



Catalogue
FOOD SERVICE
Chapter
REFRIGERATION

Specific model
CBC-031 HC 230V 1N 50Hz

19101748

25/07/2024

The photo may show the standard model and not the configured one

DENOMINATION:

Concept blast chiller and freezer, with 3 levels for GN 1/1 trays.

DESCRIPTION :

- Internal and external construction entirely made from high quality stainless-steel.
- 60 mm thickness, CFC-free, high quality (40 kg/m3) polyurethane insulation, injected under high pressure. (Except 3 trays version which has 35mm).
- Intuitive 2,8" capacitive electronic control with chilling and freezing cycles which can be controlled by time or by temperature.
- 2 Manual chilling modes:
 - Hard cycle: Default freezing cycle. Executes the cycle and maintains a constant temperature of -20°C.
 - Soft cycle: Default refrigeration cycle. Executes an initial cycle and maintains a constant temperature of 0°C.
- 3 additional cycles for pre-cooling, fish sanitization and ice-cream hardening and capacity to store 20 customized recipes.
- Capacity to store up to 20 personalized recipes.
- Cycle duration:
 - Chilling cycle: +90° to +3 °C in 90 minutes.
 - Freezing cycle: +90° to -18 °C in 240 minutes.
- Once chilling / freezing cycle is over, devices enter in standby mode, working as refrigerator keeping the temperature between +2 and +5° after chilling and below -18° after freezing cycle.
- Easily removable "Ventilation grill" on the front panel to keep cooling unit system ventilated and working more efficiently.
- Height adjustable stainless-steel legs. Height of legs could be adjusted individually (125mm-200mm) to enable convenient cleaning. (Except in 3 trays version).
- Stainless steel doors with ergonomic, full-length, robust, perfectly integrated handle. that ensures practical opening and avoids dust and dirt collection.
- Copper tube evaporator with aluminum fins and coated by cataphoresis.
- Door frame with anti-condensation system.
- Manual defrost cycle.
- Automatic evaporation of defrost water.
- Sealed condenser unit hit ventilated condenser.
- Hinged door with automatic return for a perfect closing that minimize temperature gain. Doors have a 120° dwell position and close automatically at less than 90°.
- Interior with curved joints to facilitate cleaning.
- Includes a needle probe to monitor the temperature in the heart of the food product. Heated needle probed available as an optional.
- Storing capacity for GN1/1 and EN 60x40 trays (Except 3 trays version) with 65 mm distance among them.

DIMENSIONS



X Width	590 mm	X Gross width	695 mm
Y Depth	700 mm	Y Gross depth	860 mm
Z Height	520 mm	Z Gross height	720 mm
Net Weight	60,0 kg	Gross Weight	62,0 kg
Net volume	0,010 m3	Gross volume	0,430 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	0,410 kW
Voltage	230V
Phases	1N
Electric frequency	50Hz
Amperage (A)	2,5 A

COLD TECHNICAL SPECIFICATIONS

Cooling production	12,00 kg
Freezing production	6,00 kg
Temperature	+2-18°C
Climate class	5
Refrigeration power	0,565 kW
GWP	3
Cooling gas load	130,000 g
Condensation system	Vent.

TECHNICAL FEATURES

Number of trays	3
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