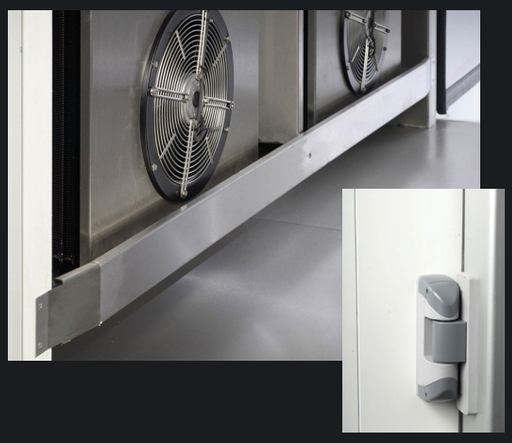
Delivered assembled

BSC

Roll-in blast freezer



The BSC roll-in blast freezer allows **a major saving in time** and operation because it will be possible for you to produce your products in advance.

Thanks to **a specific ventilation system** the blast freezers ensure a fast drop in temperature for conserving the taste qualities of the products without drying out.

BONGARD

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 programs : 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 Ø 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/m^3
- Panels assembled by eccentric hooks
- Stainless steel (5/10) 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 clipsed on the door
- Heated door gasket
- Hermetic compressor with HPLP pressure controller supplied to be installed and connected up to 8 m

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

General features				
Model	BSC 46.1	BSC 68.1	BSC 810.1	BSC 810.2
Capacity	1 rack, tray size 400 x 600 mm	1 rack, tray size 600 x 800 mm or 2 racks, tray size 400 x 600 mm	1 rack, tray size 800 x 1 000 mm or 2 racks, tray size 400 x 800 mm	2 racks, tray size 800 x 1 000 mm or 3 racks, tray size 600 x 800 mm
Front height (H)	2 230 mm	2 230 mm	2 230 mm	2 230 mm
Useful height	+ 200 mm	+ 200 mm	+ 200 mm	+ 200 mm
Width front (L)	940 mm	1 340 mm	1 340 mm	1 460 mm
Exterior depth (P)	1 200 mm	1 200 mm	1680 mm	2 700 mm
Depth (door opened) (PO)	1882 mm	2 282 mm	1760 mm	+ 1 200 mm (1 door opened) + 2 400 mm (2 doors opened)
Floor area	1 m²	1.55 m²	2.30 m²	3.50 m²
Compartment weight	250 kg	340 kg	420 kg	750 kg
Blast freezing capacity (at core): baguettes 350 g of dough	30 kg / hour from +22°C to –18°C	60 kg / hour from +22°C to –18°C	70 kg / hour from +22°C to –18°C	130 kg / hour from +22°C to –18°C
Maximum dough weight per piece	1,8 kg	1.8 kg	1.8 kg	1.8 kg
Door clearance	550 mm	953 mm	953 mm	920 mm
Useful depth	660 mm	720 mm	1200 mm	2 220 mm
Maximum rack height	1 900 mm	1 900 mm	1900 mm	1 900 mm
Dimensions of refrigeration unit (installed up to 8 m)				
Height	533 mm	650 mm	650 mm	650 mm
Width	735 mm	950 mm	1 130 mm	1 130 mm
Depth	680 mm	740 mm	820 mm	820 mm
Ø copper pipe, "suction"	7/8	1-1/8"	1-1/8"	1-1/8"
liquid	3/8	3/8	1/2	1/2
Insulated foam (thick) 19 mm	Ø 22 int.	Ø 28 int.	Ø 28 int.	Ø 28 int.
Gas quantity 404 A	7 kg	7 kg	11 kg	2 x 11 kg
Compressor weight	85 kg	176 kg	230 kg	2 x 230 kg

General features				
Model	*BSC 46.1*	*BSC 68.1*	*BSC 810.1*	*BSC 810.2*
Electric power				
Hermetic spiral compressor ("Scroll" type) (remote)	3.5 HP (3.2 kW)	7.5 HP (8.5 kW)	10 HP	2 x 10 HP
Heating gasket	0.4 kW	0.4 kW	0.4 kW	0.8 kW
Total	3.7 kW	9.0 kW	10.5 kW	2 x 10.5 kW
Frigorific power from -40°C to +32°C	2 kW	4 kW	4.5 kW	2x4.5 kW
Frigorific power when connected to central refrigeration plant	2.8 kW at –35°C	5.2 kW at –35°C	14 kW at –35°C	7 kW at –35°C
Power supply	400 V 3 PH + N + Gr 50 Hz			