



Catalogue
FOOD SERVICE
Chapter
REFRIGERATION

Specific model
CBC-101 HC 230V 1N 50Hz

19104477

25/07/2024

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

DENOMINATION:

Concept blast chiller and freezer, with 10 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 gill" 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.

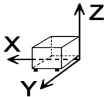
POSSIBLE OPTIONS :

- Wheels Kit (Factory Assembly)
- Opposite Opening

POSSIBLE ACCESSORIES :

- ACCESSORIES

DIMENSIONS



X Width	790 mm	X Gross width	895 mm
Y Depth	800 mm	Y Gross depth	810 mm
Z Height	1420 mm	Z Gross height	1640 mm
Net Weight	153,0 kg	Gross Weight	160,0 kg
Net volume	0,897 m ³	Gross volume	1,189 m ³

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	1,426 kW
Voltage	230V
Phases	1N
Electric frequency	50Hz
Amperage (A)	5.2A

COLD TECHNICAL SPECIFICATIONS

Cooling production	50,00 kg
Freezing production	30,00 kg
Temperature	+3/-18°C
Climate class	5
Refrigeration power	1,620 kW
GWP	3
Cooling gas load	450,000 g
Condensation system	Vent.

CONNECTIONS TECHNICAL SPECIFICATIONS

Single-phase 230V wiring	2X2,5+T - 12 A
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TECHNICAL FEATURES

Number of trays	10
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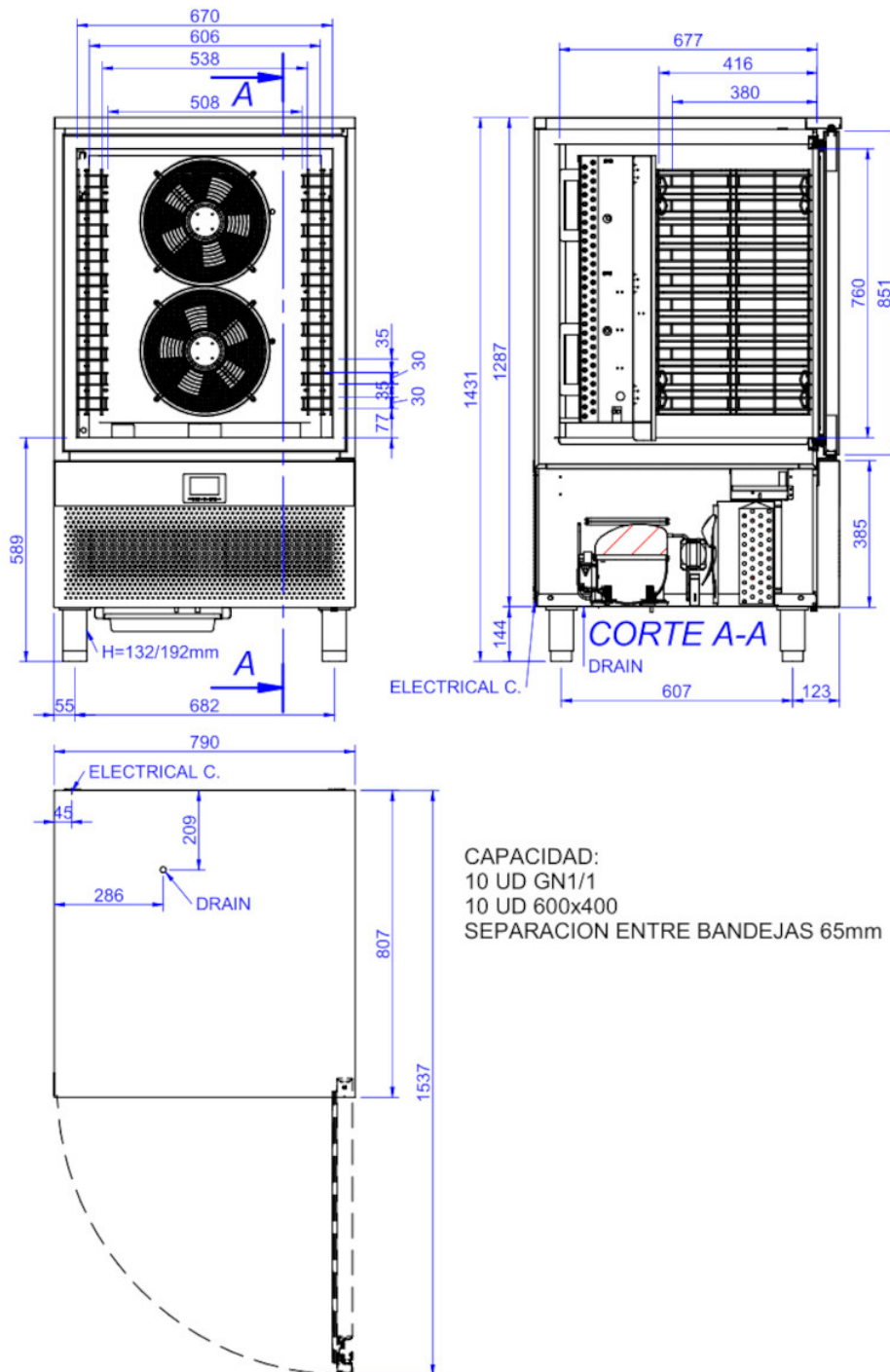


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CAPACIDAD:
10 UD GN1/1
10 UD 600x400
SEPARACION ENTRE BANDEJAS 65mm