



Conservation unit

Performances

- 26 to 146 400x600 trays, with a 74 mm pitch
- Electromechanical control panel
- Automatic door opening detection
- Ventilator stops at the doors opening

The advantages

- Equipment consisting of conservation compartments with 1 compressor and 1 regulation
- Refrigerating fluid R 404 A which preserves the ozone layer
- Panels assembled by eccentric hooks
- "U-Rails" for tray slides with spacing of 37 mm, very easily removable
- Easy accessible heated gaskets around doors
- Depending on requirements, the BCP can be extended up to 8 doors

Use

The BCP is designed for the conservation of the products after blast freezing.

Operating principle

After blast freezing, the products are stored in the conservation unit at a temperature between -18°C and -22°C. The control adjusts the temperature and displays the ongoing cycle.

BCP features

- Oversized evaporator allowing to increase the storage / conservation capacity by only changing the power rating of refrigeration unit

Construction

- Equipment consisting of conservation compartments with 1 compressor and 1 regulation
- Refrigerating fluid R 404 A which preserves the ozone layer
- Isothermal panel (80 mm thick) made of injected polyurethane foam 40 Kg/m³ for the panels and the doors, and 90 mm thick for the floor
- Stainless steel interior panels, pre-lacquered, painted and coated with a protective polyethylene covering on the outside
- Sheet panels of evaporators in stainless steel
- Headband on top part of equipment
- "U-Rails" for tray slides with spacing of 37 mm, very easily removable
- Panels assembled by eccentric hooks
- Doors equipped with magnetic gasket with closing feature by spring pivot, easy to remove without tools
- Easy accessible heated gaskets around doors
- Stainless steel adjustable legs from 150 to 200 mm in height
- Power supply 400 V 3 PH + N + Gr 50 HZ
- Installation and connection of a compressor with HPBP pressure controller up to 6 meter
- Door handle on the right or on the left

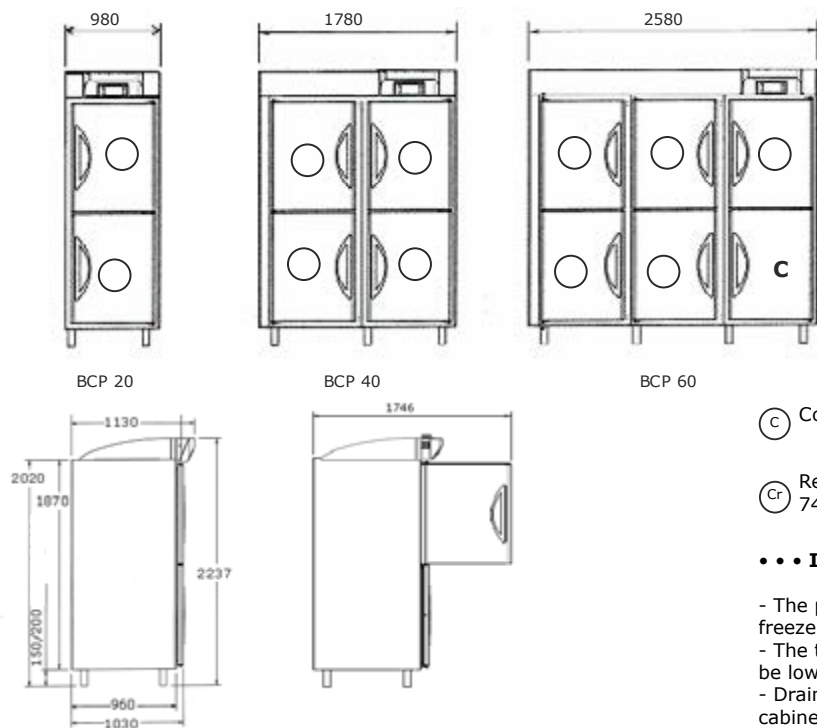
●●● Important remark :

The appliance should be installed in ventilated premises at an ambient temperature between 13°C and 30°C.

Options :

- BCP 20 supplied without compressor
- BCP 40/60 supplied without compressor
- Remote compressor 8-20 linear meters for BCP 20
- Remote compressor 8-20 linear meters for BCP 40/60/80

Conservation unit **BCP**



Ⓒ Conservation unit (10 trays 600 x 800 mm, spacing of 74 mm)

Ⓒ_r Reduced conservation unit (3 trays 600 x 800 mm, spacing of 74 mm)

• • • Important notes:

- The products must imperatively have transited via the blast freezer.
- The temperature of products loaded into conservation unit must be lower or equal to -18°C.
- Drainage located on right or left-hand side, or at rear of cabinet.
- The appliance should be installed in ventilated premises at an ambient temperature between 13°C and 30°C

Type	Maximal capacity of trays 400 x 600 Step of 74 mm	Number of conservation levels
BCP 20	26	13
BCP 40	66	33
BCP 60	106	53

General features				
Model		BCP 20	BCP 40	BCP 60
Height				
Front (without compressor)	(mm)	2240-2290		
Front (with compressor)	(mm)	2480		
Width				
Front	(mm)	980	1780	2580
Depth				
Inside	(mm)	800		
Outside	(mm)	1030		
Condensate outlet	(mm)	+50		
Opened door	(mm)	1800		
Minimal required height under ceiling w/ topside compressor: 2650 mm				

Energetic features				
Model		20	40	60
Electric power				
Compressor	(ch)	1.5	2	2
Defrosting and heated gasket	(kW)	2.6		
Connecting power	(kW)	4		
Ø copper pipe, suction		5/8"		
Ø copper pipe, liquid		3/8"		
Insulated foam thickness	(mm)	19		
Gas quantity R404A	(kg)	1.5	2.3	2.3
Dimensions				
Height	(mm)	340	450	450
Width	(mm)	430	510	510
Depth	(mm)	490	620	620
Net weight	(kg)	42	62	62
Frigorific power -30°C/+30°C	(kW)	1.1	1.6	1.6
Condensates drain	(mm)	Ø 32		
Electric supply		400 V Tri + N + T		