

Blast Chiller/Freezer 5 GN 1/1 - 600x400 - Built-in Motor

Project
Rev.:
Zone:
Location:



CODICE
BN2ABF550301

MODELLO
BE051

SERIE
BLAST CHILLERS

GENERAL CHARACTERISTICS

Baron professional blast chiller
with function of: Blast chilling - Deep-freezing, supplied with core
probe as standard and electronic control with LCD display
interface.

This professional blast chiller can work in automatic cycle or with
settable time.

Baron professional blast chillers use R452A refrigerant gas, have a
timed manual defrost function and are prepared for the defrost
water collection tray (GN 1/1 H40 size).

Draining the defrosting water is easy thanks to the moulded
bottom.



TECHNICAL SPECIFICATIONS

Monocoque construction in AISI304 Scotch-Brite satin stainless steel
Internal rounded structure in AISI 304 stainless steel
Internal molded bottom with central drain
PU, HCFC free insulation, thickness 60 mm, density 42 kg/m3
Evaporating coil in copper-aluminum, with anticorrosion cataphoresis
treatment, with opening deflector for inspection
Anti-condensation resistance placed under the frame of the stop
Ergonomic full-height handle and magnetic seal on 4 sides of the door
heated single point probe
Manual defrosting device
Electronic fans
Environmentally-friendly R452A gas
Electronic membrane control. Front-mounted, easy-access IPX4
organized control panel.

Environmentally-friendly R452A gas

Electronic control

SOFT COOLING +3°C WORKING CYCLE Gentle cooling cycle to bring the
food to a core temperature of 3°C with a working cycle between 0°C and
+2°C in the chamber, storage at +2°C. Cycle particularly suitable for

delicate foods of small thickness such as: pasta, rice, vegetables, pastries,
fish.

HARD +3°C COOLING WORKING CYCLE Particularly incisive cooling cycle
to bring the food to a core temperature of 3°C following the following
phases: 1st - Phase until 15°C is reached at the core with T° in the
chamber of -25°C; 2nd - Phase until 3°C is reached at the core with
working cycle between 0°C and +2°C in the chamber, storage at +2°C;
Working cycle particularly suitable for cooling vacuum-cooked foods,
meats, sauces, broths.

SOFT FREEZING WORKING CYCLE -18°C Gentle freezing cycle to bring
the food to a temperature of -18°C at the core, which includes the
following phases: 1st - Phase until 20°C is reached at the core with T° in
the cell at 0°C; 2nd - Phase until -18°C is reached at the core with T° in
the cell of -40°C, storage at -20°C; Working cycle particularly suitable for all
hot products that are intended to be frozen immediately.

HARD FREEZING WORK CYCLE -18°C Particularly hard freezing cycle to
bring the food to a core temperature of -18°C, with a work cycle that can
reach -40°C. Work cycle particularly suitable for freezing raw or cold
products.

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Technical Information

SPECIFICATION	DATA
MATERIAL	BN2ABF550301
DEFINITION	ABBATTITORE/SURGELATORE 5 GN 1/1 - 600x400 - MOTORE A BORDO
SUPPLY	ELECTRICS
DIM. WIDTH	790 mm
DIM. PRODUCTIVITY	800 mm
DIM. HEIGHT	850 mm
NET WEIGHT	90 Kg
PACKAGE LENGTH	790 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	995 mm
PACKAGE VOLUME	0.67 m3
GROSS PACKING WEIGHT	90 Kg
STANDARD POWER SUPPLY	220-240 V ~ 50 Hz
ELECTRICAL POWER	1.523 kW
GAS/REFRIGERANT TYPE	R452a
REFRIGERATION POWER	2.169
CAPACITY	109

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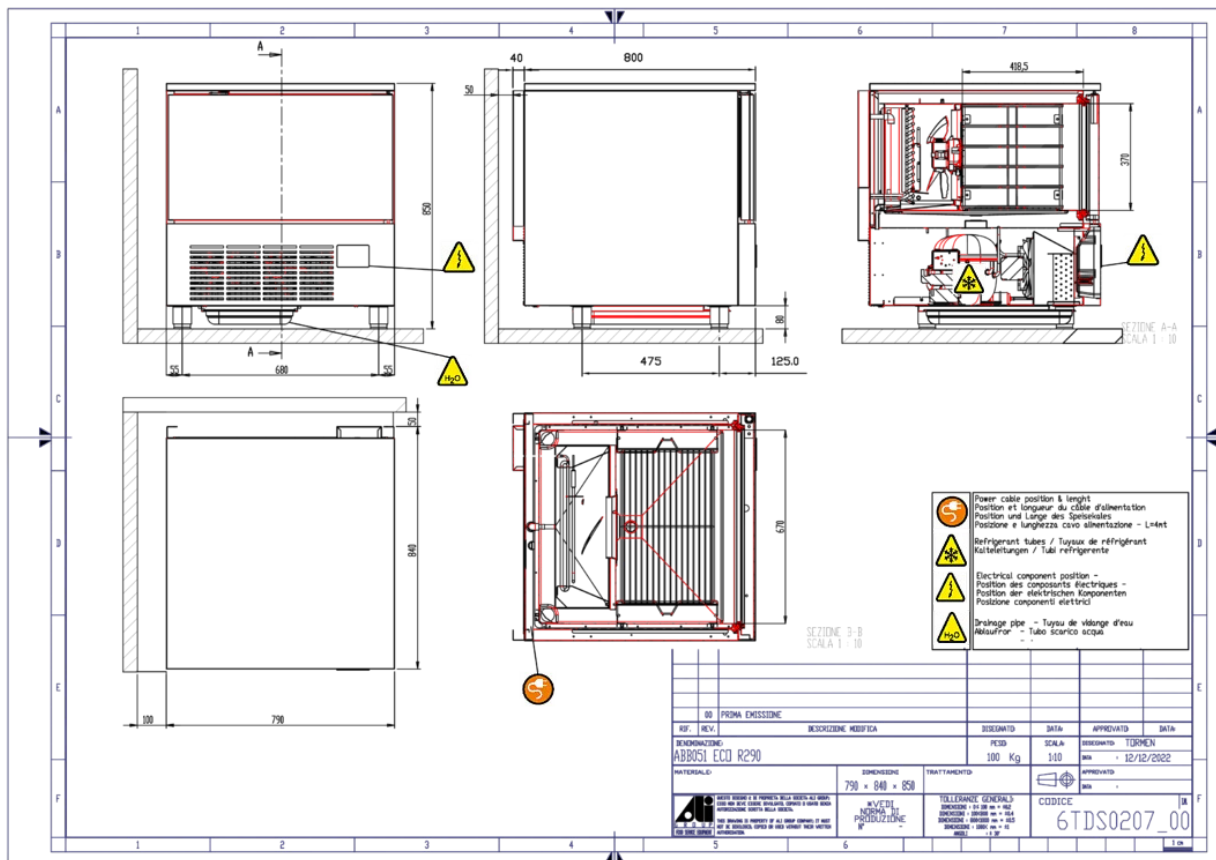
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PRODUCT'S RANGE PLUS



Copper-aluminum evaporator coil,
with anticorrosive cataphoresis
treatment, with flag-opening baffle
on hinges, for cleaning



Electronic membrane control.
Front-mounted, easy-access IPX4
organized control panel.



AISI 304 stainless steel plate-rack
support, with removable ANTI-
BRIEFING pairs of AISI 304 stainless
steel rails, interlocking positionable
every 20 mm for GN1/1 or 600x400.



Heated core probe with 1 measuring
point.