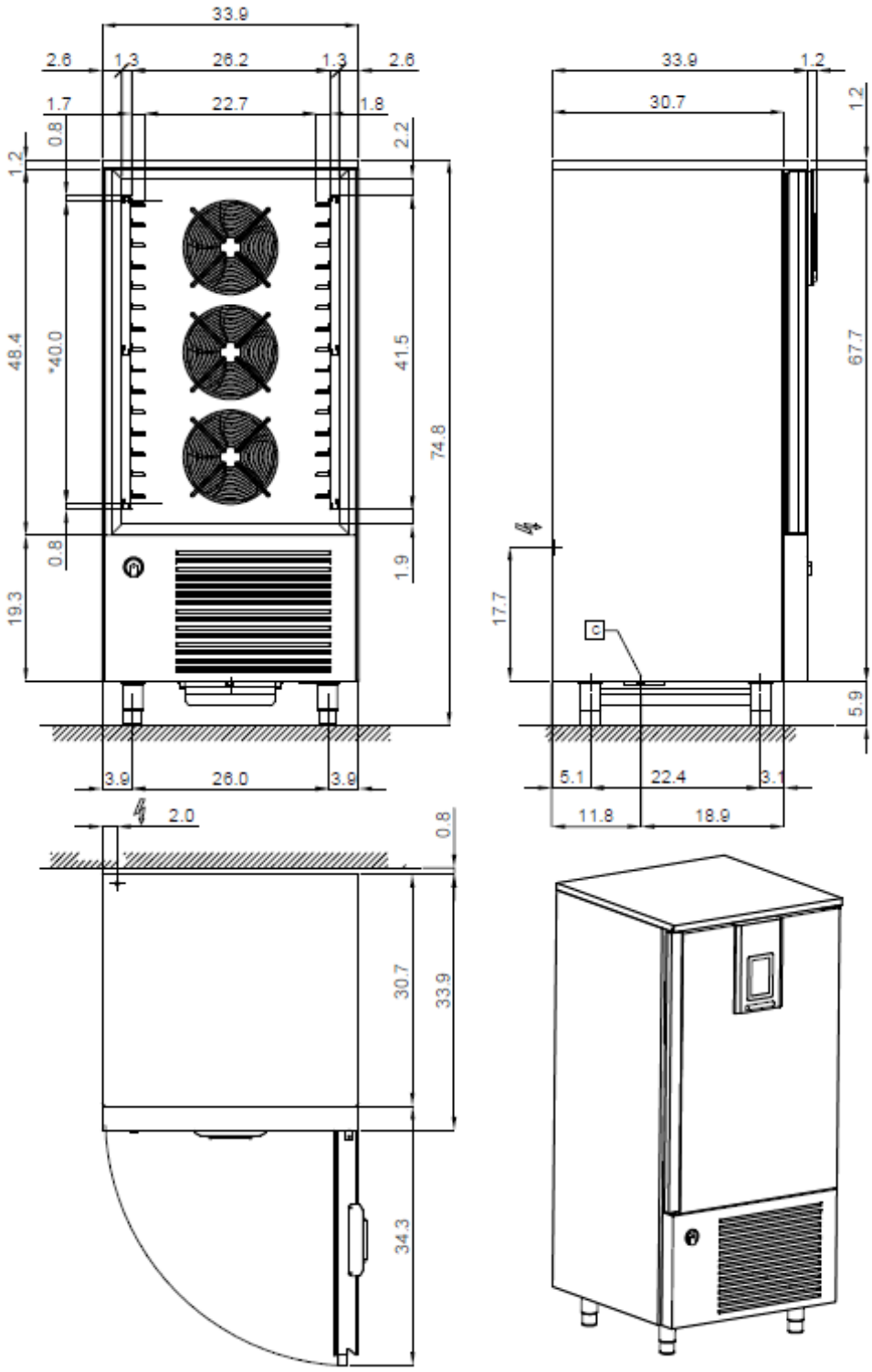
On request

- Heated probe
- Multipoint probe
- Ozone sterilization kit
- Wi-Fi supervision system

**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)*

eurodib by GEMM

INSTALLATION DIAGRAM:



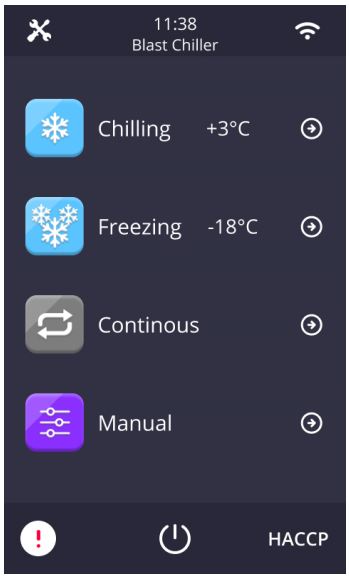
SUPPLY : 230 V ~ 3 - 60Hz

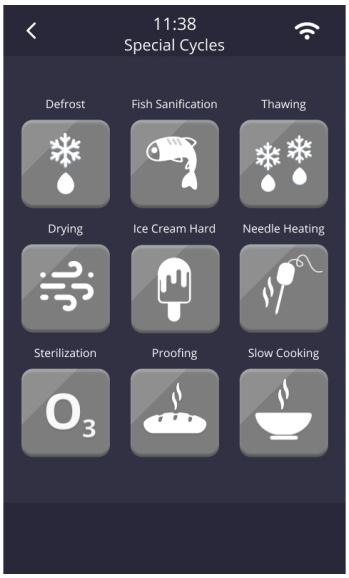
REFRIGERANT :	R449A
MAX ABSORBED POWER (- 14°F/+113°F) :	3815 W
MAX ABSORBED CURRENT (- 14°F/+113°F) :	12.5 A
REFRIGERATED POWER (-10°F/+130°F) :	8260 Btu/h

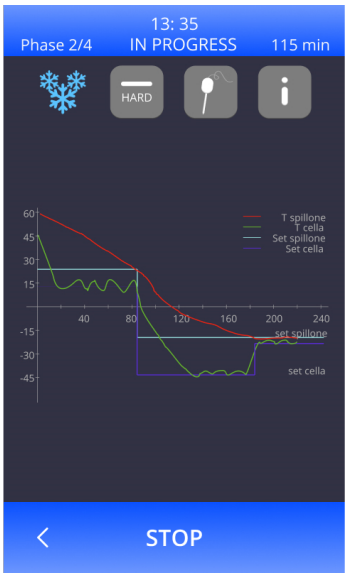
C DRAINING WATER

* 59 HOLES, INT. 0.69", L=40"

DIGITAL CONTROL:







Touchscreen interface with 7" screen for a smart use of the machine. Multifunction and multilingual electronic board (8 languages).
Customization of all parameters for each cycle: duration, ventilation level, temperature, etc.
Possibility to create and save in your own recipe book the perfect cycles for the chilling/ freezing of each product.
Special preset cycles: pre-cooling, ice cream hardening, room drying, fish sanitation.
Manual and automatic defrost.
Customized blast chilling cycle: creation of a cycle in 4 different phases depending on duration, room temperature, product temperature and ventilation. Automatic storage function at the end of the cycle.
Possibility to save the recipe at the end of the cycle.
Constant diagnostic visualization and alarm saving.

ACCESSORIES AND OVERPRICES ON REQUEST:



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



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

45100194 GN structure (only racks) for BCB(T)/15US GN 1/1 trays pitch 0.7" (overprice)

Babak Food Equipment

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