

# Blast Chiller/Freezer 5 GN 1/1 - R290A Gas - Built-in Motor

Project .....  
Rev.: .....  
Zone: .....  
Location: .....



CODICE  
BN2ABM040335

MODELLO  
BEL 05 - 740

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

Manual defrosting device

Ergonomic full-height handle and magnetic seal on 4 sides of the door  
heated single point probe

Electronic fans

Water condensation (optional)

GAS R290A

Electronic control via soft touch display

**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	BN2ABM040335
DEFINITION	ABBATTITORE/SURGELATORE 5 GN 1/1 - GAS R290A - MOTORE A BORDO
SUPPLY	ELECTRICS
DIM. WIDTH	790 mm
DIM. PRODUCTIVITY	740 mm
DIM. HEIGHT	850 mm
PACKAGE LENGTH	900 mm
PACKAGE WIDTH	850 mm
PACKAGING HEIGHT	995 mm
PACKAGE VOLUME	0.761175 m3
GROSS PACKING WEIGHT	110 Kg
STANDARD POWER SUPPLY	220-240V 1N
ELECTRICAL POWER	1.559 kW
GAS/REFRIGERANT TYPE	R290
REFRIGERATION POWER	1.935
CAPACITY	97

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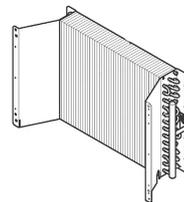
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## PRODUCT'S RANGE PLUS



Heated core probe with 1 measuring point.



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

User-friendly digital control. Quick and intuitive is an aid in daily work.



Thanks to the R290 gas supplied as standard for all available versions, Olis guarantees care and sustainability in all aspects of its product development.



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.