

new runner **TOP**


Blast freezers

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 (five languages) touch-screen control panel allows ventilation to be regulated during the chilling/freezing process, memorisation of programs and HACCP alarms to be set.

-  Fan speed control
-  Pre-chilling
-  Fish sanitizing cycle
-  HACCP data download device (optional)
-  Cycles Programming
-  Heated probe (optional)
-  Continuous cycle
-  UV lamp (optional)

TECHNICAL DATA:



External dimensions (WxDxH)

Trays capacity

Trays pitch

Yield*

Max absorbed power **

Refrigerated power ***

Gas

Defrosting system

Working cycle: by time

Working cycle: by probe

Input voltage

• Standard

	BCT/05	BCT/10	BCT/15	BCT/24
cm	80x70x90	80x78x170	80x78x200	80x118x200
nr	5 GN 1/1 5 EN (60x40)	10 GN 1/1 10 EN (60x40)	15 GN 1/1 15 EN (60x40)	12 GN 1/1 12 60x80 80
mm	67	67	67	80
	+ 90/+3°C=26 kg + 90/-18°C=16 kg	+ 90/+3°C=43 kg + 90/-18°C=32 kg	+ 90/+3°C=70 kg + 90/-18°C=55 kg	+ 90/+3°C=80 kg + 90/-18°C=65 kg
W	1430	3720	5320	5320
W	1126	2933	5310	5310
	R404a	R404a	R404a	R404a
	Automatic with hot gas	Automatic with hot gas	Automatic with hot gas	Automatic with hot gas
	•	•	•	•
	•	•	•	•
	Volt 1x230 / 50 Hz	Volt 3x400 / 50 Hz	Volt 3x400 / 50 Hz	Volt 3x400 / 50 Hz

*With ambient temperature of +32° C - load of standard sample of 125 gr . according to DIN 8953/8954 **Evap. -10°C cond. +45°C ***ASHARE (Evap. -23,3°C cond. +54,4°C)



Touch-screen control panel:

1. On / off key (ON/STAND-BY)
2. Options key (MENU)
3. Preselection key (HOME)
4. Cancel key (ESCAPE)
5. Star cycle button / stop cycle (START/STOP)
6. Interactive buttons
7. Viewer
8. Interactive buttons



GEMM srl

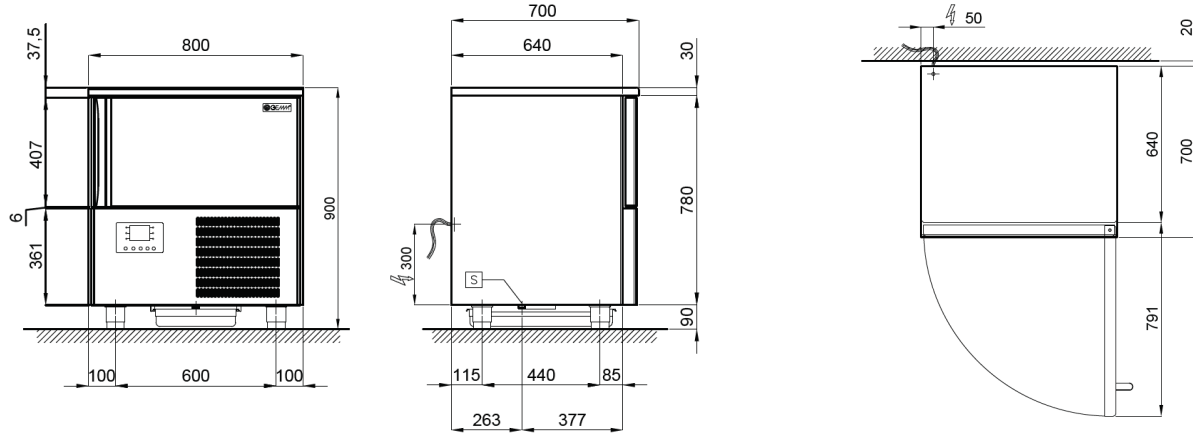
Via del Lavoro, 37 - Loc. Cimavilla - 31013 CODOGNE' (TV) - ITALY

Tel. 0039 0438 778504 - Fax 0039 0438 470249 - e-mail: info@gemm-srl.com - www.gemm-srl.com

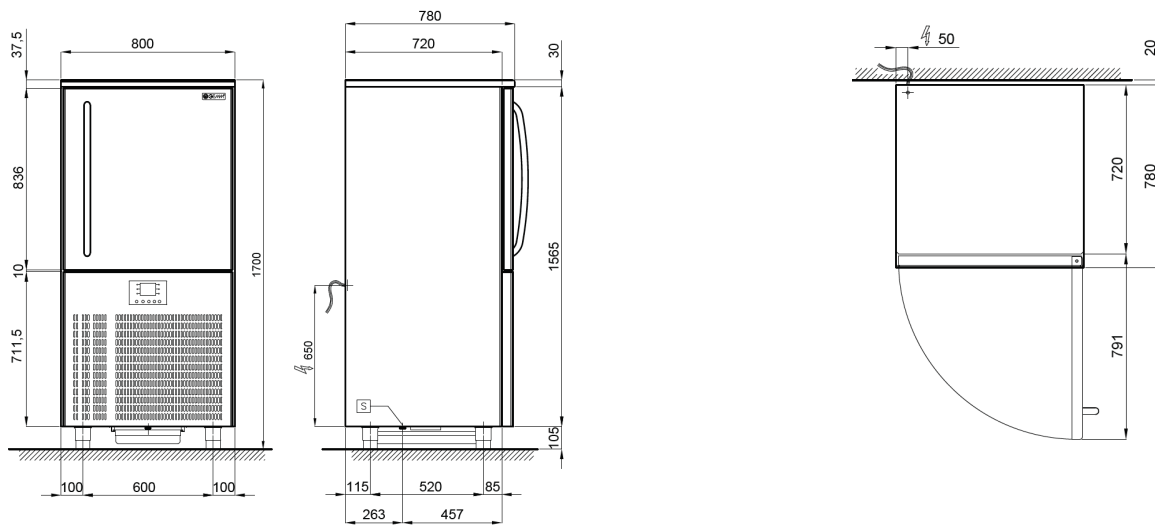
Iscr.Reg.Impr. TV - CF e P.IVA 03441880261 - REA TV 272556 - Registro Prod. AEE-TV n IT0802000001108

INSTALLATION DIAGRAM:

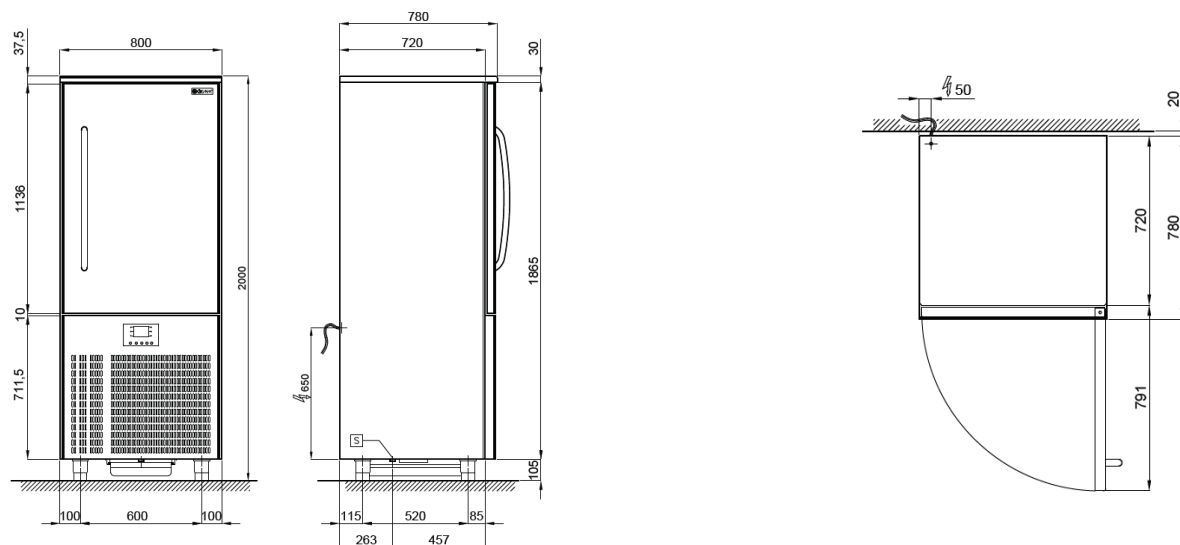
BCT/05



BCT/10

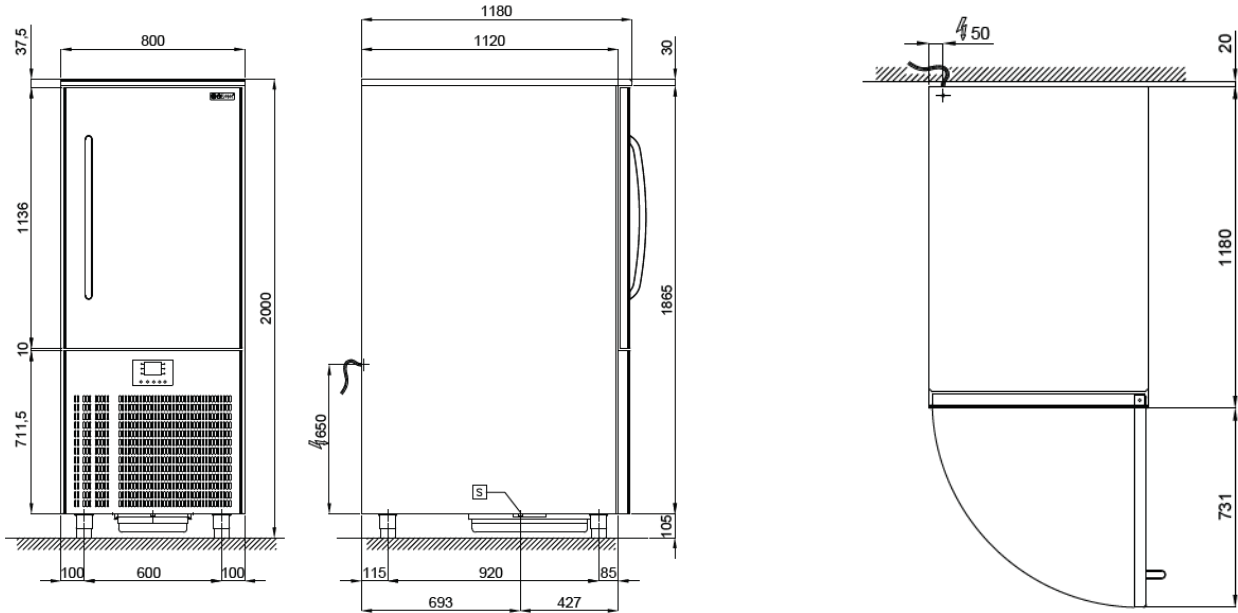


BCT/15



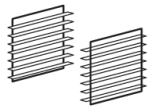
INSTALLATION DIAGRAM:

BCT/24



Electricity supply: 3x1.5 mm² wire complete with Schuko plug; L=4000 mm

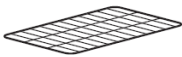
ACCESSORIES AND OVERPRICES ON REQUEST:



- 45100200 Pastry structure for n. 5 60x40 trays, pitch mm 20 for BCT/05
- 45100202 Pastry structure for n. 10 60x40 trays, pitch mm 20 for BCT/10
- 45100204 Pastry structure for n. 15 60x40 trays, pitch mm 20 for BCT/15
- 45100206 Pastry structure for n. 12 60x80 trays, pitch mm 20 for BCT/24



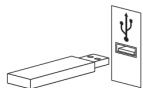
- 45020502 Pair of guides for 60x40 trays structure
- 45020510 Pair of guides for 60x80 trays structure



- 45100240 Stainless steel GN 1/1 rack
- 45100242 Stainless steel 60x40 rack
- 45020515 Stainless steel 60x80 rack



- 45100212 Sterilizing UV lamp for BCT/05
- 45100214 Sterilizing UV lamp for BCT/10
- 45100216 Sterilizing UV lamp for BCT/15



- 45100220 USB system details download for BCT/



- 45100235 Water cooled condensing unit for BCT/05-10
- 45100237 Water cooled condensing unit for BCT/15



- 45000540 Set of castors Ø 100 mm