



BSCP



Combined blast freezer-conservation unit

BSCP is a blast freezer - conservation unit with trays used for cooling and quick freezing of the products before storage.

Standard features

Blast freezer:

- Equipment designed for the insertion - with spacing 75 mm - of 9 trays/grids mm 400x600
- Freezing of 20 kg per hour from + 22° C to -18° C at the heart of the product.
- Special fan "big cold".
- Manual defrosting with open door ventilation.
- ELECTROMECHANICAL control panel.
- Electronic adjustment with pin probe.
- Freezing or quick cooling program in chrono or pin probe mode.
- Beep at the end of the cycle.
- Alternating display of time and temperature detected by the pin probe.
- Faults management (refrigeration unit, probe, open door, defrosting).
- Automatic switch to storage mode at the end of quick freezing or cooling cycle (max 24 h).
- Automatic door opening signal.
- Shut-down of the fan at the door opening.
- Non-reversible doors on the freezer.

Conservation unit:

- ELECTROMECHANICAL control.
- Electronic adjustment.
- Adjustable and/or manual automatic defrosting.
- Faults management (refrigeration unit, probe, open door, defrosting).
- Automatic door opening signal.
- Shut-down of the fan at the door opening.
- Oversized evaporator that allows to increase the storage capacity by only modifying the power of the unit.
- Reversible doors on the conservation unit.

Principle of operation

A single equipment for cooling, freezing and preserving products. Once the set temperature is reached, the BSCP adjusts it for 24 hours and switches automatically to storage mode at the end of the cycle. It is then simply necessary to move the trays from the freezer to the conservation compartment.

Construction

- Equipment consisting of two independent compartments with two refrigeration units and two adjustments.
- Refrigerant fluid R404 A ecological.
- Structure realized with isothermic panels in injected polyurethane foam density 40 kg/m³, thickness 80 mm for the panels and the doors, 90 mm for the floor.
- Internal coatings in stainless steel, external coatings in hot electrogalvanized sheet, pre-lacquered, coated with a PET plastic protection.
- Evaporators with stainless steel coatings.
- Stainless steel tray-holder guides, pitch 37,5 mm.
- Assembly of the panels with eccentric hooks.
- Doors equipped with magnetic gasket, with spring-loaded pin, easily removable without tools.
- Emergency opening on the side of the freezer to allow the maintenance of the products temperature for 24 hours, in case of fault of the conservation unit.
- Structure mounted on stainless steel feet adjustable from 150 to 200 mm.
- Power supply Volt 400/3/50 Hz.
- The refrigeration unit can be installed at a distance up to 6 meters (connection line excluded).

BSCP	
Evaporator	▪
ELECTROMECHANICAL control	▪
Electronic hygrometric probe	▪
Panels and doors finish	
Interior in stainless steel - exterior in PVC coated electrogalvanized sheet	▪
Refrigeration unit	
Installed at a distance up to 8 meters	▪
Installed at a distance of more than 8 meters	□ €
Refrigerant gas	
R452 A	▪
Supply voltage	
400/TRI+N+T/50Hz	▪
▪ Standard □ Optional □ € Payment option	



MODELS

BSCP 31	Blast freezer/Conservation unit : 1 blast freezing compartment, 9 trays 400x600 - 3 conservation compartments, 46 trays 400x600
BSCP 51	Blast freezer/Conservation unit : 1 blast freezing compartment, 9 trays 400x600 - 5 conservation compartments, 86 trays 400x600
BSCP 71	Blast freezer/Conservation unit : 1 blast freezing compartment, 9 trays 400x600 - 7 conservation compartments, 126 trays 400x600

OPTIONS

	Upgraded refrigeration unit for remote connection from 7 to 14 meters for BSCP (connection line excluded)
KIT/C	Kit consisting of copper piping for flow and return, insulating sheath, hose fittings -per linear meter.
MO/KIT	Additional labour costs per linear meter, for drawing up the connection kit (KIT/C) by the Esmach technician at the customer's place

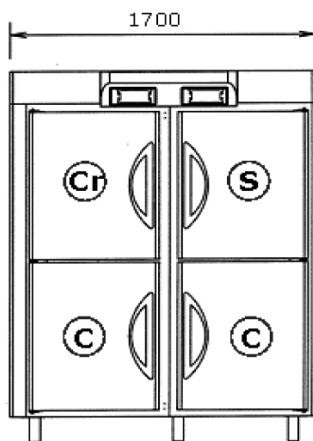
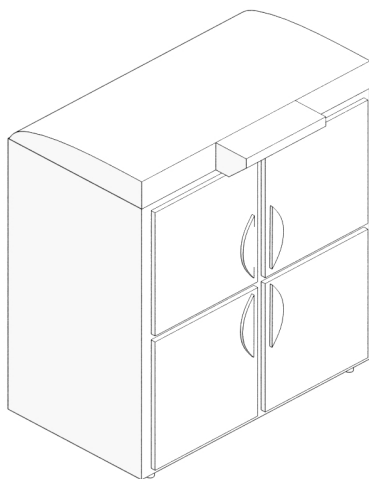
TIPO/TYPE	Numero teglie in conservazione/ No. of trays in conservation	Numero teglie in conservazione/ No. of trays in conservation	Numero teglie in surgelazione/ No. of trays in blast freezing
	400x600	600 x 800	400 x 600
BSCP 31	46	23	9
BSCP 51	86	43	9
BSCP 71	126	63	9

Caratteristiche generali/General features			
Modello/Model	BSCP 31	BSCP 51	BSCP 71
Altezza/Height			
Facciata (senza gruppo)/Front (without compressor)	2237 mm	2237 mm	2237 mm
Facciata (con gruppo) In base all'altezza dei piedi/ Front (with compressor) basing on the height of the feet min - max	2480- 2530 mm	2480- 2530 mm	2480- 2530 mm
larghezza/width			
Facciata/Front	1700 mm	2500 mm	3300 mm
Profondità/Depth			
Interno/Interior	800 mm	800 mm	800 mm
Esterno/Exterior	1030 + 50 mm (scarico condensa)/ (condensation drain)	1030 + 50 mm (scarico condensa)/ (condensation drain)	1030 + 50 mm (scarico condensa)/ (condensation drain)
Porta aperta/Open door	1746 mm	1746 mm	1746 mm
Altezza min. laboratorio con gruppo montato: 2650 mm/Min. height of the laboratory with compressor installed: 2650 mm			

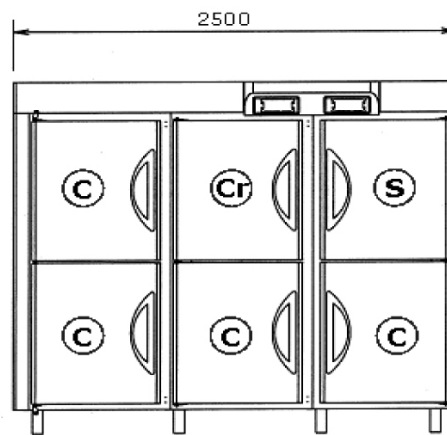
Caratteristiche energetiche/Energetic features				
Modello/Model	Surgelatore/Freezer		Conservatore/Conservation unit	
	31-51-71	31	51	71
Potenza elettrica/Electric power				
Gruppo/Compressor	3 ch	1.5 ch	2 ch	2 ch
Sbrinamento e cavo riscaldato/Defrosting and heated cable		1.6 kW	1.6 kW	1.6 kW
Potenza di collegamento/Connecting power		5.5 kW	6.1 kW	6.1 kW
Ø Tubo rame (aspirazione)/Ø copper pipe (suction)	5/8	5/8	5/8	5/8
Ø Tubo rame (liquido)/Ø copper pipe (liquid)	3/8	3/8	3/8	3/8
Schiuma isolante spessore 19 mm/Insulating foam 19 mm thick	Ø 16 int.	Ø 16 int.	Ø 16 int.	Ø 16 int.
Quantità gas R404A/R404A gas quantity	2.3 kg	1.5 kg	2.3 kg	2.3 kg
Dimensioni gruppo frigorifero/Refrigeration unit dimensions				
Altezza/Height	450 mm	340 mm	450 mm	450 mm
Larghezza/Width	510 mm	430 mm	510 mm	510 mm
Profondità/Depth	620 mm	490 mm	620 mm	620 mm
Massa/Weight	62 kg	42 kg	62 kg	62 kg
Potenza frigorifera -30°C/+30°C/Refrigerating power -30°C/+30°C	2.15 kW	1.1 kW	1.6 kW	1.6 kW
Scarico condensa/Condensation drain	Ø 32 mm	Ø 32 mm	Ø 32 mm	Ø 32 mm
Alimentazione elettrica/Power supply	400 V Tri + N + T			



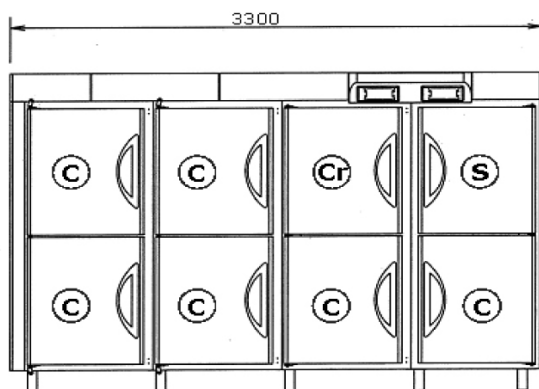
Caratteristiche tecniche/Technical features



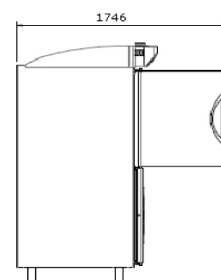
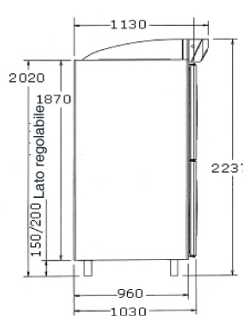
BSCP 31



BSCP 51



BSCP 71



N.B. : / IMPORTANT NOTES:

- I prodotti devono tassativamente passare in surgelatore./
The products must absolutely go in the blast freezer
- La loro temperatura deve essere inferiore o uguale a -18 °C./
Their temperature must be less than or equal to -18 °C.
- Lo scarico è posto a destra o sinistra, dietro l'armadio./
The drain is placed on the left or right, behind the cabinet.
- Lo sbrinamento del comparto surgelazione è manuale (porta aperta)/
The defrosting of the frozen compartment is manual (open door).
- Il BSCP deve essere installato in locale ventilato con temperatura ambiente tra 13°C e 30°C./
The BSCP must be installed in a ventilated room with ambient temperature between 13° C and 30° C.

- Ⓢ Comparto surgelatore (9 teglie 400 x 600 mm, passo 4 mm)/
Blast freezer compartment (9 trays 400 x 600 mm, pitch of 74 mm)
- Ⓒ Comparto conservazione (20 teglie 400 x 600 mm o 10 teglie 600 x 800 mm, passo 74 mm)/
Conservation compartment (20 trays 400 x 600 mm or 10 trays 600 x 800 mm, pitch of 74 mm)
- Ⓒr Comparto conservazione ridotto (10 teglie 400 x 600 mm o 5 teglie 600 x 800 mm, passo 74 mm)/
Reduced conservation compartment (10 trays 400 x 600 mm or 5 trays 600 x 800 mm, pitch of 74 mm)