

Roll-in blast freezer

Performances

- BSC 46.1 : 1 rack, tray size 400 x 600 mm
- BSC 68.1 : 1 rack, tray size 600 x 800 or 2 racks, tray size 400 x 600 mm
- BSC 810.1 : 1 rack, tray size 800 x 1000 or 2 racks, tray size 400 x 800 mm
- BSC 810.2 : 2 racks, tray size 800 x 1000 or 3 racks, tray size 600 x 800 mm

The advantages

- 4 models available
- 2 programmes: blast freezing and blast chilling
- Electronic regulation with pin type sensor
- Automatic switching at the end of the blast freezing cycle to conservation mode over 24 hours maximum
- Special deep freezing ventilator
- Refrigerator installation ready to use on R 404A
- Stainless steel interior for easy cleaning

Use

The roll-in BSC blast freezer is designed to chill and rapidly freeze products before conservation.

Operating principle

With its electromechanical control which autonomously controls the temperature and time needed to freeze products, the BSC is capable of controlling cold production to reach -18°C at core, as rapidly as possible (30 kg to 130 kg of raw baguettes per hour, depending on the model). Once this temperature has been reached, it regulates it for 24 hours and automatically switches to conservation mode at the end of cycle.

• BSC features:

- 2 programmes : blast freezing and blast chilling
- Buzzer at end of pre-cooling and at end of cycle
- Automatic switching at end of freezing cycle to conservation mode
- Alternated display of temperature at core and actual time
- Ventilation stops at door opening
- Refrigerating fluid R 404 A which preserves the ozone layer
- Hermetic spiral refrigeration unit ("Scroll" type)
- Anti-corrosion evaporator
- Sheet panels and screws in stainless steel
- "special cold" ventilation fan
- Recovery tray for defrosting water
- Right or left side drain \varnothing 32 mm from 0 to 0,1 m maximum from the floor

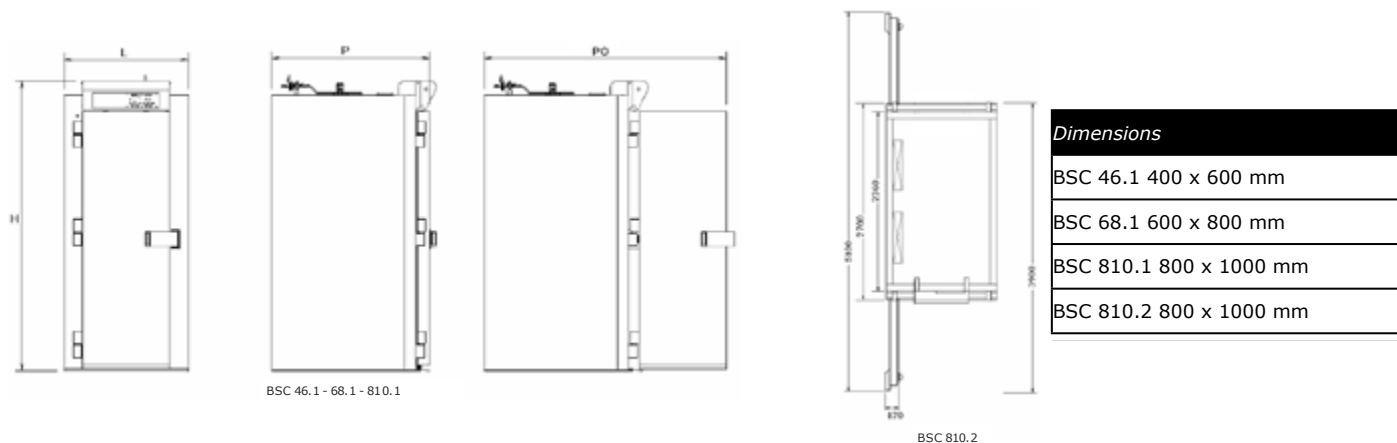
Construction

- Isothermal panel (80 mm thick) made of injected polyurethane foam 40 Kg/m³
- Panels assembled by eccentric hooks
- Stainless steel (5/10 thick) interior and exterior panels, pre-lacquered, painted and coated with a protective polyethylene covering
- Insulated stainless steel floor with access ramp
- Stainless steel interior protection
- Gasket clipped on the door
- Heated door gasket
- Hermetic compressor with HPLP pressure controller supplied to be installed and connected up to 8 m

• • • Important note :

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

Roll-in blast freezer BSC



General features					
Model		BSC 46.1	BSC 68.1	BSC 810.1	BSC 810.2
Capacity (rack)		1 x (400 x 600)	1 x (600 x 800) 2 x (400 x 600)	1 x (800 x 1000) 2 x (400 x 800)	2 x (800 x 1000) 3 x (600 x 800)
Front height (H)	(mm)	2 230	2 230	2 230	2 230
Useful height	(mm)	200	200	200	200
Width front (L)	(mm)	940	1 340	1 340	1 460
Exterior depth (P)	(mm)	1 200	1 200	1 680	2 700
Depth (door opened) (PO)	(mm)	1882	2 282 mm	2762 mm	1200 (*) 2400 (**)
Floor area	(m ²)	1	1.55	2.30	3.50
Compartment weight	(kg)	250	340	420	750
Blast freezing capacity (at core +22°C): baguettes 350 g of dough	(kg / hour)	30	60	70	130
Maximum dough weight per piece	(kg)	1,8	1.8	1.8	1.8
Door clearance	(mm)	550	953	953	920
Useful depth	(mm)	660	720	1 200	2 220
Maximum rack height	(mm)	1 900	1 900	1 900	1 900
Dimensions of refrigeration unit (installed up to 8 m)					
Height	(mm)	533	650	650	650
Width	(mm)	735	950	1 130	1 130
Depth	(mm)	680	740	820	820
Ø copper pipe, "suction"		7/8»	1-1/8"	1-1/8"	1-1/8"
Ø copper pipe, «liquid»		3/8»	3/8»	1/2»	1/2»
Insulated foam (thick)	(mm)	19	19	19	19
Gas quantity 404 A	(kg)	7	7	11	2 x 11
Compressor weight	(kg)	85	176	230	2 x 230

(*) 1 door / (**) 2 doors

General features					
Model		BSC 46.1	BSC 68.1	BSC 810.1	BSC 810.2
Electric power					
Hermetic spiral compressor ("Scroll" type) (remote)	(ch)	3.5	7.5	10	2 x 10
Heating gasket	(kW)	0,4	0,4	0,4	0,8
Total	(kW)	3,7	9	10,5	2 x 10,5
Frigorific power from -40°C to +32°C	(kW)	2	4	4,5	2 x 4,5
Frigorific power when connected to central refrigeration plant	(kW)	2,8	5,2	6,9	13,8
Power supply		400 V 3 PH + N + T 50 Hz			