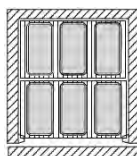
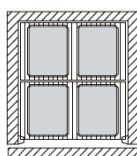




**COOL SOLUTIONS
FOR PROFESSIONALS**



360x165x120



360x250x120

GCM030S

BLAST-FREEZER FOR GELATO

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 moulded for containment with central drain connection for discharge of water
- High-density expanded polyurethane 60mm insulation (about 42 kg/m³), without HCFC
- Copper - aluminum evaporator, protected with non-toxic epoxy resins through cataphoresis
- Evaporator with multiple gas injection points
- Fan deflector can be opened on side hinges, in order to clean the evaporator
- Copper condensing coil with high heat yield aluminum fins
- Anti-condensation resistance positioned in the box under the magnetic gasket
- Ergonomic handle on the complete door length and magnetic gaskets on the 4 sides of the door
- Self-closing doors with block when opened to 100°
- Stainless steel feet Ø 2" height-adjustable H 150÷180 mm with anti-scratch cap
- Core probe heated for easy extraction

INTERNAL SET-UP

- Equipped with one set of tray slides supports having 12 positions with 65 mm. interstep
- 8 stainless steel grids 600x400 included
- heated core probe

REFRIGERANT UNIT

- Fans with indirect flow onto the product
- Hermetic compressor
- R404A refrigerant liquid
- Evaporators with large exchange surfaces, for high efficiency
- Manual defrosting device and condensation evaporation system without use of electrical energy
- High capacity liquid/gas heat exchanger

COMMANDS, CONTROLS AND SAFETY DEVICES

- Control and command circuit board equipped with high-visibility custom display,
- The T version can memorise up to 99 programs, can store any HACCP alarms in the memory and control up to 4 needle or 4 sensors (optional)
- Circuit breaker for compressor protection
- Internal fan stop micro switch when door is opened

OPTIONS / ACCESSORIES

- Version with remote unit
- Condensing unit with water cooling unit
- Revolving castors
- Printing kit
- Sterilizing kit with removable Sterilox

GCM030S AIR

8 STAINLESS STEEL GRIDS 600x400 INCLUDED + fixed runners

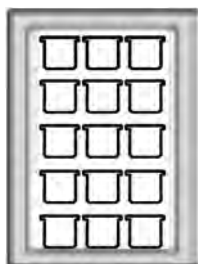
WATER-COOLED VERSION GCM030S CAM 07

CASTORS RT-84

REMOTE UNIT GCM030S URM 07

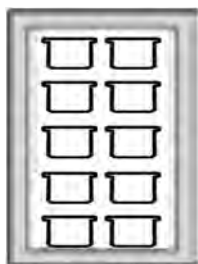
TRAYHOLDER WITH REMOVABLE L SHAPED RUNNERS, INTERSTEP 35 OR 50 MM

	GCM030S
Dimensions (WxDxH) mm	1100x1030x1800
El. power supply (V/ph/Hz)	400 / 3 / 50
Input electric power (W)	6120
Max. absorbed current (A)	6,9
Refrig. Capacity (W)	5970



**CAPACITY IN
GELATO TUBS**
360x165x120mm

30



**CAPACITY IN
GELATO TUBS**
360x250x120mm

20

BLAST-CHILLERS / SHOCK FREEZERS

for CATERING PASTRY BAKERY and GELATO



COOL SOLUTIONS
FOR PROFESSIONALS

Mod. 161

16 x gn1/1 or 16 x 600x400
according to internal setup



CONSTRUCTION:

- External sides and top in AISI 304 18/10 stainless steel th. 0.6mm (Scotch-Brite satin finish)
- Door in AISI 304 18/10 stainless steel th. 0.8mm (Scotch-Brite satin finish)
- Internal covering completely radiated in AISI 304 18/10 stainless steel
- Internal base shaped for containment with central drain for discharge of washing water
- High-density expanded polyurethane insulation (about 42 kg/m³), thickness 60mm, without HCFC
- Ergonomic handle for the complete door length and magnetic gaskets on the 4 sides of the door
- Self-closing doors with block when opened to 100°
- Stainless steel feet Ø 2" height-adjustable H 150÷180 mm with anti-scratch cap
- Internal fan panel can be opened on side hinges, in order to clean the evaporator

INTERNAL SET-UP:

- Shelf or tray racks in 18/10 stainless steel encased on the sides of the cell, easily removable for washing
- Core probe, heated on M versions

GASTRONOMY VERSION:

- Shelf racks in polished stainless steel suitable to support GN1/1 shelves and EN trays (600x400 mm) - Pitch 65mm

PASTRY AND BAKERY VERSION:

- Shelf racks in polished stainless steel, with removable "L" shaped slides, suitable to support EN trays (600x400 mm) - Pitch 65mm

GELATO—ICECREAM VERSION:

- Shelf racks in polished stainless steel, with removable "C" shaped slides, suitable to support EN trays (600x400 mm) - Pitch 50mm or 35mm

COOLING SYSTEM:

- Evaporators with large exchange surfaces, and multiple injection points for high cooling efficiency
- High capacity liquid/gas heat exchanger
- Copper-aluminum evaporator, protected with non-toxic epoxy resins through cataphoresis
- Copper condensing coil with high heat yield aluminium fins
- Anti-condensate resistance positioned on the box under the magnetic gasket
- Fans with indirect flow onto the product
- Hermetic compressor
- R404A refrigerant gas
- Manual defrosting device and condensation 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
- Circuit breaker for compressor protection
- Internal fan stop micro switch when door is opened

OPTIONS / ACCESSORIES

- Version with remote unit
- Water condensed cooling system
- Revolving castors with brake kit
- Sterilizing kit with removable steriliser Sterilox model
- Printing kit

"S" CONTROL BOARD

- 1 main switch ON/OFF
- 2 start/stop of a blast-chilling or shock-freezing cycle
- 3 selection of blast-chilling +3°C HARD cycle (for strong products)
- 4 selection of shock-freezing -18°C HARD cycle (for all products at room temperature or refrigerated)
- 5 selection of SOFT mode, for blast-chilling (delicate products) or shock-freezing (hot/warm products)
- 6 cycle duration setting
- 7 blast-chilling/shock-freezing cycle controlled by CORE PROBE
- 8 visualization of air temperature during running cycles. Keep pressed (with machine in STOP) to start a defrosting cycle
- 9 heating of the core probe tip for extraction from frozen products
- 10 start of a pre-chilling cycle



"T" CONTROL BOARD

- 1 main switch ON/OFF
- 2 start/stop of a blast-chilling or shock-freezing cycle
- 3 selection of blast-chilling +3°C HARD cycle (for strong products)
- 4 selection of shock-freezing -18°C HARD Cycle (for all products at room temperature or refrigerated)
- 5 selection of SOFT mode, for blast-chilling (delicate products) or shock-freezing (hot/warm products)
- 6 cycle duration setting
- 7 blast-chilling/shock-freezing cycle controlled by CORE PROBE
- 8 visualization of air temperature during running cycles. Keep pressed (with machine in STOP) to start a defrosting cycle
- 9 heating of the core probe for extraction from frozen products
- 10 save or recall a memorized program, confirm data
- 11 recall HACCP alarms showing on the display date, duration, type and maximum temperature reached



BLAST-CHILLERS / SHOCK-FREEZERS

ABBATTITORE RAPIDO DI TEMPERATURA



Mod. 161

16 x gn1/1 o 16 x 600x400

Model for gastronomy - mod. gastronomia		RDR161	RDM161	RCR161	RCM161
Model for pastry/bakery - mod. pasticceria			PDM161		PCM161
Model for gelato - mod. gelateria			GDM021		GCM021
Dimensions (W x D x H) - Dimensioni (L x P x A)	mm	790 x 800 x 1950			
Door opening width - Larghezza luce porta	mm	670			
Door opening height - Altezza luce porta	mm	1100			
Internal depth - Profondità interna	mm	460			
Insulation thickness - Spessore pannelli	mm	60			
Climatic class - Classe climatica		T			
Chilling capacity +90°C → +3°C Capacità abbattimento +90°C → +3°C	Kg/cycle	36	36	55	55
Freezing capacity +90°C → -18°C Capacità congelamento +90°C → -18°C	Kg/cycle	-	24	-	36
Hour yield in freezing - Resa oraria in surgelazione	kg/h	-	36	-	56
Refrigerant - Refrigerante	gas	R404A			
Refrigerant quantity - Quantità refrigerante	g	1200	1600	1900	2100
Refrigeration capacity - Capacità refrigerante	(*) W	2770	2850	4730	3930
Electric power supply - Alimentazione elettrica	V~/Hz	400/3/50			
Electric cable - Cavo Alimentazione	n° x mm ²	(3+1+1)x2,5			
Input electric power - Potenza elettrica	(°) W	2170	3500	3300	5250
Max. absorbed current - Max. corrente assorbita	(°) A	3,5	4,5	4,4	5,7
Electric power supply cabinet w/o remote unit Alimentazione elettrica senza compressore	V~/Hz	230/1/50			
Electric cable to cabinet w/o remote unit Cavo Alimentazione cella senza compressore	n° x mm ²	(2+1)x1,5			
Input el. Power cabinet only w/o remote unit Potenza el. Predisposto	(°) W	360	380	360	380
Max abs. Current cabinet only w/o remote unit Corr. max Predisposto	(°) A	2,2	2,3	2,2	2,3
Compressor - Compressore	HP	2 1/2	2 1/2	3 1/5	3 1/2
Capacity trays GN setup - Allestimento GN teglie	n°	16GN1/1 - 16 EN			
Pich - Passo	mm	65			
Capacity trays EN setup - Allestimento EN griglie	n°	-	16	-	16
Pich - Passo	mm	-	65	-	65
Capacity gelato tubs 165x360h120 capacità vaschette gelato 160x360h120	n°	-	21	-	21
Pich - Passo	mm	-	32,5-50	-	32,5-50
Packing dimensions (WxdxH) - Dimensioni imballo	mm	850 x 860 x 2100			
Volume - Volume	m ³	1,54			
Weigh net/gross - Peso netto/lordo	kg	175/192	179/196	187/204	191/208
Noise level - Livello rumorosità	dB(A)	< 70			
Remote unit / code - Unità remota / codice		990519	990525	990527	990529
Connections - max distance - Allacciamenti - distanza max	m	15			
Electrical cables from cabinet to remote unit Cavi elettrici da cella ad unità remota	n° x mm ²	8x2,5 + 2x1 (comm)			
Liquid tubes - Tubi liquido	∅ mm	8			
Gas tubes - Tubi gas	∅ mm	12			
Drain connection water cooled R.Unit Connessione idrica UMC ad acqua	∅ "	out coil ¾ → ½ conn. H2O			
Max water consumption - Consumo max acqua	(•) l/min	3,5	4,6	5,8	6,6
Drain tubes - Tubi scarico	∅ "	1			
LP-HP set (differential) - Set LP-HP (differenziale)	bar	0.2 (0.7) - 27 (4)			

for Mod. ___ R ___ (*) temp. evap. -10°C temp. cond. +45°C / (°) temp. evap. 0°C temp. cond. +55°C

for Mod. ___ M ___ (*) temp. evap. -25°C temp. cond. +45°C / (°) temp. evap. -10°C temp. cond. +55°C

(•) t in = 20 °C / t out = 40 °C

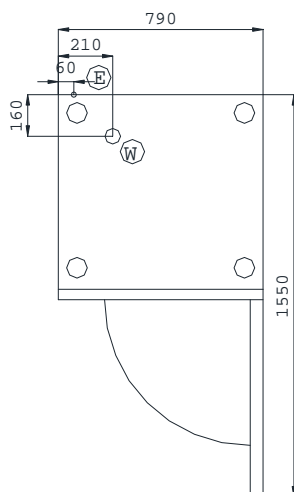
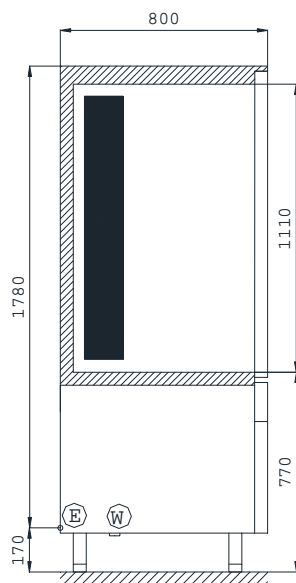
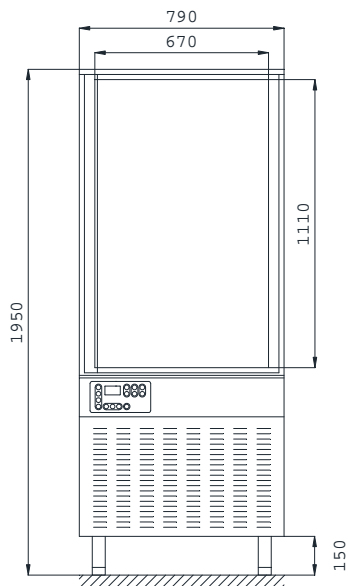
BLAST-CHILLERS / SHOCK-FREEZERS

ABBATTITORE RAPIDO DI TEMPERATURA



Mod. 161

16 x gn1/1 o 16 x 600x400



- CONNESIONE ELETTRICA
ELECTRICAL CONNECTION
- CONNESIONE IDRICA
DRAIN CONNECTION