

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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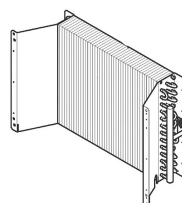
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PRODUCT'S RANGE PLUS



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.