



Blast chiller / Freezer for GN2/3 trays

030 GN2/3



“G” CONTROL FUNCTIONS

- Pre-cooking function
- Soft and Hard timed or core probe blast chilling
- Soft and Hard timed or core probe freezing
- Infinite timed cycle with settable room set-point
- Customised blast chilling and freezing cycles (99 cycles can be memorised)
- Automatic storing at end of blast chilling/freezing cycle
- Automatic recognition of the core probe, if inserted into the product to blast chill/freeze
- Core probe heating (optional)
- Timed manual defrosting
- LCD
- Board connection to printer or PC (HACCP) (optional)

GENERAL FEATURES

External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish)

AISI 304 18/10 stainless steel door th. 0.8mm (Scotch-Brite satin finish)

Internal covering completely radiated in AISI 304 18/10 stainless steel

Internal base for containment

High-density expanded polyurethane insulation (about 42 kg/m³), without HCFC

Copper-aluminum evaporator, protected with non-toxic epoxy resins through cataphoresis painting systems

Copper condensing coil with high heat yield aluminium fins

Anti-condensate resistance positioned on the box under the magnetic gasket

Ergonomic handle for the complete length and magnetic gaskets on the 4 sides of the door

INTERNAL SET-UP

Slides in 18/10 stainless steel encased on the sides of the room, easily removable for washing

Core probe

REFRIGERANT UNIT

Fans with indirect flow onto the product

Hermetic compressor

R404A refrigerant liquid

Evaporators with large exchange surfaces, for high cooling efficiency

Manual defrosting device and condensate evaporation system without use of electrical energy

COMMANDS, CONTROLS AND SAFETY DEVICES

CONTROL AND COMMAND CIRCUIT BOARD

Equipped with high-visibility custom display, which highlights the status of the appliance at all times

The microprocessor can memorise up to 99 programs

Circuit breaker for compressor protection

VERSIONS / ACCESSORIES (OPTIONALS)

Version with remote unit

Condensing unit with water cooling unit

Revolving castors

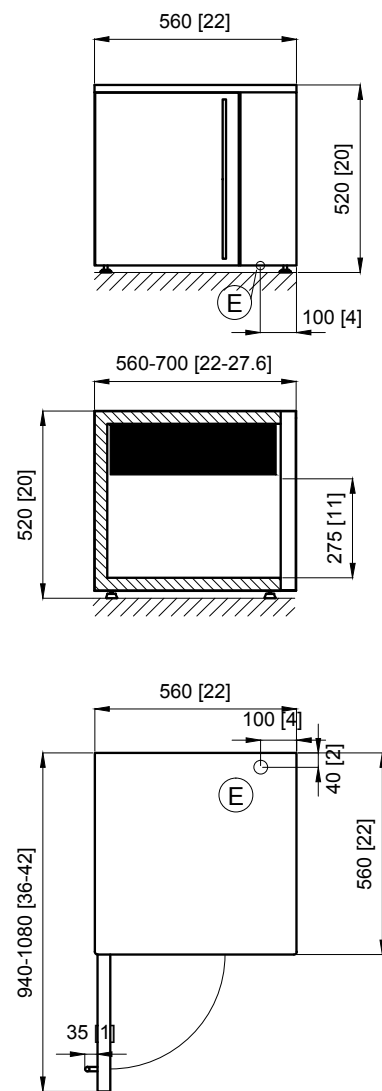
Printing kit

Probe heated for easy extraction



ABBATTITORE / SURGELATORE per TEGLIE GN1/1 - GN2/3 BLAST CHILLER / FREEZER for GN1/1 TRAYS - GN2/3

Modello / model Controllo / control			_BF 030 AG	_PF 030 AG	_CF 031 AG
Dimensioni <i>Dimensions</i>	LxPxH <i>[WxDxH]</i>	mm <i>[in]</i>	560x560x520 <i>[22.x22.x20.5]</i>		560x700x520 <i>[22x27.6x20.5]</i>
Larghezza luce porta <i>Door opening width</i>		mm <i>[in]</i>		330 <i>[13]</i>	
Altezza luce porta <i>Door opening height</i>		mm <i>[in]</i>		275 <i>[11]</i>	
Profondità interna <i>Internal depth</i>		mm <i>[in]</i>	475 <i>[18.7]</i>		600 <i>[23.6]</i>
Spessore <i>Thickness</i>		mm <i>[in]</i>	35 <i>[1.4]</i>		35 <i>[1.4]</i>
Classe climatica <i>Climatic class</i>			ST		
Ciclo abbattimento <i>Chilling cycle</i>		°C °F	+90 → +3 +194 → +37	+90 → +3 +194 → +37	+90 → +3 +194 → +37
Ciclo congelamento <i>Freezing cycle</i>		°C °F	+90 → -18 +194 → 0	+90 → -18 +194 → 0	+90 → -18 +194 → 0
Capacità abbattimento <i>Chilling capacity</i>	90'	kg lb	8 17.6	8 17.6	8 17.6
Capacità congelamento <i>Freezing capacity</i>	240'	kg lb	5 11	5 11	5 11
Resa oraria in surgelaz. <i>Hour yield in freezing</i>		kg/h lb/h	-	5 11	5 11
Refrigerante <i>Refrigerant</i>		gas	R404A		
Capacità refrigerazione <i>Refrigeration capacity</i>	(*)	W	487	487	487
Alimentazione elettrica <i>Electric power supply</i>		V~/Hz	230/1/50		
Potenza elettrica <i>Input electric power</i>	(°)	W	587	587	587
Compressore <i>Compressor</i>		HP	1/2	1/2	1/2
Corrente max <i>Max. absorbed current</i>	(°)	A	3,4	3,4	3,4
Allestimento Catering / Baking (griglie) <i>Setting up Catering / Baking (grids)</i>	n°		3 GN2/3		
Allestimento Catering / Baking (coppie guida) <i>Setting up Catering / Baking (pair of slides)</i>	n°		3 GN2/3		
Passo tra le griglie Catering / Baking <i>Interstep Catering / Baking</i>		mm <i>[in]</i>	35 - 2x(80) <i>[1.4] - 2x[3.1]</i>		35 - 5x(40) <i>[1.4] - 5x[1.6]</i>
Allestimento Ice-cream (griglie) <i>Setting up Ice-cream (grids)</i>	n°		1		
Allestimento Ice-cream (coppie guida) <i>Setting up Ice-cream (pair of slides)</i>	n°		1		
Passo tra le griglie Ice-cream <i>Interstep Ice-cream</i>		mm <i>[in]</i>	-		
Peso Netto <i>Net weigh</i>		kg lb	47 104	47 104	52 115
Rumorosità <i>Noise level</i>		dB(A)	< 70		



Ⓔ CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION
DIMENSIONI mm
DIMENSIONS [in]

mod. ___ C ___ (*) Temp. evap. -10°C Temp. cond. +45°C / (°) Temp. evap. 0°C Temp. cond. +55°C
mod. ___ F ___ (*) Temp. evap. -25°C Temp. cond. +45°C / (°) Temp. evap. -10°C Temp. cond. +55°C
(■) t in = +20°C / t out = +40°C



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