

# 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/m<sup>3</sup>  
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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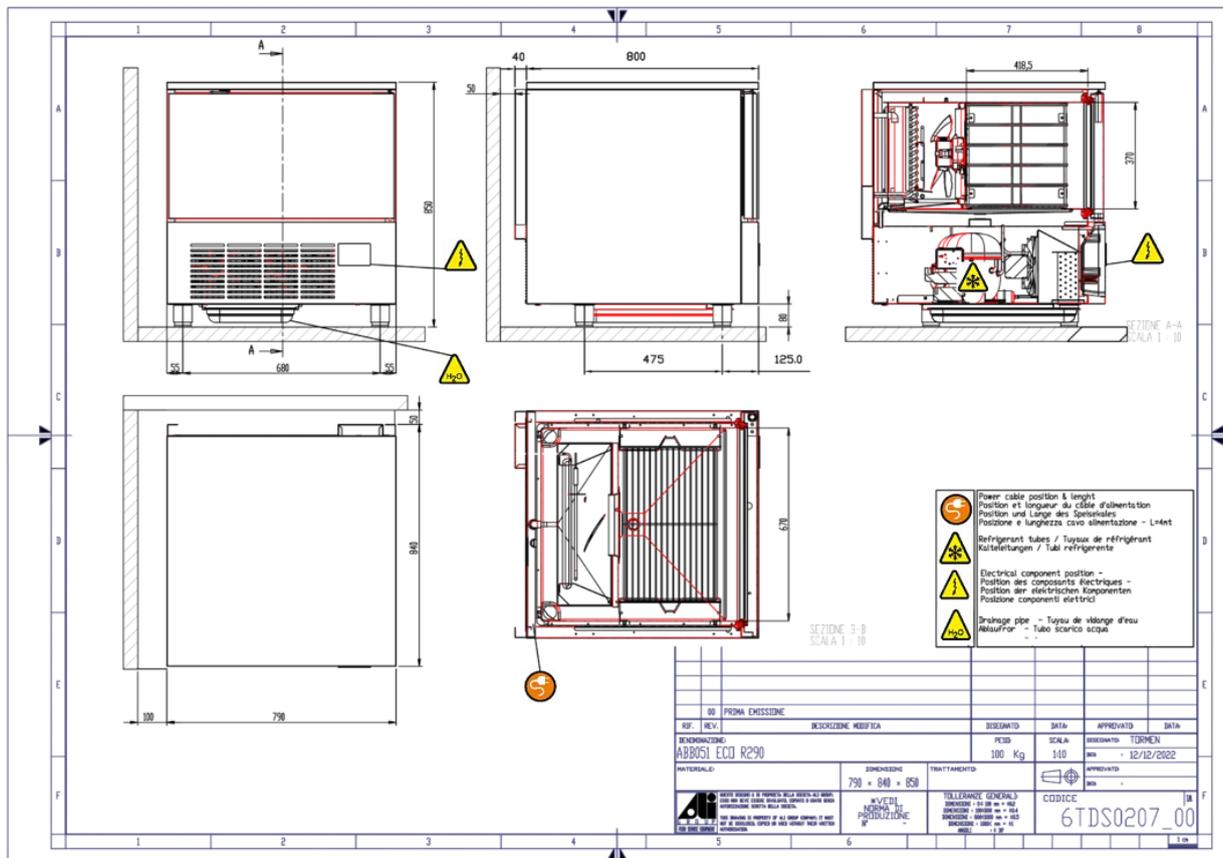
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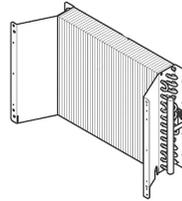


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## PRODUCT'S RANGE PLUS



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.