eurodib by GEMM®

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:

Code		BCT/10US
		45100385
External dimensions (WxDxH)	cm	86x86x156
	inch	33.8 X 35.1 X 61.4 ''
Trays capacity	no.	10 18''x26'' (cm 46x66) or GN1/1
Yield *	Kg	+65/+3°C = 34 Kg +65/-18°C = 22 Kg
	lb	+149/37°F=75lb +149/0°F=48.5lb
Trays pitch	mm	52.5 mm (2.1'')
Max absorbed power **	W	2580
Refrigerated power ***	W	1760
	Btu/h	6005
Gas		R449A
Defrosting system		Automatic with pause
Working cycle: by time		yes
Working cycle: by probe		yes
Compressor type		semi-hermetic
Input voltage		1x230V – 60Hz
Climatic class		5

High efficiency compressor

Cycles Programming

Fan speed control

Continuous cycle

Pre-chilling

Fish sanitizing cycle

On request

Heated probe

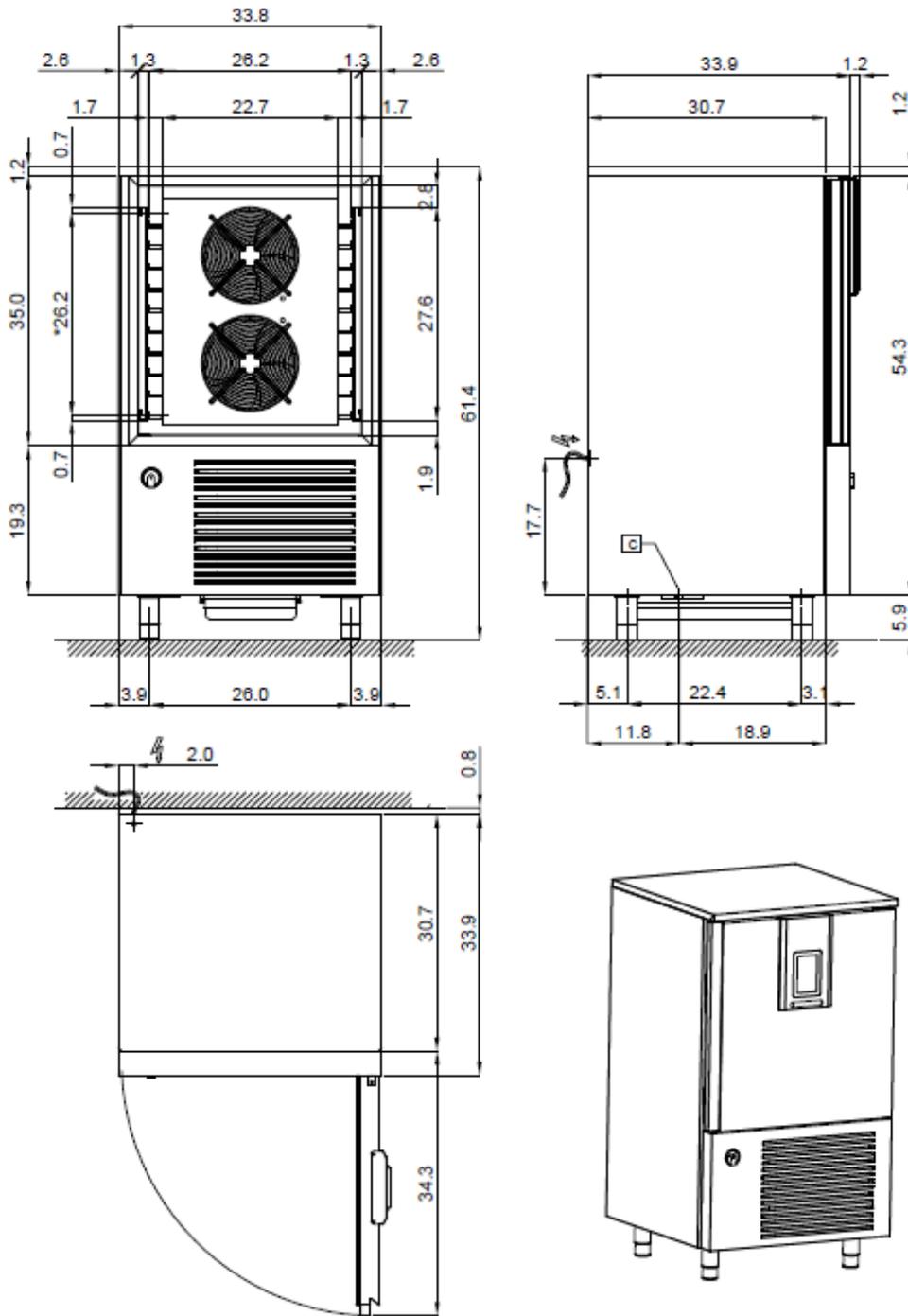Multipoint probe

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®

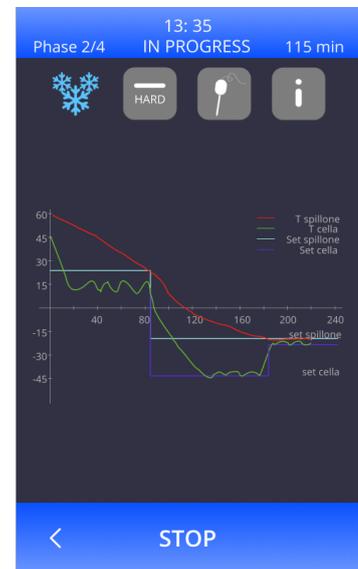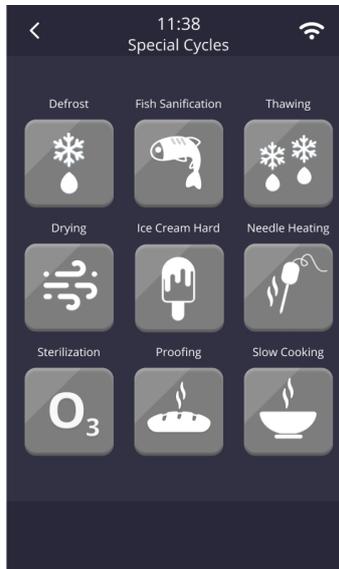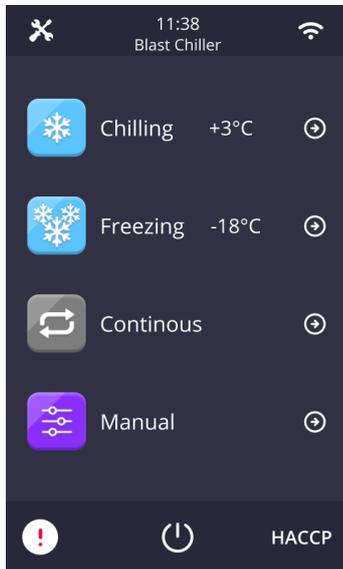## INSTALLATION DIAGRAM:

SUPPLY : 230 V ∿ 1 - 60Hz (* plug NEMA 6-20P / 6-15P) - cable length 98.4"

REFRIGERANT :   R449A

MAX ABSORBED POWER (- 14°F/+113°F) :   2580 W

MAX ABSORBED CURRENT (- 14°F/+113°F) :   13.5 A

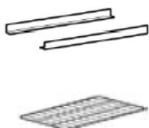REFRIGERATED POWER (-10°F/+130°F) :   6005 Btu/h

C DRAINING WATER

* 39 HOLES, INT. 0.69", L=26.2"

eurodib by GEMM®

DIGITAL CONTROL:

11:38 Blast Chiller		
❄ Chilling +3°C	→	
❄ Freezing -18°C	→	
⟲ Continous	→	
⚙ Manual	→	
❗ ⏻ HACCP		

11:38 Special Cycles		
Defrost	Fish Sanification	Thawing
Drying	Ice Cream Hard	Needle Heating
Sterilization O₃	Proofing	Slow Cooking

Phase 2/4	13: 35 IN PROGRESS	115 min
❄ HARD i		
STOP		

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'')

45100192 — GN structure (only racks) for BCB(T)/10US GN 1/1 trays pitch 0.7" (overprice)