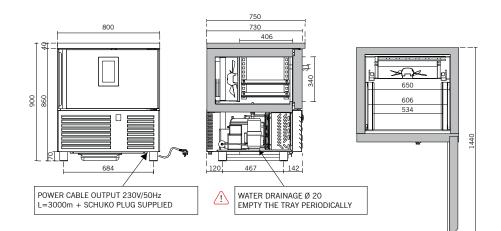
BLAST CHILLERS

mod. BC5T | cod. 06800000





EN TECHNICAL SPECIFICATIONS

| Temperature range (°C) | Dimensions W x D x H (mm) | Packaging dimensions W x D x H (mm) | Refrigerant gas | Capacity (L) | Climate class | Power consumption (W) | Supply voltage |
|---------------------------|------------------------------|--|-----------------|--------------|---------------|--------------------------|----------------|
| -40 / +80 | 780 x 750 x 900 | 900 x 850 x 1250 | R452A | 89 | 4 | 1270 | 230 V / 50 Hz |

EN TECHNICAL AND FUNCTIONAL FEATURES

- Blast chiller 5 1/1 GN 60 x 40 trays, ventilated refrigeration, motor inside the technical compartment
- Interior walls, structure and door made of AISI 304 stainless steel
- Rounded internal corners to facilitate cleaning operation
- Self-closing door with magnetic seal
- 60 mm thick insulation made of high pressure injected polyurethane with HFO blowing agent and 42 kg/m3 density
- Cataphoresis-treated evaporator for high corrosion resistance
- 7" color Touch Display control panel in 5 languages
- Blast chiller operating modes: Blast chilling Freezing Thawing Defrosting Slow cooking at a low temperature Leaving with steam generator (accessory) Ice cream hardening Drying Neutralizing bacteria in raw fish Sanitization of the room with ozone generator (accessory)
- Customizable recipe book with 4 settable consecutive functions
- HACCP alarm storage
- USB port to upload and download data
- Needle probe for providing precise control of temperature
- 5 pairs of slideways included
- One stainless steel 1/1 GN wire-shelf and one 60x40 wire-shelf included
- From -40° C to $+80^\circ$ C operating cycles
- Chilling yield: 16 kg + 70° C/ +3° C
- Freezing yield: 10 kg $+70^{\circ}$ C/-18 $^{\circ}$ C
- Adjustable stainless-steel legs
- Automatic condensate drain tray
- Condensate drain pan under the chiller bottom
- Maximum room temperature of 30° C with 55% humidity equivalent to climate class 4

OPTIONAL

- Set of castors (2 with break)
- 1/1 GN Stainless steel grid
- 60x40 Stainless steel grid
- 1/1 GN Stainless steel tray H20
- 1/1 GN Stainless steel tray H40
- 1/1 GN Stainless steel tray H65
- Steam generator
- Ozone generator
- Large stand