

ABBATTITORI E SURGELATORI PER GASTRONOMIA E PASTICCERIA

BLAST CHILLERS AND SHOCK FREEZERS
FOR GASTRONOMY AND PASTRY
SCHNELLKÜHLER UND SCHOCKFROSTER
FÜR GASTRONOMIE UND KONDITOREI
CELLULES DE REFROIDISSEMENT ET SURGELATION
POUR GASTRONOMIE ET PÂTISSERIE

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BE

MODELLI MODELS	DIM. EST. LxPxH EXT. DIM. WxDxH (mm)	DIM. INT. LxPxH INT. DIM. WxDxH (mm)	GRIGLIE/TEGLIE GRIDS/TRAYS (n°)	CAPACITÀ REFRIGERANTE COOLING CAPACITY	TENSIONE VOLTAGE	GAS	POTENZA TOTALE TOTAL POWER (W)	VOL. IMBALLO PACKED VOL. (m³)	PESO LORDO GROSS WEIGHT (Kg)
BE-103L-HSO	620x650x650	355x550x280	3 GN 1/1	12 Kg/ +3 °C 8 Kg/ -18 °C	230/1/50	R404A	628	0,36	75
BE-105T-LDO	750x700x810	630x365x380	5 GN 1/1	14 Kg/ +3 °C 9 Kg/ -18 °C	230/1/50	R404A	646	0,60	98
BE-105T-LDP	760x700x830	630x365x380	5 GN 1/1	14 Kg/ +3 °C 9 Kg/ -18 °C	230/1/50	R404A	646	0,60	103
BE-905T-LDO	820x785x810	700x450x380	5 GN 1/1, 400x600	14 Kg/ +3 °C 9 Kg/ -18 °C	230/1/50	R404A	646	0,70	110
BE-905T-LDP	830x800x830	700x450x380	5 GN 1/1, 400x600	14 Kg/ +3 °C 9 Kg/ -18 °C	230/1/50	R404A	646	0,80	116
BE-906T-LDO	820x825x1400	700x470x490	6 GN 1/1, 400x600	18 Kg/ +3 °C 12 Kg/ -18 °C	230/1/50	R404A	1194	1,13	145
BE-910T-LDO	820x825x1680	700x470x770	10 GN 1/1, 400x600	28 Kg/ +3 °C 18 Kg/ -18 °C	230/1/50	R404A	1559	1,33	170

BF

BF-105T-HDO	750x700x810	630x365x380	5 GN 1/1	20 Kg/ +3 °C 13 Kg/ -18 °C	230/1/50	R404A	837	0,75	98
BF-105T-HDP	760x700x830	630x365x380	5 GN 1/1	20 Kg/ +3 °C 13 Kg/ -18 °C	230/1/50	R404A	837	0,75	113
BF-105T-HDA	760x700x950	630x365x380	5 GN 1/1	20 Kg/ +3 °C 13 Kg/ -18 °C	230/1/50	R404A	837	0,80	114
BF-905T-HDO	820x785x810	700x450x380	5 GN 1/1, 400x600	20 Kg/ +3 °C 13 Kg/ -18 °C	230/1/50	R404A	837	0,70	110
BF-905T-HDP	830x800x830	700x450x380	5 GN 1/1, 400x600	20 Kg/ +3 °C 13 Kg/ -18 °C	230/1/50	R404A	837	0,80	128
BF-905T-HDA	830x800x950	700x450x380	5 GN 1/1, 400x600	20 Kg/ +3 °C 13 Kg/ -18 °C	230/1/50	R404A	837	0,85	129
BF-906L-HDO	820x825x1400	700x470x490	6 GN 1/1, 400x600	24 Kg/ +3 °C 15 Kg/ -18 °C	230/1/50	R404A	1559	1,13	145
BF-906T-HDO	820x825x1400	700x470x490	6 GN 1/1, 400x600	24 Kg/ +3 °C 15 Kg/ -18 °C	230/1/50	R404A	1559	1,13	145
BF-910L-HDO	820x825x1680	700x470x770	10 GN 1/1, 400x600	40 Kg/ +3 °C 25 Kg/ -18 °C	400/3/50	R404A	2070	1,33	193
BF-910T-HDO	820x825x1680	700x470x770	10 GN 1/1, 400x600	40 Kg/ +3 °C 25 Kg/ -18 °C	400/3/50	R404A	2070	1,33	193
BF-920L-LDO	1100x1100x2150	560x820x1860	20 / 16 GN 1/1, 400x600	*1	*1	*1	3370	3,10	320
BF-920L-HDO	1100x1100x2150	560x820x1860	20 / 16 GN 1/1, 400x600	*2	*2	*2	4794	3,10	320
BF-920L-LDR	1100x1200x2150	560x820x1860	20 / 16 GN 1/1, 400x600	*1	*1	*1	3370	3,40	350
BF-920L-HDR	1100x1200x2150	560x820x1860	20 / 16 GN 1/1, 400x600	*2	*2	*2	4794	3,40	350
BF-940L-LDO	1500x1300x2150	760x990x1860	40 / 32 GN 1/1, 400x600	*3	*3	*3	5440	4,50	400
BF-940L-HDO	1500x1300x2150	760x990x1860	40 / 32 GN 1/1, 400x600	*4	*4	*4	8201	4,50	400
BF-940L-LDR	1500x1400x2150	760x990x1860	40 / 32 GN 1/1, 400x600	*3	*3	*3	5440	4,80	430
BF-940L-HDR	1500x1400x2150	760x990x1860	40 / 32 GN 1/1, 400x600	*4	*4	*4	8201	4,80	430
BF-405T-HDO	820x785x810	700x470x380	5 400x600	20 Kg/ +3 °C 13 Kg/ -18 °C	230/1/50	R404A	837	0,70	110
BF-405T-HDP	830x800x830	700x470x380	5 400x600	20 Kg/ +3 °C 13 Kg/ -18 °C	230/1/50	R404A	837	0,80	128
BF-405T-HDA	830x800x950	700x470x380	5 400x600	20 Kg/ +3 °C 13 Kg/ -18 °C	230/1/50	R404A	837	0,85	129
BF-406L-HDO	820x825x1400	700x470x770	6 400x600	24 Kg/ +3 °C 15 Kg/ -18 °C	230/1/50	R404A	1559	1,13	145
BF-406T-HDO	820x825x1400	700x470x770	6 400x600	24 Kg/ +3 °C 15 Kg/ -18 °C	230/1/50	R404A	1559	1,13	145
BF-410L-HDO	820x825x1680	700x470x770	10 400x600	40 Kg/ +3 °C 25 Kg/ -18 °C	400/3/50	R404A	2070	1,33	193
BF-410T-HDO	820x825x1680	700x470x770	10 400x600	40 Kg/ +3 °C 25 Kg/ -18 °C	400/3/50	R404A	2070	1,33	193

* UNITÀ MOTOCONDENSANTE * COMPRESSOR UNIT

	MODELLI MODELS	GAS	TENSIONE VOLTAGE	RESA POWER (W)	CAPACITÀ CAPACITY (Kg/°C)	CONSUMO ABSORB. POWER (W)
* 1	RCUA-030	R404A	400/3/50	3370	56 Kg/+3 °C 36 Kg/-18 °C	4240
* 2	RCUA-040	R404A	400/3/50	4794	80 Kg/+3 °C 50 Kg/-18 °C	5200
* 3	RCUA-050	R404A	400/3/50	5440	112 Kg/+3 °C 72 Kg/-18 °C	5780
* 4	RCUA-075	R404A	400/3/50	8201	160 Kg/+3 °C 100 Kg/-18 °C	8490

BE
3- 5 GN 1/1; 5 - 6- 10 GN 1/1, 400x600 teglie/trays

BF
5 GN 1/1; 5- 6- 10- 20- 40 GN 1/1, 400x600 teglie/trays

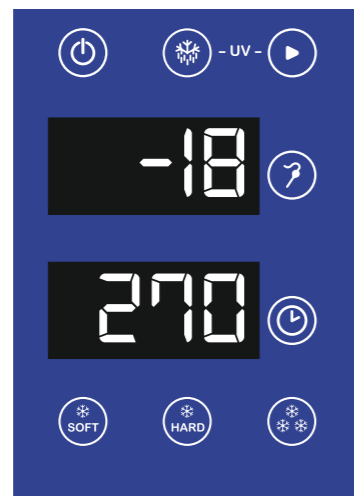
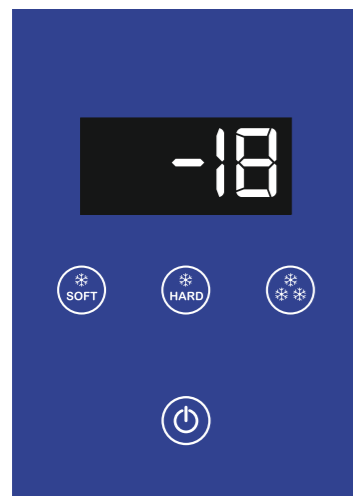


PANNELLO DI CONTROLLO

CONTROL PANEL - BEDIENUNGSPANEEL - PANNEAU DE CONTRÔLE

BE

BF



	ON/OFF
	SBRINAMENTO / DEFROSTING ABTAUUNG / DEGIVRAGE
	START - STOP
	SONDA AL CUORE / CORE PROBE KERNFÜHLER / SONDE À COEUR
	TEMPO / TIME ZEIT / TEMPS
	SURGELAZIONE / FREEZING SURGÉLATION / SHOCKFROSTEN
	CICLO HARD / HARD CYCLE INTENSIV ZYKLUS / CYCLE INTENSIF
	CICLO SOFT / SOFT CYCLE NORMAL ZYKLUS / CYCLE NORMAL
	BE SBRINAMENTO MANUALE / MANUAL DEFROST MANUAL ABTAUUNG / MANUEL DEGIVRAGE
	BF STERILIZZAZIONE UV / STERILIZATION UV BACTERIENTÖTENDELAMPE / UV STÉRILISATION

SCHEMA D'INSTALLAZIONE

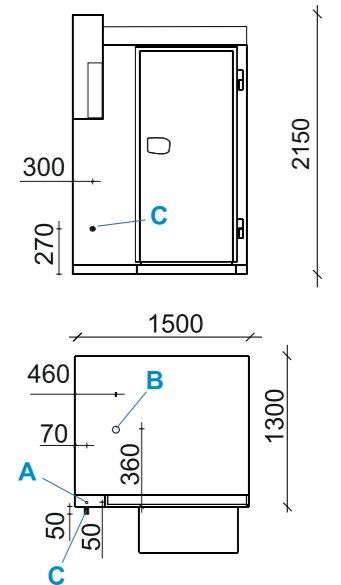
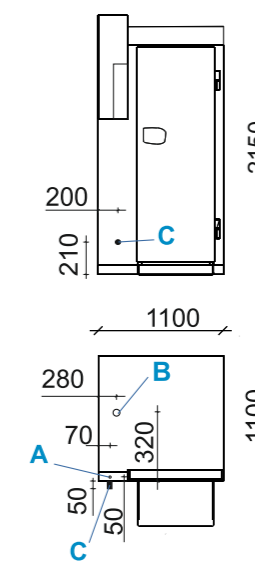
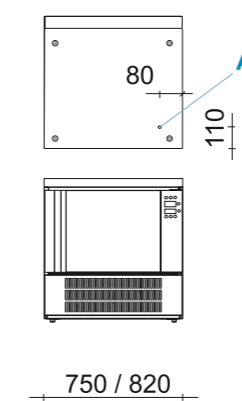
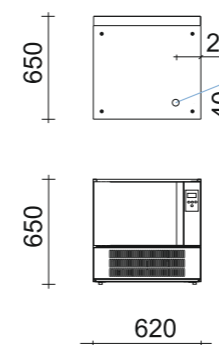
INSTALLATION DIAGRAM · INSTALLATION SCHEMA · SCHEMA D'INSTALLATION

BE-103L-HSO

BE, BF: 5-6-10
GN 1/1 - (400x600)

BF: 20
GN 1/1 - (400x600)

BF: 40
GN 1/1 - (400x600)



LEGENDA

A Connessioni elettriche
230/1/50 Hz, 400/3/50 Hz
B Connessioni refrigeranti
C Acqua di sbrinamento

LEGEND

A Electrical connection
230/1/50 Hz, 400/3/50 Hz
B Cooling connection
C Defrost water

LEGENDE

A Elektro-Anschluss
230/1/50 Hz, 400/3/50 Hz
B Kühl-Anschluss
C Abtau Wasser

LÉGENDE

A Connexion électrique
230/1/50 Hz, 400/3/50 Hz
B Connexion frigorifique
C Eau de degivrage



Cella
Chamber
Kuehlzellen innen
Chambre



Sonda al cuore
Core probe
Kernfühler
Sonde à coeur



Fondo cella
Moulded bottom
Tiefgezogen Boden
Fond embouti



Guarnizione magnetica
Magnetic seal
Magnetdichtungen
Joint magnétique



Maniglia: abbattitori 'BE'
Handle: blast chillers 'BE'
Handgriff: Schnellkühler 'BE'
Poignée: cellules de refroidissement 'BE'



Maniglia: abbattitori 'BF'
Handle: blast chillers 'BF'
Handgriff: Schnellkühler 'BF'
Poignée: cellules de refroidissement 'BF'