

Freezer – BSC series

Capacity

BSC 46

- Blast freezer for 1 rack, tray size 400 x 600 mm
- Blast freezing of 30 Kg of dough
from +22°C to -7°C at core in 25 minutes
from +22°C to -18°C at core in 40 minutes

BSC 68

- Blast freezer for 2 racks, tray size 400 x 600 mm or 1 rack, tray size 600 x 800 mm
- Blast freezing of 60 Kg of dough
from +22°C to -7°C at core in 30 minutes
from +22°C to -18°C at core in 50 minutes

Characteristics

- Electronic regulation with pin type sensor
- 2 programs : blast freezing and fast cooling
- Buzzer at end of precooling and end of cycle
- Automatic switching at end of freezing cycle to conservation mode
- Alternated display of temperature at core and actual time
- Ventilation stops at door opening
- Refrigerating fluid R 404 A which preserves the ozone layer
- Hermetic spiral group ('Scroll" model)
- Anti-corrosion evaporator
- Sheet panels and screws in stainless steel
- "Special cold" ventilation fan

Construction

- Isothermal panel (80 mm thick) made of injected polyurethane foam 40 Kg/m3
- Panels assembled by eccentric hooks
- Stainless steel (5/10) interior and exterior panels, pre-lacquered, painted and coated with a protective polyethylene covering
- Insulated stainless steel floor with access ramp
- Stainless steel interior protection
- Joint on the door
- Heating cordon
- Compressor supplied to be installed and connected up to 8 m

Standard

- Electronic regulation with pin type sensor
- Stainless steel inside
- Insulated floor
- Door handle on the left
- Power supply : 400 V (3 PH + N + T) 50 Hz



| Reference | Option |
|-----------|--------------|
| W9005155 | 400 x 600 mm |
| W9005156 | 600 x 800 mm |