

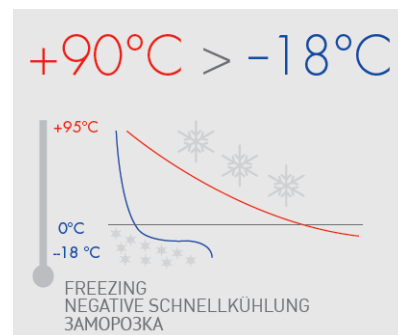
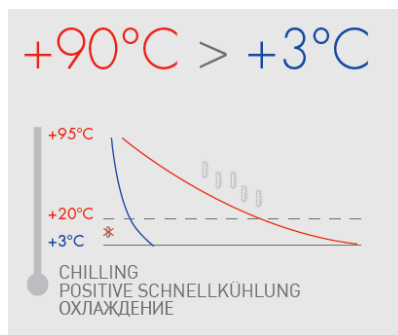
## Blast Freezer *BCE/05*



The new blast freezer BCE/05 model is the ideal solution for chefs and pastry shops who need reliability and simplicity, thanks to its 83cm height, it can be placed under the working benches. It is 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.

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



### TECHNICAL DATA:

		BCE/05
External Dimensions (WxDxH)	cm	80x70x83
Trays capacity (trays pitch mm 60)	no	5 GN 1/1 5 EN (60x40)
Yield *		+90/+3°C = 16 Kg +90/-18°C = 10 Kg
Max absorbed power **	W	1108
Refrigerated power ***	W	767
Gas		R452a
Defrosting system		Automatic with pause
Working cycle: by time		yes
Working cycle: by probe		yes
Input voltage		1x230V – 50Hz
Climatic class		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

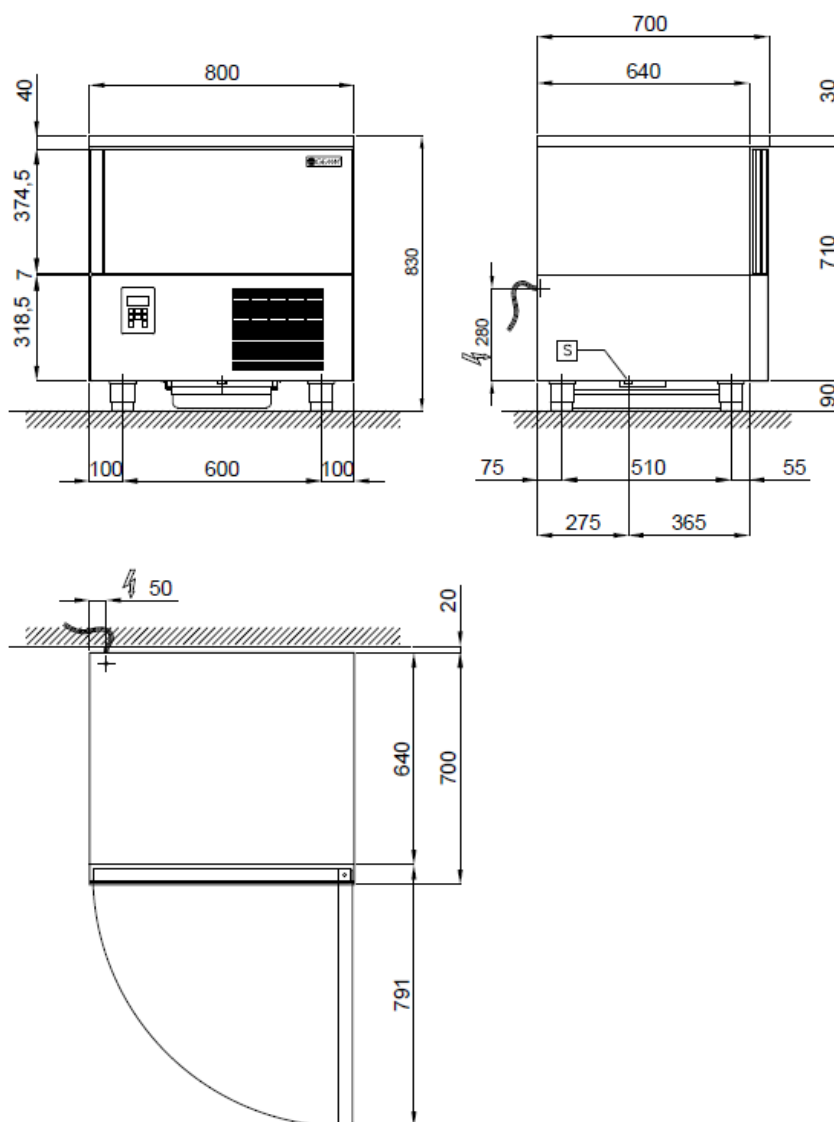



Core probe



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