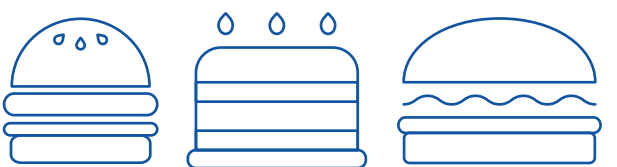
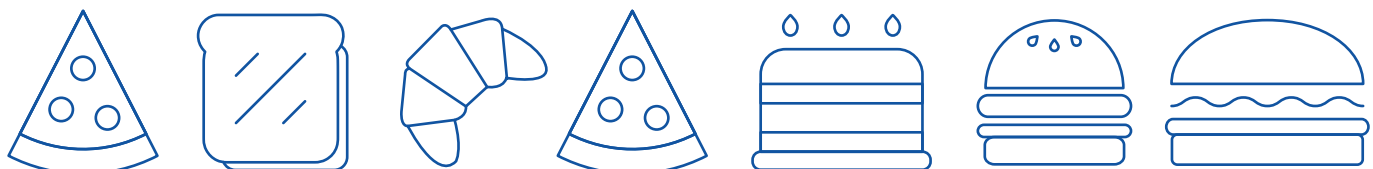
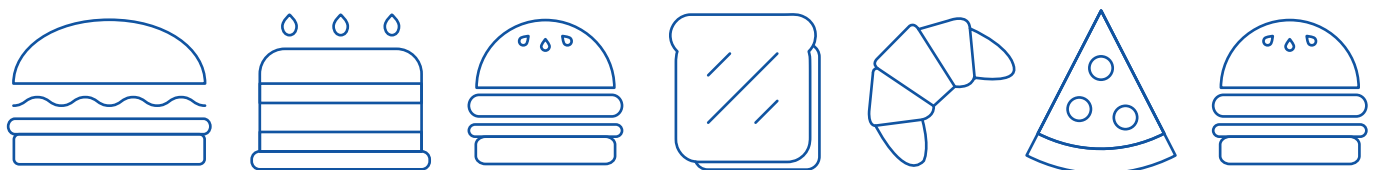
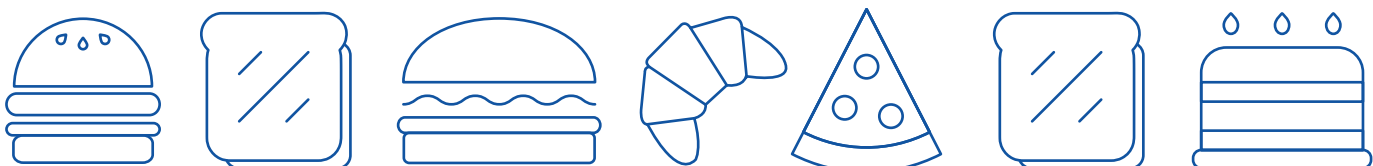
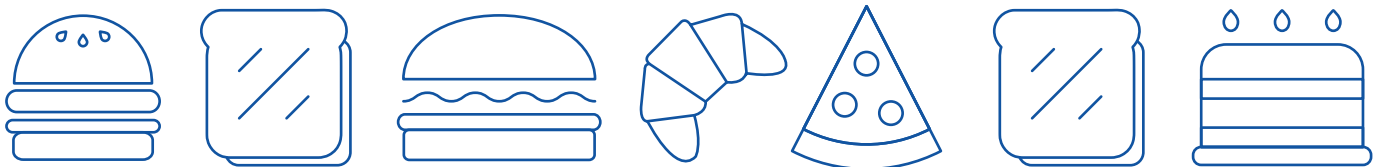


KATALOG RASHLADNE KOMORE I ŠOK KOMORE



Index - Sadržaj

Blast Chillers and Freezers <i>Rashladne komore i šok komore</i>	4
Linija ST	8
Linija BC	22
Linija BT	32
Linija BT (<i>za police sa točkovima</i>)	40

RASHLADNE KOMORE

The range - Paleta

Linija ST

Blast chillers at your fingertips.

Rashladne komore nadohvat ruke.

Linija BC

The advanced blast chiller: BC series by Icematic.

Unapređena rashladna komora: linija BC od Icematica.

Linija BT

The multifunction blast chillers.

Višenamenske rashladne komore.

Linija BT (za police sa točkovima)

Quality and power in one machine.

Kvalitet i snaga u jednom uređaju.

Functions - Funkcije

Blast Chilling

Icematic blast chillers allow the lowering of the temperature of freshly-cooked foods down to +3°C at the core. The speed of this process is essential: it allows to reduce the bacterial proliferation, that is particularly critical while food is at temperatures between +65°C and +10°C.

Brzo rashlađivanje

Rashladne komore Icematic snižavaju temperaturu sveže pripremljene hrane na +3 °C u središtu. Brzina kojom se to postiže je ključna jer se usporava razmnožavanje bakterija, što je od presudne važnosti dok je temperatura hrane još uvek između +65 °C i +10 °C.

Blast Freezing

Icematic shock freezers, thanks to their powerful refrigeration systems with air temperature at -40°C, quickly lower the temperature at the core of foods down to -18°C, thus avoiding the macrocrystallization and granting a perfect and long lasting preservation of all the original qualities of foods.

Brzo zamrzavanje

Šok komore Icematic, zahvaljujući snažnim rashladnim sistemima s temperaturom vazduha od -40 °C, brzo spuštaju temperaturu u središtu namirnica na -18 °C, čime se sprečava formiranje makrokristala i obezbeđuje se savršeno i dugotrajno čuvanje svih hranljivih sastojaka.

Thanks to the longer shelf life of blast-chilled food, it is possible to plan the production better and prepare larger quantities of meals and semi-processed foods in advance, avoiding to repeat the same processes every day. All these operations always preserving the highest served food quality.

Zahvaljujući dužem roku trajanja brzo smrznute hrane, moguće je bolje planirati proizvodnju i unapred pripremati veće količine obroka i poluperađene hrane, čime se izbegava ponavljanje istih procesa svakog dana. Opisanim koracima očuvan je najviši mogući kvalitet poslužene hrane.

RASHLADNE KOMORE

Applications - Primene

Bakery

The continuous process of market's feedback, as an answer to the needs of bakers, has allowed, allows and will allow Icematic, to project, blast chillers and refrigerated cabinets with technological state of the art.

Pekarstvo

Icematic uvek uvažava povratne informacije korisnika, a to nam je omogućavalo, omogućava nam i omogućiće nam da konstruišemo najsavremenije rashladne komore i vitrine kao odgovor na potrebe pekarske industrije.

Gastronomy

The main advantage, besides the increased food safety (HACCP), is the reorganization of kitchen work by eliminating peaks and the useless everyday repetition of the same preparations, for a more efficient and effective environment.

Ugostiteljstvo

Pored veće bezbednosti hrane (HACCP), glavnu prednost predstavlja reorganizacija rada u kuhinji eliminisanjem vršnih opterećenja tokom rada i suvišnog svakodnevnog ponavljanja iste vrste pripreme: za efikasnije i produktivnije okruženje.

Optionals - Dodatna oprema

Stainless steel grid <i>Rešetka od nerđajućeg čelika</i>	600 mm x 400 mm	
	600 mm x 800 mm	
Alluminium tray <i>Aluminijumski poslužavnik</i>	GN 1/1 325 mm x 530 mm	
	Br. 5 – GN 2/1	
	600 mm x 400 mm	
Stainless steel trolley for n° trays <i>Polica od nerđajućeg čelika za veći broj poslužavnika</i>	600 mm x 800 mm	
	Br. 20 – 600 mm x 400 mm	
	Br. 20 – 600 mm x 800 mm	
	Br. 18 – GN 1/1	
	Br. 18 – GN 2/1	

Pastry

A modern confectionery shop cannot avoid taking advantage of blast freezing techniques. The retarder proofers, blast chillers and refrigerated cabinets allow to organize and rationalize production in the laboratories, using the best modern technologies.

Poslastičarstvo

Savremenim poslastičarnicama dobro su poznate prednosti brzog zamrzavanja. Fermentacione komore, rashladne komore i rashladne vitrine omogućavaju organizovanje i racionalizovanje proizvodnje u laboratorijama primenom najboljih i najsavremenijih tehnika.

Ice Cream

The creaminess of ice-cream mainly depends on the presence of micro air-bubbles and micro ice-crystals. In order to maintain these special features, ice-cream must be shock frozen as soon as it leaves the whisker. Icematic blast freezers have a special shock freezing function for ice cream.

Sladoled

Svoju kremastu strukturu sladoled pre svega duguje prisustvu mikroskopskih mehurića vazduha i mikroskopskih kristala leda. Kako bi se očuvala ova svojstva, sladoled je potrebno brzo zamrznuti čim se završi mešanje. Šok komore Icematic dolaze s posebnom funkcijom brzog smrzavanja namenjene za sladoled.

Bacterial proliferation is very high when food has a temperature between +65°C and +10°C: around +37°C the number of bacteria doubles every 20 minutes. The use of Icematic blast chiller allows to reach the temperature of +3°C to the core of food in less than 90 minutes, crossing the range of hazardous temperatures quickly. This solution grants to minimize the quantity of bacteria in food after cooking, improving its quality, longevity and safety.

Bakterije se veoma brzo razmnožavaju u hrani na temperaturi između +65 °C i +10 °C: na temperaturi od oko +37 °C broj bakterija udvostručava se svakih 20 minuta. Šok komore Icematic omogućavaju vam da postignete temperaturu u središtu hrane od +3 °C za manje od 90 minuta, zahvaljujući čemu se brzo prevazilazi granica opasnih temperatura. Ovim se rešenjem na najmanju meru svodi broj bakterija u hrani nakon pripreme, čime se povećavaju njen kvalitet, trajnost i bezbednost.

LINIJA **ST**

The machine - Uređaj bez premca

Blast chillers at your fingertips

Icematic is now introducing the new series ST range of blast chillers and blast freezers. These machines are designed to improve the quality and organization of work. Powerful, versatile, easy to use and reliable. These are the most important features of Icematic ST series blast chillers-freezers.

Rashladne komore nadohvat ruke

Icematic predstavlja novi asortiman rashladnih i šok komora pod nazivom ST. Ovi uređaji napravljeni su da unaprede kvalitet i organizaciju rada. Snaga, svestranost, lako korišćenje i pouzdanost. Ovo su najvažnije karakteristike linije rashladnih i šok komora ST.

Control panel - Komande

Simple and intuitive to use, with ergonomic and evolved interface.

Lako se i intuitivno koriste, s ergonomskim i unapređenim korisničkim okruženjem.



Features - *Odlike*



- Soft touch control panel
- Fan blades in composite resin
- Core probe

- *Komande meke na dodir*
- *Lopatice ventilatora od kompozitne smole*
- *Ubodni termometar*

The models - *Modeli*

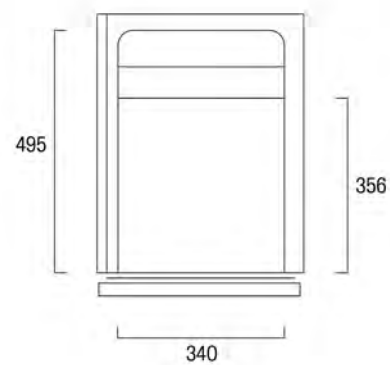
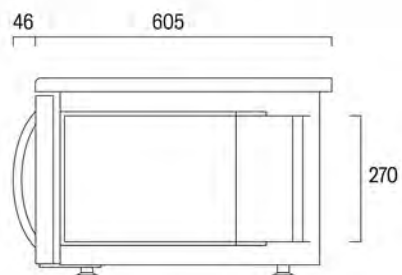
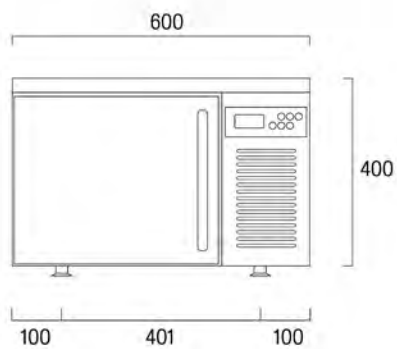
ST 3 2/3
ST 3 1/1
ST 5 1/1
ST 5
ST 10
ST 15

ST 3 2/3

ST 3 2/3

ST 3 2/3 (with core probe - s ubodnim termometrom)

Blast Chillers - Rashladne komore



Capacity - <i>Zapremina</i>	3 trays - 3 poslužavnika GN 2/3
Trays pitch - <i>Razmak između poslužavnika</i>	70 mm
Construction - <i>Izvedba</i>	Stainless steel - <i>Nerđajući čelik AISI 304</i>
Voltage - <i>Napon</i>	220–240 V / 1 N / 50 Hz
Dimensions (WDH) - <i>Dimenzije (Š x D x V)</i>	600 mm x 605 (831) mm x 400 mm
Yield - <i>Učinak +90 °C → +3 °C</i>	7 kg
Yield - <i>Učinak +90 °C → -18 °C</i>	5 kg
Shipping data - <i>Podaci o isporuci</i>	Carton - <i>Kutija</i> 700 mm x 610 mm x 520 mm – 51 kg

Optionals - *Dodatna oprema*

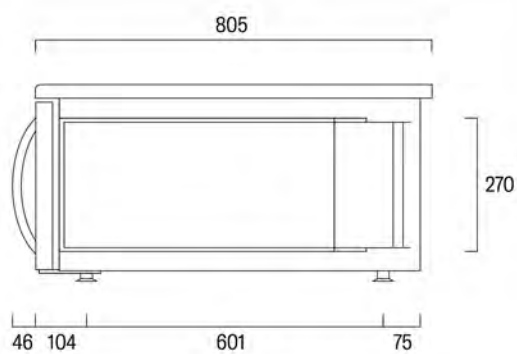
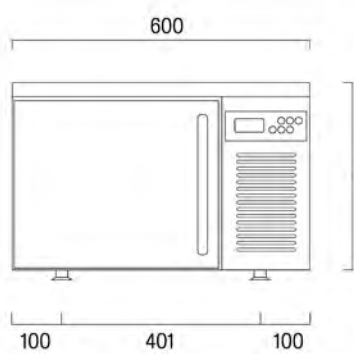
Stainless steel grid GN 2/3
 Rešetka od nerđajućeg čelika GN 2/3



ST 3 1/1

ST 3 1/1 (with core probe - s ubodnim termometrom)

Blast Chillers - Rashladne komore



Capacity - <i>Zapremina</i>	3 trays - 3 <i>poslužavnika</i> GN 1/1
Trays pitch - <i>Razmak između poslužavnika</i>	70 mm
Construction - <i>Izvedba</i>	Stainless steel - <i>Nerđajući čelik</i> AISI 304
Voltage - <i>Napon</i>	220–240 V / 1 N / 50 Hz
Dimensions (WDH) - <i>Dimenzije (Š x D x V)</i>	600 mm x 805 mm x 400 mm
Yield - <i>Učinak</i> +90 °C → +3 °C	7 kg
Yield - <i>Učinak</i> +90 °C → -18 °C	5 kg
Shipping data - <i>Podaci o isporuci</i>	Carton - <i>Kutija</i> 900 mm x 700 mm x 600 mm – 62 kg

Optionals - *Dodatna oprema*

Stainless steel grid GN 1/1
Rešetka od nerđajućeg čelika GN 1/1

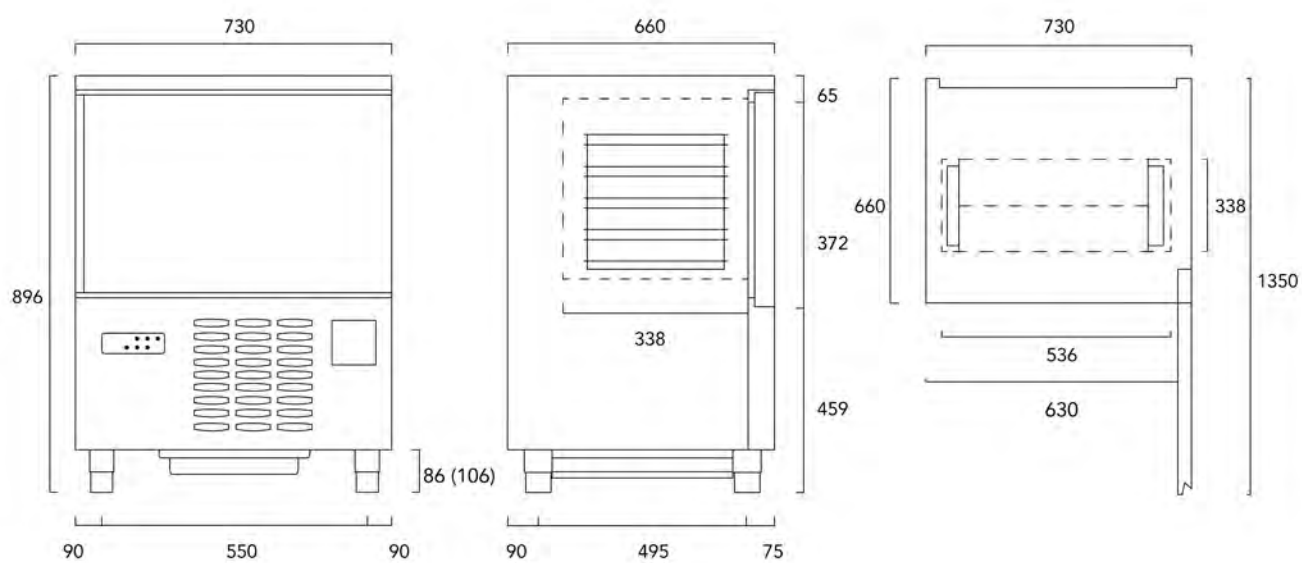


ST 5 1/1

ST 5 1/1

ST 5 1/1 (with core probe - s ubodnim termometrom)

Blast Chillers - Rashladne komore



Capacity - <i>Zapremina</i>	5 trays - 5 poslužavnika GN 1/1
Trays pitch - <i>Razmak između poslužavnika</i>	68 mm
Construction - <i>Izvedba</i>	Stainless steel - <i>Nerđajući čelik AISI 304</i>
Voltage - <i>Napon</i>	220–240 V / 1 N / 50 Hz
Dimensions (WDH) - <i>Dimenzije (Š x D x V)</i>	730 mm x 660 mm x 896 mm
Yield - <i>Učinak +90 °C > +3 °C</i>	14 kg
Yield - <i>Učinak +90 °C > -18 °C</i>	10 kg
Shipping data - <i>Podaci o isporuci</i>	Carton - <i>Kutija 700 mm x 770 mm x 1050 mm – 117 kg</i>
Notes - <i>Napomene</i>	Reversible door - <i>Reverzibilna vrata</i> Rear discharge 120 mm from floor <i>Ispust pozadi 120 mm od poda</i>

Optionals - *Dodatna oprema*

■ OPCIONO

■ NADogradnja

- Castors kit
- *Komplet točkova*



- Kit feet H 852 mm (only rear discharge version 70 mm from the floor)
- *Komplet nogara za uređaj visine 852 mm (samo kod varijante s ispustom pozadi 70 mm od poda)*



- Kit drain tray (only with core probe version)
- *Komplet poslužavnika za sakupljanje odliva (samo kod varijante s ubodnim termometrom)*



- Water cooled condensing unit
- *Kondenzacioni agregat s vodenim hlađenjem*

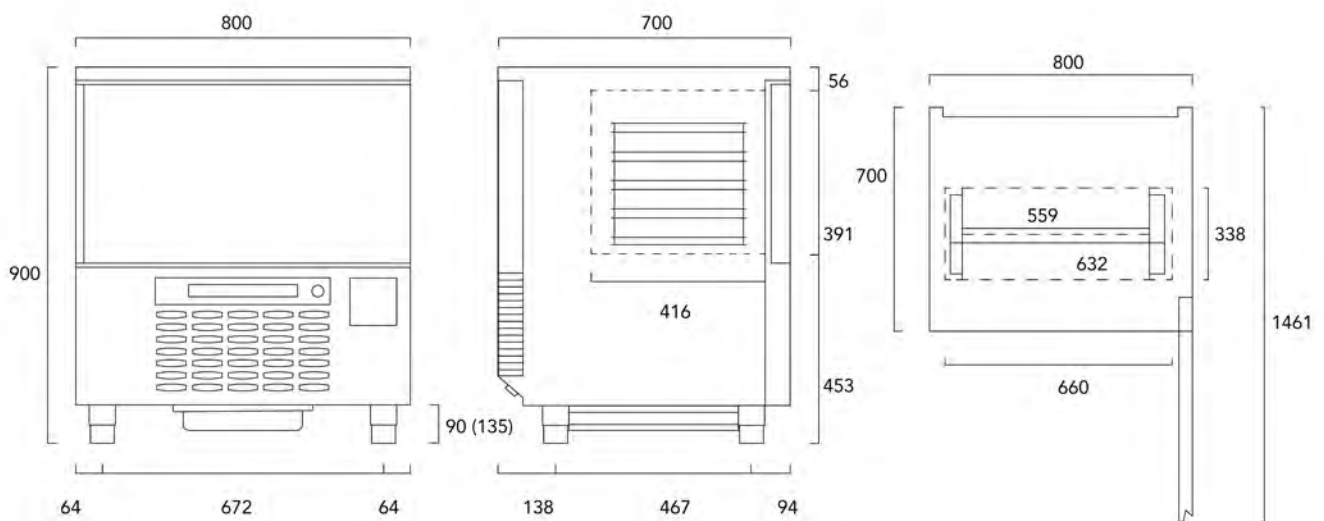


ST 5

ST 5

ST 5 P (only for pastry trays - samo za poslastičarske poslužavnike)

Blast Chillers - Rashladne komore







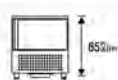


Capacity - <i>Zapremina</i>	5 trays - <i>5 poslužavnika</i>	600 mm x 400 mm
	5 trays - <i>5 poslužavnika</i>	GN 1/1
Trays pitch - <i>Razmak između poslužavnika</i>		68 mm
Construction - <i>Izvedba</i>	Stainless steel - <i>Nerđajući čelik AISI 304</i>	
Voltage - <i>Napon</i>	220–240 V / 1 N / 50 Hz	
Dimensions (WDH) - <i>Dimenzije (Š x D x V)</i>	800 mm x 700 mm x 900 mm: 930 mm	
Yield - <i>Učinak +90 °C → +3 °C</i>		18 kg
Yield - <i>Učinak +90 °C → -18 °C</i>		10 kg
Shipping data - <i>Podaci o isporuci</i>	Carton - <i>Kutija 850 mm x 740 mm x 1050 mm – 117 kg</i>	
Notes - <i>Napomene</i>	Reversible door - <i>Reverzibilna vrata</i>	

Optionals - *Dodatna oprema*

■ **OPCIONO**

■ **NADOGRADNJA**

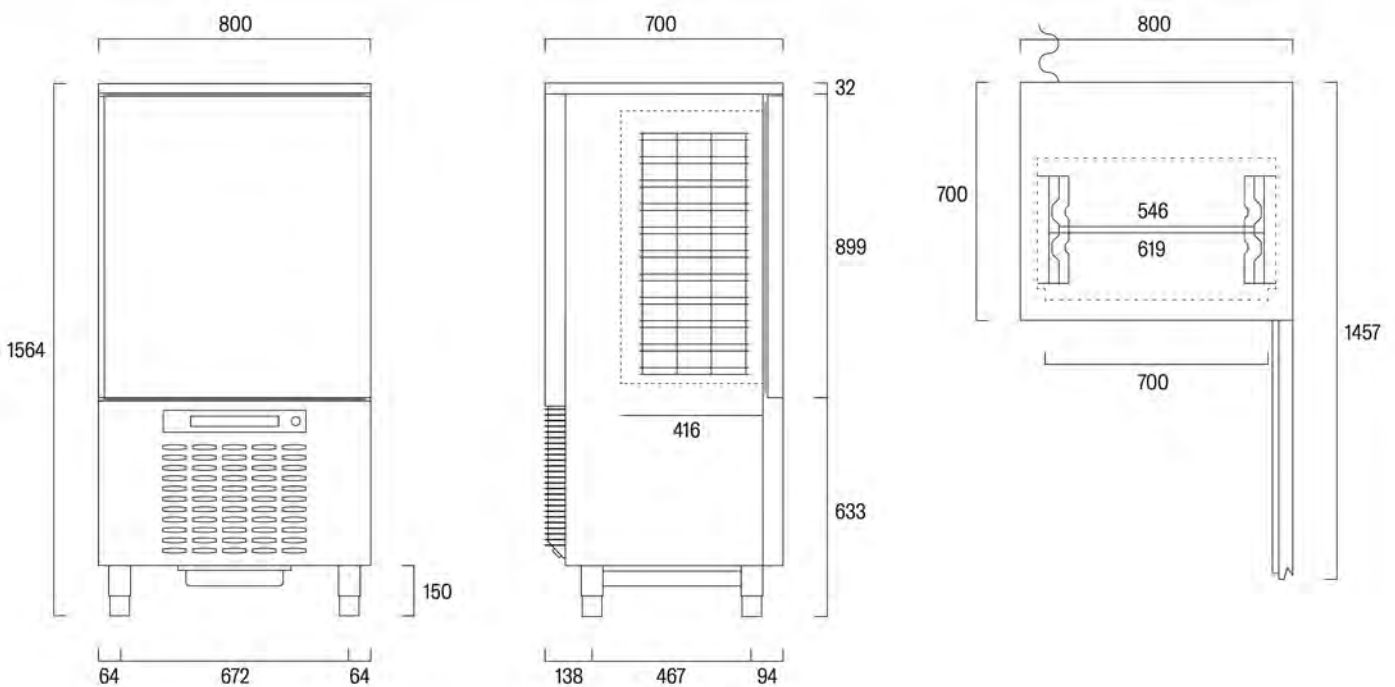
<ul style="list-style-type: none"> ■ Castors kit ■ <i>Komplet točkova</i> 	
<ul style="list-style-type: none"> ■ Ozone Sanitization ■ <i>Dezinfekcija ozonom</i> 	
<ul style="list-style-type: none"> ■ USB Drive ■ <i>USB disk-jedinica</i> 	
<ul style="list-style-type: none"> ■ Internal structure for pastry trays, variable pitch (10 mm) ■ <i>Unutrašnjost predviđena za poslastičarske poslužavnike, s promenljivim razmakom (10 mm)</i> 	
<ul style="list-style-type: none"> ■ N. 1 pair of stainless steel guides for variable pitch structure (10 mm) ■ <i>1 par vođica od nerđajućeg čelika za podešavanje razmaka (10 mm)</i> 	
<ul style="list-style-type: none"> ■ Water cooled condensing unit ■ <i>Kondenzacioni agregat s vodenim hlađenjem</i> 	
<ul style="list-style-type: none"> ■ Kit feet and special drain tray (H 852 mm) ■ <i>Komplet nogara i poseban poslužavnik za sakupljanje odliva (za uređaj visine 852 mm)</i> 	

ST 10

ST 10

ST 10 P (only for pastry trays - samo za poslastičarske poslužavnike)

Blast Chillers - Rashladne komore



Capacity - <i>Zapremina</i>	10 trays - <i>10 poslužavnika</i>	600 mm x 400 mm
	10 trays - <i>10 poslužavnika</i>	GN 1/1
Trays pitch - <i>Razmak između poslužavnika</i>		68 mm
Construction - <i>Izvedba</i>	Stainless steel - <i>Nerđajući čelik</i> AISI 304	
Voltage - <i>Napon</i>	220–240 V / 1 N / 50 Hz	
Dimensions (WDH) - <i>Dimenzije (Š x D x V)</i>	800 mm x 700 mm x 1544 mm: 1599 mm	
Yield - <i>Učinak +90 °C → +3 °C</i>		32 kg
Yield - <i>Učinak +90 °C → -18 °C</i>		22 kg
Shipping data - <i>Podaci o isporuci</i>	Carton - <i>Kutija</i> 870 mm x 770 mm x 1710 mm – 156 kg	
Notes - <i>Napomene</i>	Reversible door - <i>Reverzibilna vrata</i>	

Optionals - *Dodatna oprema*

■ **OPCIONO**

■ **NADOGRADNJA**

- Castors kit
- *Komplet točkova*



- Ozone Sanitization
- *Dezinfekcija ozonom*



- USB Drive
- *USB disk-jedinica*



- Internal structure for pastry trays, variable pitch (10 mm)
- *Unutrašnjost predviđena za poslastičarske poslužavnike, s promenljivim razmakom (10 mm)*



- N. 1 pair of stainless steel guides for variable pitch structure (10 mm)
- *1 par vođica od nerđajućeg čelika za podešavanje razmaka (10 mm)*



- Water cooled condensing unit
- *Kondenzacioni agregat s vodenim hlađenjem*

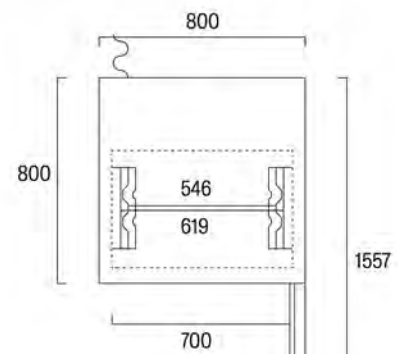
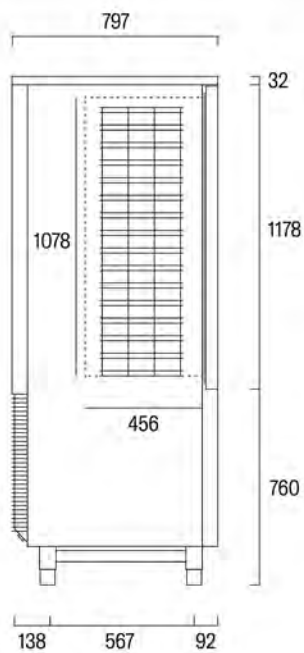
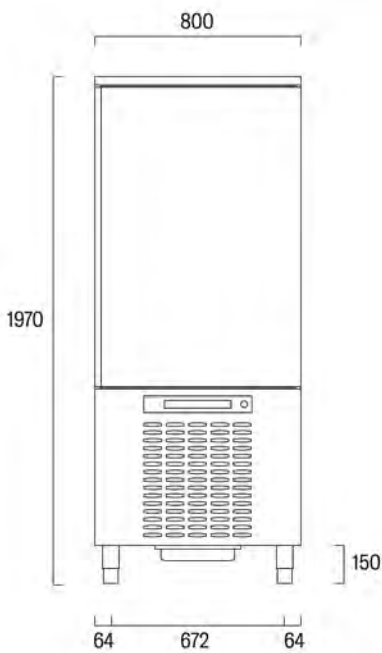


ST 15

ST 15

ST 15 P (only for pastry trays - samo za poslastičarske poslužavnike)

Blast Chillers - Rashladne komore

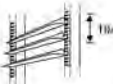


Capacity - <i>Zapremina</i>	15 trays - <i>15 poslužavnika</i>	600 mm x 400 mm
	15 trays - <i>15 poslužavnika</i>	GN 1/1
Trays pitch - <i>Razmak između poslužavnika</i>		68 mm
Construction - <i>Izvedba</i>	Stainless steel - <i>Nerđajući čelik</i> AISI 304	
Voltage - <i>Napon</i>	400 V / 1 N / 50 Hz	
Dimensions (WDH) - <i>Dimenzije (Š x D x V)</i>	800 mm x 797 mm x 1970 mm: 2005 mm	
Yield - <i>Učinak</i> +90 °C → +3 °C	40 kg	
Yield - <i>Učinak</i> +90 °C → -18 °C	28 kg	
Shipping data - <i>Podaci o isporuci</i>	Carton - <i>Kutija</i> 870 mm x 920 mm x 2130 mm – 200 kg	
Notes - <i>Napomene</i>	Reversible door - <i>Reverzibilna vrata</i>	

Optionals - *Dodatna oprema*

 ■ **OPCIONO**

 ■ **NADogradnja**

<ul style="list-style-type: none"> ■ Castors kit ■ <i>Komplet točkova</i> 	
<ul style="list-style-type: none"> ■ Ozone Sanitization ■ <i>Dezinfekcija ozonom</i> 	
<ul style="list-style-type: none"> ■ USB Drive ■ <i>USB disk-jedinica</i> 	
<ul style="list-style-type: none"> ■ Internal structure for pastry trays, variable pitch (10 mm) ■ <i>Unutrašnjost predviđena za poslastičarske poslužavnike, s promenljivim razmakom (10 mm)</i> 	
<ul style="list-style-type: none"> ■ N. 1 pair of stainless steel guides for variable pitch structure (10 mm) ■ <i>1 par vođica od nerđajućeg čelika za podešavanje razmaka (10 mm)</i> 	
<ul style="list-style-type: none"> ■ Water cooled condensing unit ■ <i>Kondenzacioni agregat s vodenim hlađenjem</i> 	

LINIJA BC

The machine - Uređaj bez premca

The advanced blast chiller: BlueChill Series by Icematic

This appliance includes the most evolved solutions in chilling and freezing for the best product quality, thawing and the specific function for ice cream production.

A user-friendly and dynamic Touch display allows the selection of different cycles modalities, the choice of the desired language and the possibility to save different programs.

Unapređena rashladna komora: linija BlueChill od Icematica

Ovi uređaji dolaze sa najsavremenijim rešenjima za rashlađivanje i smrzavanje u cilju očuvanja optimalnog kvaliteta hrane, s funkcijom odmrzavanja i posebnom funkcijom za proizvodnju sladoleda.

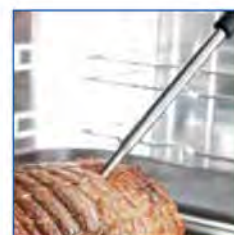
Preko intuitivnog i dinamičkog ekrana osetljivog na dodir možete birati različite cikle, jezik prikaza i memorisati različite programe.

Control panel - Komande

Simple and intuitive to use, with Touch technology, enables easy viewing and programming of various functions. Jednostavno se i lako koriste putem dodira i omogućavaju prikaz i programiranje različitih funkcija.



Features - *Odlike*



- Fan blades in composite resin
- USB Drive
- Deep-formed internal floor for easy cleaning
- Core probe
- Dual suitability trays rack
- Cabinet in stainless steel AISI 304
- Ice cream function

- *Lopatice ventilatora od kompozitne smole*
- *USB disk-jedinica*
- *Unutrašnji pod oblikovan tehnikom dubokog izvlačenja omogućava lako čišćenje*
- *Ubodni termometar*
- *Polica prikladna za dve vrste poslužavnika*
- *Kućište od nerđajućeg čelika AISI 304*
- *Funkcija za sladoled*

The models - *Modeli*

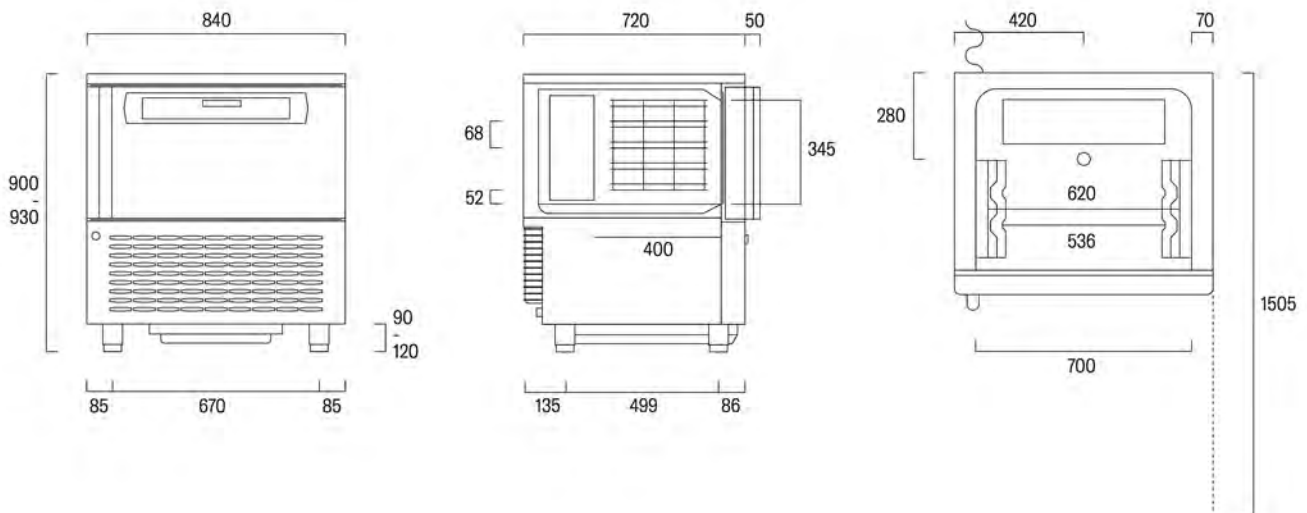
BC 5.20
 BC 10.35
 BC 15.40 - BC 15.65
 BC 15-2.70

BC 5

BC 5.20

BC 5.20 P (only for pastry trays - *samo za poslastičarske poslužavnike*)

Blast Chillers - Rashladne komore



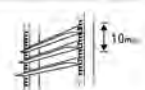


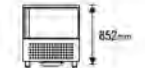



Capacity - <i>Zapremina</i>	5 trays - <i>5 poslužavnika</i>	600 mm x 400 mm
	5 trays - <i>5 poslužavnika</i>	GN 1/1
Trays pitch - <i>Razmak između poslužavnika</i>		68 mm
Construction - <i>Izvedba</i>	Stainless steel - <i>Nerđajući čelik AISI 304</i>	
Voltage - <i>Napon</i>	220–240 V / 1 N / 50 Hz	
Dimensions (WDH) - <i>Dimenzije (Š x D x V)</i>	840 mm x 720 (770) mm x 900 mm: 930 mm	
Yield - <i>Učinak +90 °C → +3 °C</i>		20 kg
Yield - <i>Učinak +90 °C → -18 °C</i>		12 kg
Shipping data - <i>Podaci o isporuci</i>	Carton - <i>Kutija</i> 880 mm x 810 mm x 1070 mm – 126 kg	
Notes - <i>Napomene</i>	Reversible door - <i>Reverzibilna vrata</i> USB Drive included - <i>Isporučuje se sa USB disk-jedinicom</i>	

Optionals - *Dodatna oprema*

■ **OPCIONO**

■ **NADOGRADNJA**

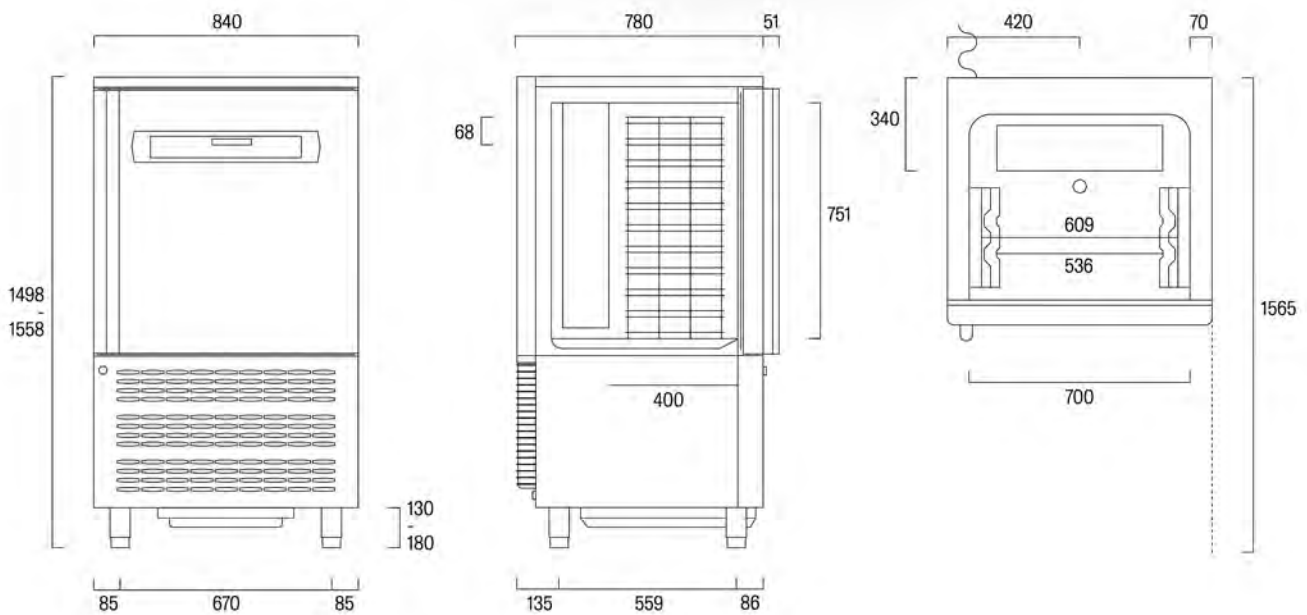
<ul style="list-style-type: none"> ■ Castors kit ■ <i>Komplet točkova</i> 	
<ul style="list-style-type: none"> ■ Ozone Sanitization ■ <i>Dezinfekcija ozonom</i> 	
<ul style="list-style-type: none"> ■ Internal structure for pastry trays, variable pitch (10 mm) ■ <i>Unutrašnjost predviđena za poslastičarske poslužavnike, s promenljivim razmakom (10 mm)</i> 	
<ul style="list-style-type: none"> ■ N. 1 pair of stainless steel guides for variable pitch structure (10 mm) ■ <i>1 par vođica od nerđajućeg čelika za podešavanje razmaka (10 mm)</i> 	
<ul style="list-style-type: none"> ■ Water cooled condensing unit ■ <i>Kondenzacioni agregat s vodenim hlađenjem</i> 	
<ul style="list-style-type: none"> ■ Kit feet and special drain tray (H 852 mm) ■ <i>Komplet nogara i poseban poslužavnik za sakupljanje odliva (za uređaj visine 852 mm)</i> 	
<ul style="list-style-type: none"> ■ Seconde core probe ■ <i>Drugi ubodni termometar</i> 	

BC 10

BC 10.35

BC 10.35 P (only for pastry trays - samo za poslastičarske poslužavnike)

Blast Chillers - Rashladne komore



Capacity - <i>Zapremina</i>	10 trays - <i>10 poslužavnika</i>	600 mm x 400 mm
	10 trays - <i>10 poslužavnika</i>	GN 1/1
Trays pitch - <i>Razmak između poslužavnika</i>		68 mm
Construction - <i>Izvedba</i>	Stainless steel - <i>Nerđajući čelik AISI 304</i>	
Voltage - <i>Napon</i>	400 V / 3 N / 50 Hz	
Dimensions (WDH) - <i>Dimenzije (Š x D x V)</i>	840 mm x 780 (831) mm x 1498 mm: 1558 mm	
Yield - <i>Učinak +90 °C → +3 °C</i>	35 kg	
Yield - <i>Učinak +90 °C → -18 °C</i>	25 kg	
Shipping data - <i>Podaci o isporuci</i>	Carton - <i>Kutija 880 mm x 880 mm x 1660 mm – 190 kg</i>	
Notes - <i>Napomene</i>	Reversible door - <i>Reverzibilna vrata</i> USB Drive included - <i>Isporučuje se sa USB disk-jedinicom</i>	

Optionals - *Dodatna oprema*

 ■ **OPCIONO**

 ■ **NADOGRADNJA**

- Castors kit
- *Komplet točkova*



- Ozone Sanitization
- *Dezinfekcija ozonom*



- Internal structure for pastry trays, variable pitch (10 mm)
- *Unutrašnjost predviđena za poslastičarske poslužavnike, s promenljivim razmakom (10 mm)*



- N. 1 pair of stainless steel guides for variable pitch structure (10 mm)
- *1 par vođica od nerđajućeg čelika za podešavanje razmaka (10 mm)*



- Water cooled condensing unit
- *Kondenzacioni agregat s vodenim hlađenjem*



- Seconde core probe
- *Drugi ubodni termometar*



BC 15

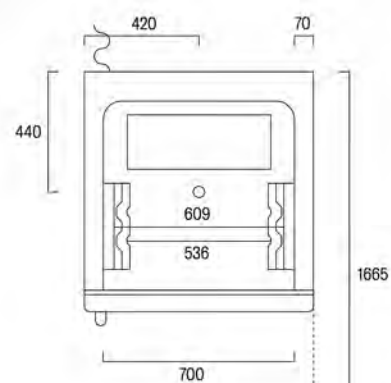
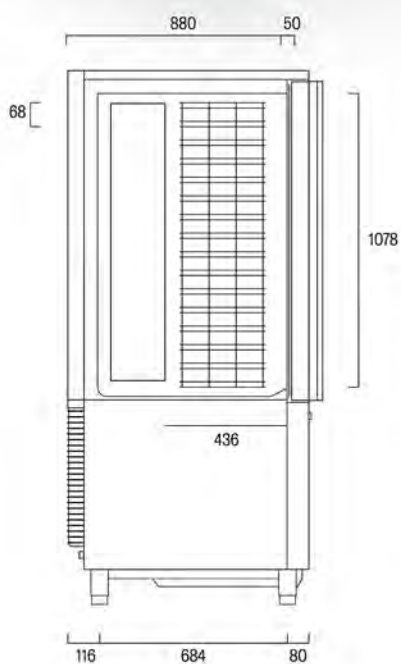
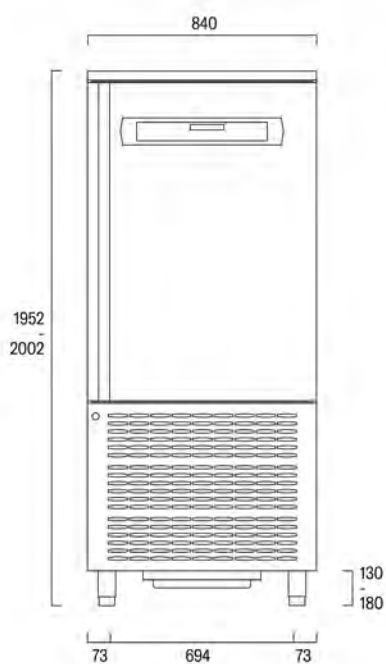
BC 15.40

BC 15.40 P (only for pastry trays - samo za poslastičarske poslužavnike)

BC 15.65

BC 15.65 P (only for pastry trays - samo za poslastičarske poslužavnike)

Blast Chillers - Rashladne komore



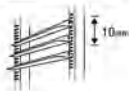


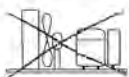



Capacity - <i>Zapremina</i>	15 trays - <i>15 poslužavnika</i>	600 mm x 400 mm
	15 trays - <i>15 poslužavnika</i>	GN 1/1
Trays pitch - <i>Razmak između poslužavnika</i>		68 mm
Construction - <i>Izvedba</i>	Stainless steel - <i>Nerđajući čelik AISI 304</i>	
Voltage - <i>Napon</i>	400 V / 3 N / 50 Hz	
Dimensions (WDH) - <i>Dimenzije (Š x D x V)</i>	840 mm x 880 (930) mm x 1952 mm: 2002 mm	
Yield - <i>Učinak +90 °C → +3 °C</i>	BC 15.40	40 kg
	BC 15.65	65 kg
Yield - <i>Učinak +90 °C → -18 °C</i>	BC 15.40	30 kg
	BC 15.65	50 kg
Shipping data - <i>Podaci o isporuci</i>	BC 15.40	Carton - <i>Kutija</i> 900 mm x 980 mm x 2160 mm – 260 kg
	BC 15.65	Carton - <i>Kutija</i> 900 mm x 980 mm x 2160 mm – 283 kg
Notes - <i>Napomene</i>	Reversible door - <i>Reverzibilna vrata</i> USB Drive included - <i>Isporučuje se sa USB disk-jedinicom</i>	

Optionals - *Dodatna oprema*

■ OPCIONO

■ NADogradnja

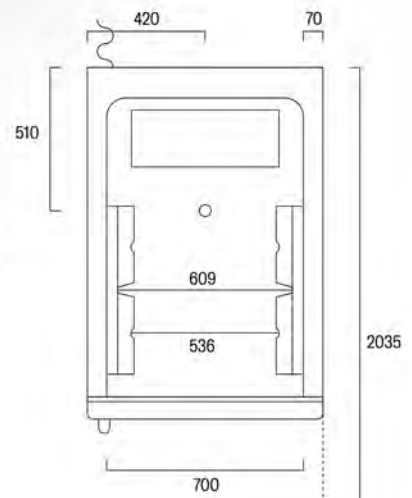
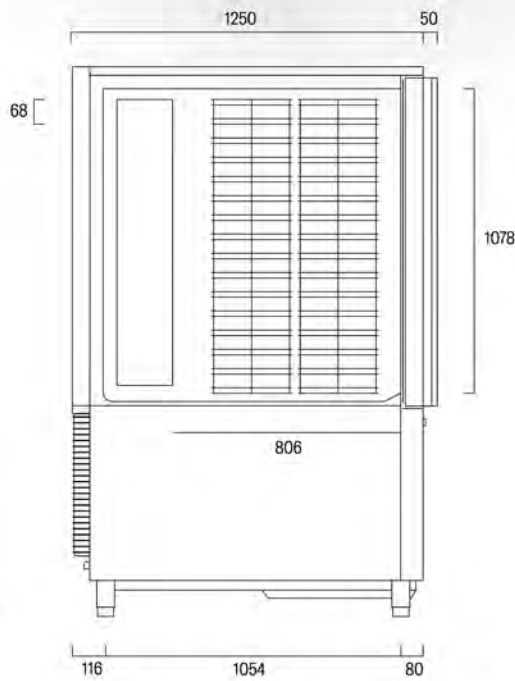
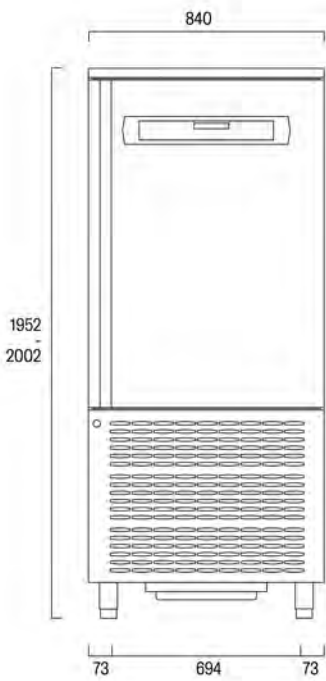
<ul style="list-style-type: none"> ■ Castors kit ■ <i>Komplet točkova</i> 		
<ul style="list-style-type: none"> ■ Ozone Sanitization <i>Dezinfekcija ozonom</i> 		
<ul style="list-style-type: none"> ■ Internal structure for pastry trays, variable pitch (10 mm) ■ <i>Unutrašnjost predviđena za poslastičarske poslužavnike, s promenljivim razmakom (10 mm)</i> 		
<ul style="list-style-type: none"> ■ N. 1 pair of stainless steel guides for variable pitch structure (10 mm) ■ <i>1 par vođica od nerđajućeg čelika za podešavanje razmaka (10 mm)</i> 		
<ul style="list-style-type: none"> ■ Water cooled condensing unit <i>Kondenzacioni agregat s vodenim hlađenjem</i> 	BC 15.40 BC 15.65	
<ul style="list-style-type: none"> ■ Remote condensing unit (installation kit 10 m) <i>Udaljeni kondenzacioni agregat (montažni komplet 10 m)</i> 	BC 15.65	
<ul style="list-style-type: none"> ■ Seconde core probe <i>Drugi ubodni termometar</i> 		

BC 15-2

BC 15-2.70

BC 15-2.70 P (only for pastry trays - samo za poslastičarske poslužavnike)

Blast Chillers - Rashladne komore



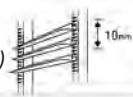







Capacity - <i>Zapremina</i>	15 trays - <i>15 poslužavnika</i>	600 mm x 800 mm
	15 trays - <i>15 poslužavnika</i>	GN 2/1
Trays pitch - <i>Razmak između poslužavnika</i>		68 mm
Construction - <i>Izvedba</i>	Stainless steel - <i>Nerđajući čelik</i> AISI 304	
Voltage - <i>Napon</i>	400 V / 3 N / 50 Hz	
Dimensions (WDH) - <i>Dimenzije (Š x D x V)</i>	840 mm x 1250 (1300) mm x 1952 mm: 2002 mm	
Yield - <i>Učinak +90 °C → +3 °C</i>		70 kg
Yield - <i>Učinak +90 °C → -18 °C</i>		55 kg
Shipping data - <i>Podaci o isporuci</i>	Carton - <i>Kutija</i> 900 mm x 980 mm x 2160 mm – 260 kg	
Notes - <i>Napomene</i>	Reversible door - <i>Reverzibilna vrata</i> USB Drive included - <i>Isporučuje se sa USB disk-jedinicom</i>	

Optionals - *Dodatna oprema*

 ■ **OPCIONO**

 ■ **NADOGRADNJA**

<ul style="list-style-type: none"> ■ Castors kit ■ <i>Komplet točkova</i> 	
<ul style="list-style-type: none"> ■ Ozone Sanitization ■ <i>Dezinfekcija ozonom</i> 	
<ul style="list-style-type: none"> ■ Internal structure for pastry trays, with 15 pair of guide for variable pitch (10 mm) ■ <i>Unutrašnjost predviđena za poslastičarske poslužavnike, sa 15 pari vođica za podešavanje razmaka (10 mm)</i> 	
<ul style="list-style-type: none"> ■ N. 1 pair of stainless steel guides for variable pitch structure (10 mm) ■ <i>1 par vođica od nerđajućeg čelika za podešavanje razmaka (10 mm)</i> 	
<ul style="list-style-type: none"> ■ Internal fittings for trays 460 x 660 mm ■ <i>Unutrašnji držači za poslužavnike 460 mm x 660 mm</i> 	
<ul style="list-style-type: none"> ■ Water cooled condensing unit ■ <i>Kondenzacioni agregat s vodenim hlađenjem</i> 	
<ul style="list-style-type: none"> ■ Remote condensing unit (installation kit 10 m) ■ <i>Udaljeni kondenzacioni agregat (montažni komplet 10 m)</i> 	
<ul style="list-style-type: none"> ■ <i>Seconde core probe</i> ■ <i>Drugi ubodni termometar</i> 	

The machine - Uređaj bez premca

The multifunction blast chillers

Endless possibilities, one machine: BlueTOUCH Series is the new range of blast chillers including low temperature cooking and retarder proving functions, in addition to the best chilling/freezing options.

Višenamenske rashladne komore

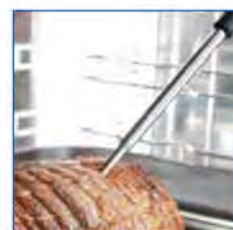
Jedan uređaj, bezbroj mogućnosti: Linija BlueTOUCH naša je nova lepeza rashladnih komora koja uz optimalno rashlađivanje/zamrzavanje dolazi i s funkcijama pečenja na niskoj temperaturi i fermentacije.

Control panel - Komande

- Blast chilling cycle - *Ciklus brzog rashlađivanja*
- Shock freezing cycle - *Ciklus brzog zamrzavanja*
- Retarder proving cycle - *Ciklus fermentacije testa*
- Thawing cycle - *Ciklus odmrzavanja*
- Low T° cooking - *Pečenje na niskoj temperaturi*
- Ice cream function - *Funkcija za sladoled*
- Conservation cycle - *Ciklus održavanja*
- Programs library - *Biblioteka programa*



Features - *Odluke*



- Fan blades in composite resin
 - USB Drive
 - Deep-formed internal floor for easy cleaning
 - Core probe
 - Dual suitability trays rack
 - Cabinet in stainless steel AISI 304
 - Ice cream function
-
- *Lopatice ventilatora od kompozitne smole*
 - *USB disk-jedinica*
 - *Unutrašnji pod oblikovan tehnikom dubokog izvlačenja omogućava lako čišćenje*
 - *Ubodni termometar*
 - *Polica prikladna za dve vrste poslužavnika*
 - *Kućište od nerđajućeg čelika AISI 304*
 - *Funkcija za sladoled*

The models - *Modeli*

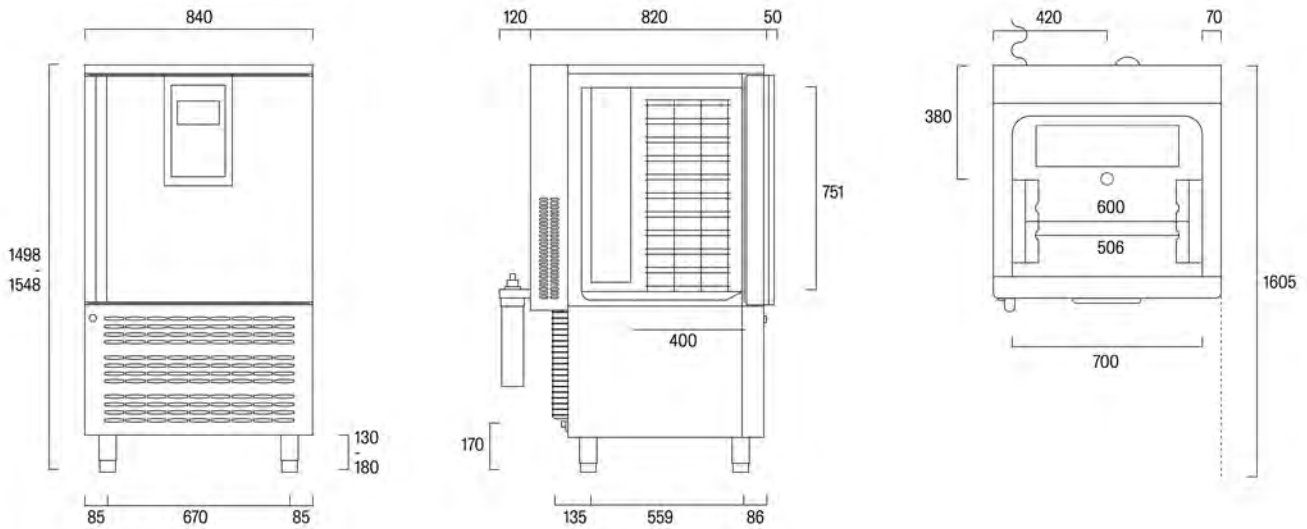
BC 10.35
 BC 15.65
 BC 15-2.70

BT 10

BT 10.35

BT 10.35 P (only for pastry trays - samo za poslastičarske poslužavnike)

Blast Chillers - Rashladne komore




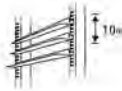





Capacity - <i>Zapremina</i>	10 trays - <i>10 poslužavnika</i> 10 trays - <i>10 poslužavnika</i>	600 mm x 400 mm GN 1/1
Construction - <i>Izvedba</i>	Stainless steel - <i>Nerđajući čelik AISI 304</i>	
Voltage - <i>Napon</i>	400 V / 3 N / 50 Hz	
Internal useful dimensions (WDH) - <i>Korisne unutrašnje dimenzije (Š x D x V)</i>	700 mm x 400 mm x 745 mm	
Dimensions (WDH) - <i>Dimenzije (Š x D x V)</i>	840 mm x 871 mm x 1498 mm: 1548 mm	
Yield - <i>Učinak +90 °C → +3 °C</i>	35 kg	
Yield - <i>Učinak +90 °C → -18 °C</i>	25 kg	
Shipping data - <i>Podaci o isporuci</i>	Carton - <i>Kutija 880 mm x 940 mm x 1655 mm – 206 kg</i>	
Notes - <i>Napomene</i>	Reversible door - <i>Reverzibilna vrata</i> USB Drive included - <i>Isporučuje se sa USB disk-jedinicom</i>	

Optionals - *Dodatna oprema*

■ **OPCIONO**

■ **NADOGRADNJA**

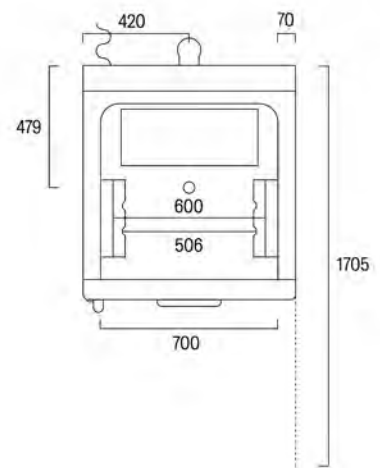
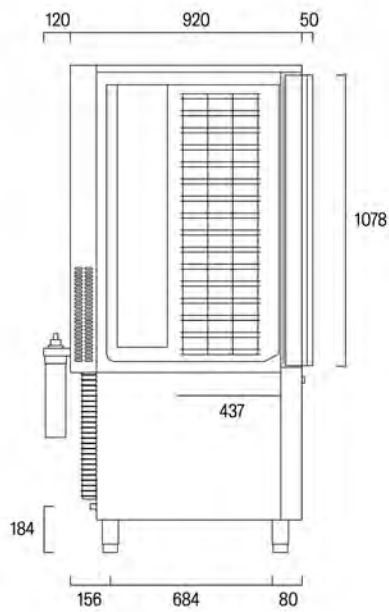
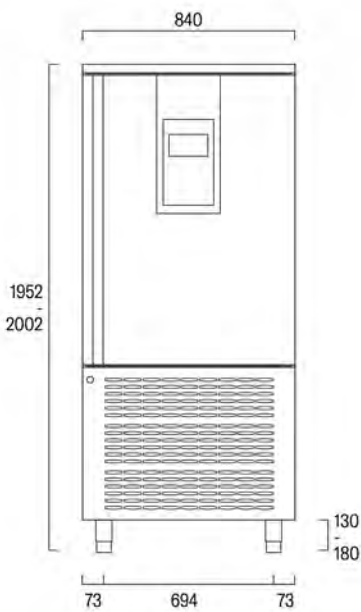
<ul style="list-style-type: none"> ■ Castors kit ■ <i>Komplet točkova</i> 	
<ul style="list-style-type: none"> ■ Possibility to be remote controlled ■ <i>Mogućnost daljinskog upravljanja</i> 	
<ul style="list-style-type: none"> ■ Ozone Sanitization ■ <i>Dezinfekcija ozonom</i> 	
<ul style="list-style-type: none"> ■ Internal structure for pastry trays, variable pitch (10 mm) ■ <i>Unutrašnjost predviđena za poslastičarske poslužavnike, s promenljivim razmakom (10 mm)</i> 	
<ul style="list-style-type: none"> ■ N. 1 pair of stainless steel guides for variable pitch structure (10 mm) ■ <i>1 par vođica od nerđajućeg čelika za podešavanje razmaka (10 mm)</i> 	
<ul style="list-style-type: none"> ■ Water cooled condensing unit ■ <i>Kondenzacioni agregat s vodenim hlađenjem</i> 	
<ul style="list-style-type: none"> ■ Seconde core probe ■ <i>Drugi ubodni termometar</i> 	

BT 15

BT 15.65

BT 15.65 P (only for pastry trays - samo za poslastičarske poslužavnike)

Blast Chillers - Rashladne komore










Capacity - <i>Zapremina</i>	15 trays - <i>15 poslužavnika</i>	600 mm x 400 mm
	15 trays - <i>15 poslužavnika</i>	GN 1/1
Construction - <i>Izvedba</i>	Stainless steel - <i>Nerđajući čelik AISI 304</i>	
Voltage - <i>Napon</i>	400 V / 3 N / 50 Hz	
Internal useful dimensions (WDH) - <i>Korisne unutrašnje dimenzije (Š x D x V)</i>	700 mm x 430 mm x 1078 mm	
Dimensions (WDH) - <i>Dimenzije (Š x D x V)</i>	840 mm x 970 mm x 1952 mm: 2002 mm	
Yield - <i>Učinak +90 °C → +3 °C</i>	65 kg	
Yield - <i>Učinak +90 °C → -18 °C</i>	50 kg	
Shipping data - <i>Podaci o isporuci</i>	Carton - <i>Kutija 880 mm x 1040 mm x 2160 mm – 296 kg</i>	
Notes - <i>Napomene</i>	Reversible door - <i>Reverzibilna vrata</i> USB Drive included - <i>Isporučuje se sa USB disk-jedinicom</i>	

Optionals - *Dodatna oprema*

■ **OPCIONO**

■ **NADogradnja**

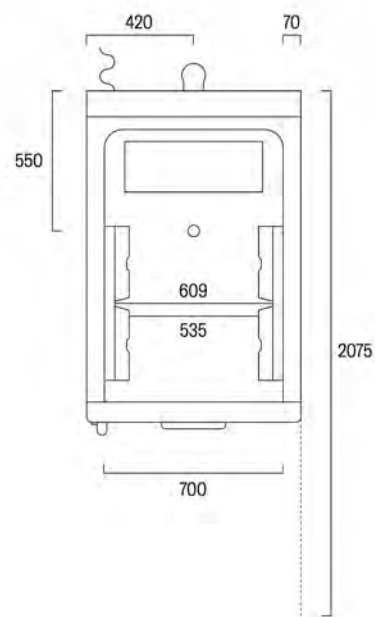
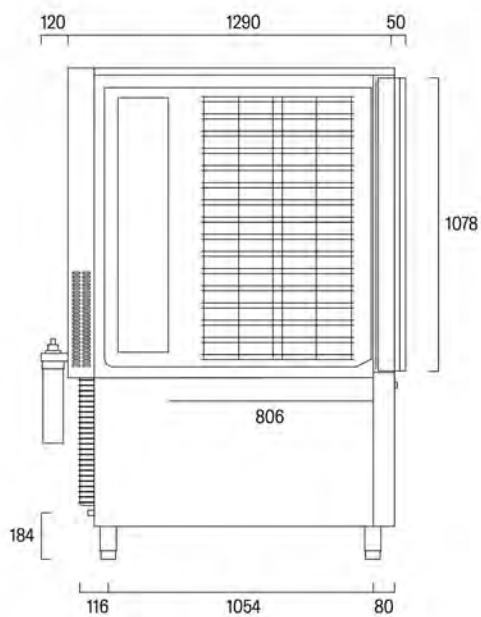
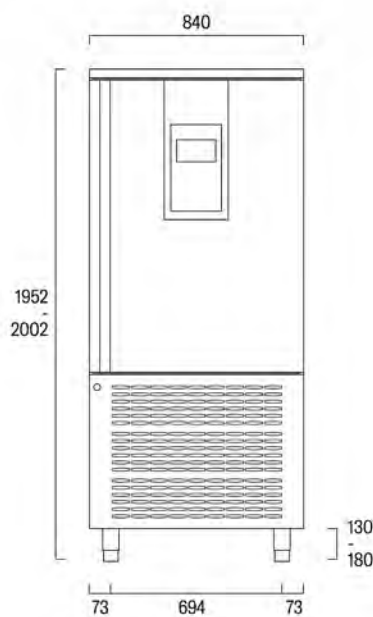
<ul style="list-style-type: none"> ■ Castors kit ■ <i>Komplet točkova</i> 	
<ul style="list-style-type: none"> ■ Possibility to be remote controlled ■ <i>Mogućnost daljinskog upravljanja</i> 	
<ul style="list-style-type: none"> ■ Ozone Sanitization ■ <i>Dezinfekcija ozonom</i> 	
<ul style="list-style-type: none"> ■ Internal structure for pastry trays, variable pitch (10 mm) ■ <i>Unutrašnjost predviđena za poslastičarske poslužavnike, s promenljivim razmakom (10 mm)</i> 	
<ul style="list-style-type: none"> ■ N. 1 pair of stainless steel guides for variable pitch structure (10 mm) ■ <i>1 par vođica od nerđajućeg čelika za podešavanje razmaka (10 mm)</i> 	
<ul style="list-style-type: none"> ■ Water cooled condensing unit ■ <i>Kondenzacioni agregat s vodenim hlađenjem</i> 	
<ul style="list-style-type: none"> ■ Seconde core probe ■ <i>Drugi ubodni termometar</i> 	

BT 15-2.70

BT 15-2.70

BT 15-2.70 P (only for pastry trays - samo za poslastičarske poslužavnike)

Blast Chillers - Rashladne komore



Capacity - <i>Zapremina</i>	30 trays - 30 poslužavnika 30 trays - 30 poslužavnika	600 mm x 400 mm GN 1/1
Construction - <i>Izvedba</i>	Stainless steel - <i>Nerđajući čelik</i> AISI 304	
Voltage - <i>Napon</i>	400 V / 3 N / 50 Hz	
Internal useful dimensions (WDH) - <i>Korisne unutrašnje dimenzije (Š x D x V)</i>	700 mm x 805 mm x 1075 mm	
Dimensions (WDH) - <i>Dimenzije (Š x D x V)</i>	840 mm x 1340 mm x 1952 mm: 2002 mm	
Yield - <i>Učinak +90 °C → +3 °C</i>	70 kg	
Yield - <i>Učinak +90 °C → -18 °C</i>	55 kg	
Shipping data - <i>Podaci o isporuci</i>	Carton - <i>Kutija</i> 880 mm x 1400 mm x 2160 mm – 304 kg	
Notes - <i>Napomene</i>	Reversible door - <i>Reverzibilna vrata</i> USB Drive included - <i>Isporučuje se sa USB disk-jedinicom</i>	

Optionals - *Dodatna oprema*

■ **OPCIONO**

■ **NADOGRADNJA**

- Castors kit
- *Komplet točkova*



- Possibility to be remote controlled
- *Mogućnost daljinskog upravljanja*



- Ozone Sanitization
- *Dezinfekcija ozonom*



- Internal structure for pastry trays, variable pitch (10 mm)
- *Unutrašnjost predviđena za poslastičarske poslužavnike, s promenljivim razmakom (10 mm)*



- N. 1 pair of stainless steel guides for variable pitch structure (10 mm)
- *1 par vođica od nerđajućeg čelika za podešavanje razmaka (10 mm)*



- Water cooled condensing unit
- *Kondenzacioni agregat s vodenim hlađenjem*



- Seconde core probe
- *Drugi ubodni termometar*



The machine - Uređaj bez premca

Quality and power in one machine

Trolley blast chillers designed to satisfy the needs of industrial and handmade food sector users. The Blue TOUCH series: experience and reliability at the top of the table.

Kvalitet i snaga u jednom uređaju

Rashladne komore za police sa točkovima napravljene su da zadovolje potrebe korisnika iz industrijskog sektora i domaće radinosti. Linija Blue TOUCH: oličenje iskustva i pouzdanosti.

Control panel - Komande

- Blast chilling cycle - *Ciklus brzog rashlađivanja*
- Shock freezing cycle - *Ciklus brzog zamrzavanja*
- Thawing cycle - *Ciklus odmrzavanja*
- Ice cream function - *Funkcija za sladoled*
- Conservation cycle - *Ciklus održavanja*
- Programs library - *Biblioteka programa*



Features - *Odlike*



- Fan blades in composite resin
- Deep-formed internal floor for easy cleaning
- Core probe
- Insulated floor with external ramp
- Right hinged door
- USB Drive
- Remote condensing unit with 10 mt installation kit (except BT 20.80)

- *Lopatice ventilatora od kompozitne smole*
- *Unutrašnji pod oblikovan tehnikom dubokog izvlačenja omogućava lako čišćenje*
- *Ubodni termometar*
- *Izolovana vrata sa spoljašnjom rampom*
- *Desna vrata*
- *USB disk-jedinica*
- *Udaljeni kondenzacioni agregat s montažnim kompletom 10 m (osim BT 20.80)*

The models - *Modeli*

BT 20
BT 30
BT 40
BT 50

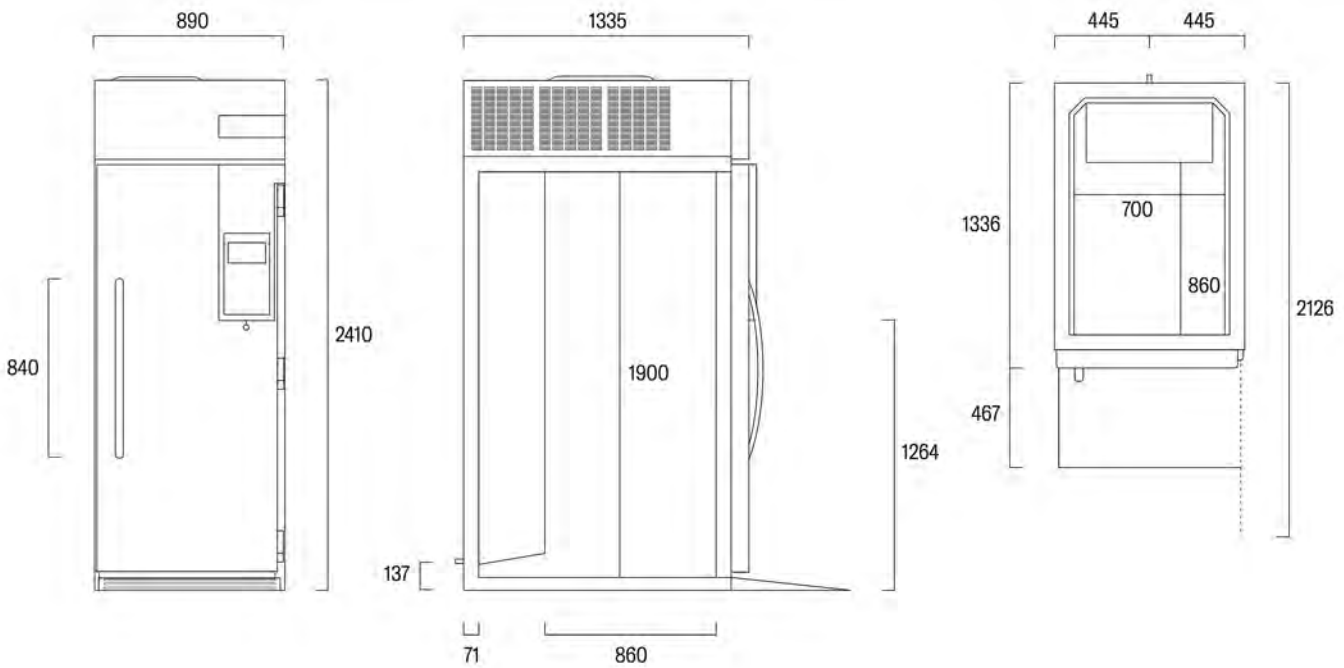
BT 20

BT 20.80 (integrated condensing unit - *integrirani kondenzacioni agregat*)

BT 20.80 RE (remote condensing unit - *udaljeni kondenzacioni agregat*)

BT 20.110 RE (remote condensing unit - *udaljeni kondenzacioni agregat*)

Blast Chillers - Rashladne komore



	1 trolley - 1 polica	GN 1/1
Capacity - Zapremina	1 trolley - 1 polica	GN 2/1
	1 trolley - 1 polica	600 mm x 800 mm
	Stainless steel - Nerđajući čelik AISI 304	
Construction - Izvedba		
Voltage - Napon	400 V / 3 N / 50 Hz	
Internal useful dimensions (WDH) - Korisne unutrašnje dimenzije (Š x D x V)	680 mm x 870 mm x 1850 mm	
Dimensions (WDH) - Dimenzije (Š x D x V)	890 mm x 1371 mm x 2410 mm	
Yield - Učinak +90 °C → +3 °C	BT 20.80 – BT 20.80 RE	80 kg
	BT 20.110 RE	110 kg
Yield - Učinak +90 °C → -18 °C	BT 20.80 – BT 20.80 RE	65 kg
	BT 20.110 RE	95 kg

Shipping data - Podaci o isporuci	BT 20.80	Wood cage - Drveni sanduk	1000 mm x 1560 mm x 2550 mm – 430 kg
	BT 20.80 RE – BT 20.110 RE	Wood cage - Drveni sanduk	1000 mm x 1560 mm x 2550 mm – 332 kg
	BT 20.80 RE – BT 20.110 RE	Carton - Kutija 3/4 KS	1100 mm x 1700 mm x 700 mm – 170 kg

Notes - Napomene	Insulated floor h 60 mm with external ramp - Izolovani pod visine 60 mm sa spoljašnjom rampom
	Trolley not supplied - Polica se ne isporučuje
	Left hinged door on request - Leva vrata na zahtev
	Monocoque version - Monoblok varijanta
	Recmote controlled - Daljinsko upravljanje
USB Drive included - Isporučuje se sa USB disk-jedinicom	

Optionals - Dodatna oprema

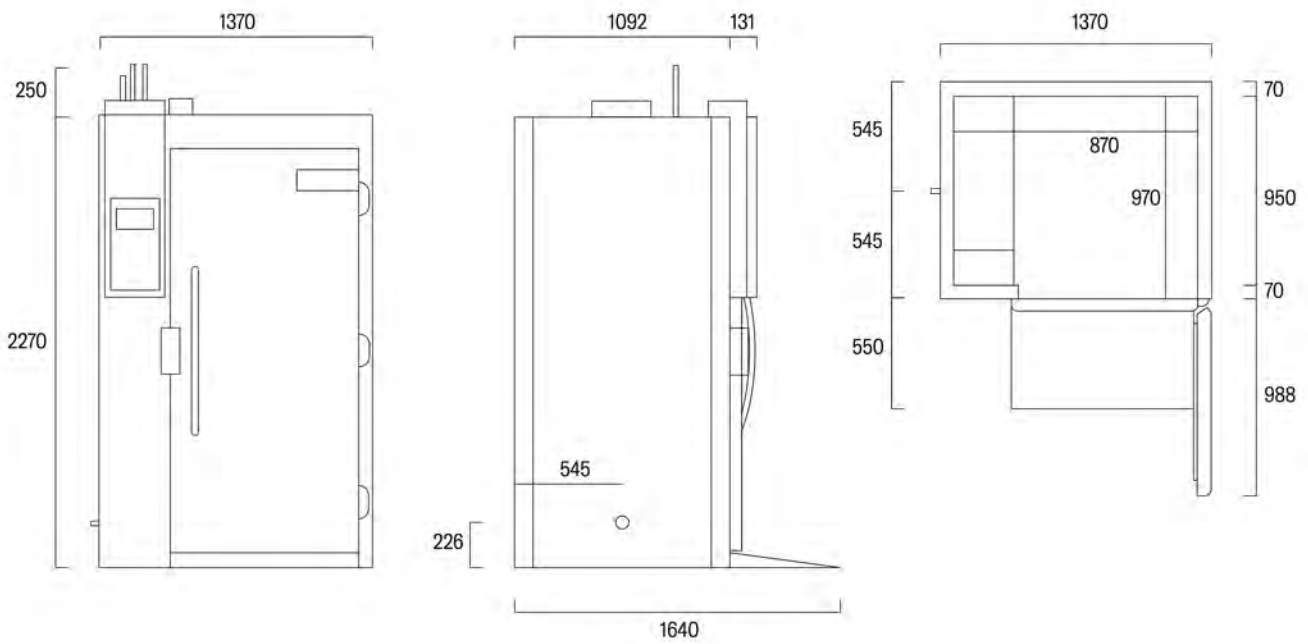
Ozone Sanitization Dezinfekcija ozonom	
Version without condensing unit Varijanta bez kondenzacionog agregata	
Additional installation kit Dodatni montažni komplet	
Disassembled panels Rasklopljeni paneli	
Seconde core probe Drugi ubodni termometar	
Supplement for condensing unit case Doplata za kućište rashladnog agregata	

BT 30

BT 30/110





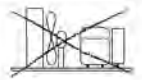


BT 30/140

Blast Chillers - Rashladne komore



Capacity - <i>Zapremina</i>	1 trolley - <i>1 polica</i>	GN 2/1	
	1 trolley - <i>1 polica</i>	600 mm x 800 mm	
Power - <i>Snaga</i>	BT 30/110	4 KS	
	BT 30/140	5,5 KS	
Construction - <i>Izvedba</i>	Stainless steel - <i>Nerđajući čelik</i> AISI 304		
Voltage - <i>Napon</i>	400 V / 3 N / 50 Hz		
Internal useful dimensions (WDH) - <i>Korisne unutrašnje dimenzije (Š x D x V)</i>	860 mm x 920 mm x 2000 mm		
Dimensions (WDH) - <i>Dimenzije (Š x D x V)</i>	1370 mm x 1210 mm x 2274 mm		
Yield - <i>Učinak</i> +90 °C → +3 °C	BT 30/110	110 kg	
	BT 30/140	140 kg	
Yield - <i>Učinak</i> +90 °C → -18 °C	BT 30/110	95 kg	
	BT 30/140	125 kg	
Shipping data - <i>Podaci o isporuci</i>	panels+evaporator - <i>paneli i isparivač</i>	Wood cage - <i>Drveni sanduk</i>	2500 mm x 1460 mm x 1120 mm – 450 kg
	BT 30/110	Carton - <i>Kutija</i>	700 mm x 800 mm x 1550 mm – 270 kg
	BT 30/140	Carton - <i>Kutija</i>	1580 mm x 960 mm x 840 mm – 310 kg
	Installation kit up to 10 mt included - <i>Isporučuje se s montažnim kompletom do 10 m dužine</i> The machine is delivered disassembled - <i>Uređaj se isporučuje u delovima</i> Insulated floor h 70 mm with external ramp - <i>Izolovani pod visine 70 mm sa spoljašnjom rampom</i> Trolley not supplied - <i>Polica se ne isporučuje</i> Remote controlled - <i>Daljinsko upravljanje</i> USB Drive included - <i>Isporučuje se sa USB disk-jedinicom</i>		

Optionals - *Dodatna oprema*

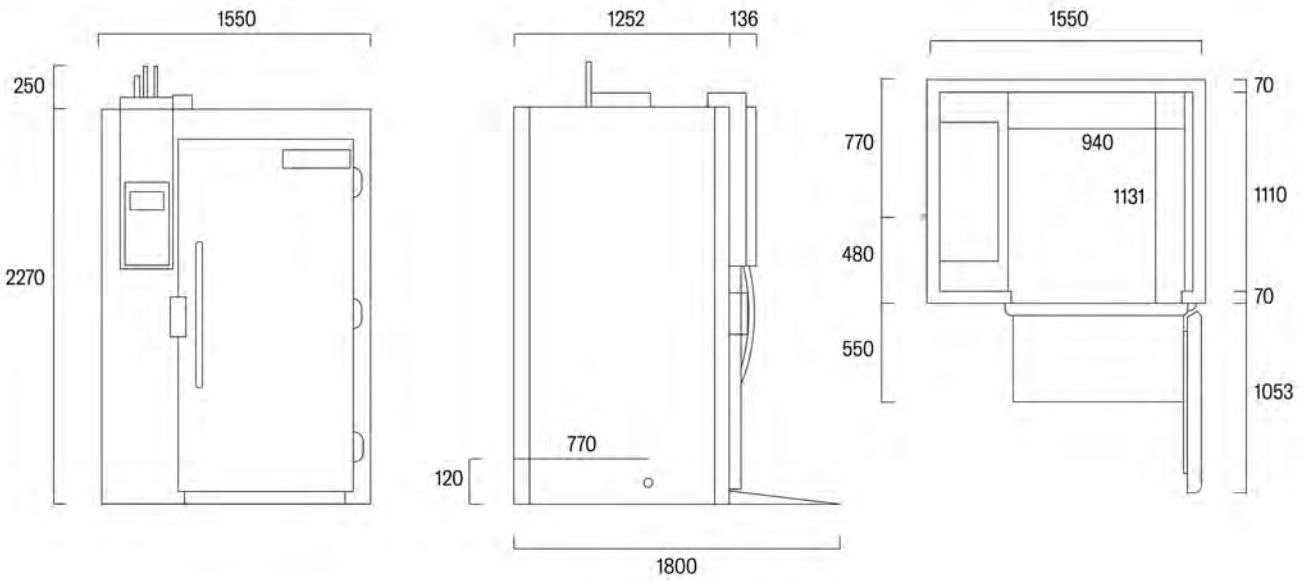
Ozone Sanitization <i>Dezinfekcija ozonom</i>	
Water cooled condensing unit <i>Kondenzacioni agregat s vodenim hlađenjem</i>	
Supplement for low noise condensing unit with sound-absorbent case <i>Doplata za bešumni kondenzacioni agregat sa zvučno izolovanim kućištem</i>	
Additional installation kit <i>Dodatni montažni komplet</i>	
Version without condensing unit <i>Varijanta bez kondenzacionog agregata</i>	
Additional door (tunnel) <i>Dodatna vrata (tunel)</i>	
Seconde core probe <i>Drugi ubodni termometar</i>	

BT 40

BT 40/150








BT 40/200

Blast Chillers - Rashladne komore



Capacity - <i>Zapremina</i>	1 trolley - 1 polica	GN 2/1
	1 trolley - 1 polica	800 mm x 1000 mm
Power - <i>Snaga</i>	BT 40/150	5,5 KS
	BT 40/200	7,5 KS
Construction - <i>Izvedba</i>	Stainless steel - <i>Nerđajući čelik</i> AISI 304	
Voltage - <i>Napon</i>	cabinet - <i>ormar</i>	400 V / 3 N / 50 Hz
	condensing unit - <i>kondenzacioni agregat</i>	400 V / 3 N / 50 Hz
Dimensions (WDH) - <i>Dimenzije (Š x D x V)</i>	1550 mm x 1370 mm x 2470 mm	
Yield - <i>Učinak +90 °C → +3 °C</i>	BT 40/150	150 kg
	BT 40/200	200 kg
Yield - <i>Učinak +90 °C → -18 °C</i>	BT 40/150	135 kg
	BT 40/200	175 kg
Shipping data - <i>Podaci o isporuci</i>	panels+evaporator - <i>paneli i isparivač</i>	Wood cage - <i>Drveni sanduk</i> 2500 mm x 1650 mm x 1440 mm – 580 kg
	BT 40/150	Carton - <i>Kutija</i> 1580 mm x 960 mm x 840 mm – 310 kg
	BT 40/200	Carton - <i>Kutija</i> 1580 mm x 960 mm x 840 mm – 320 kg
Notes - <i>Napomene</i>	Installation kit up to 10 mt included - <i>Isporučuje se s montažnim kompletom do 10 m dužine</i> The machine is delivered disassembled - <i>Uređaj se isporučuje u delovima</i> Insulated floor h 70 mm with external ramp - <i>Izolovani pod visine 70 mm sa spoljašnjom rampom</i> Trolley not supplied - <i>Polica se ne isporučuje</i> Remote controlled - <i>Daljinsko upravljanje</i> USB Drive included - <i>Isporučuje se sa USB disk-jedinicom</i>	

Optionals - *Dodatna oprema*

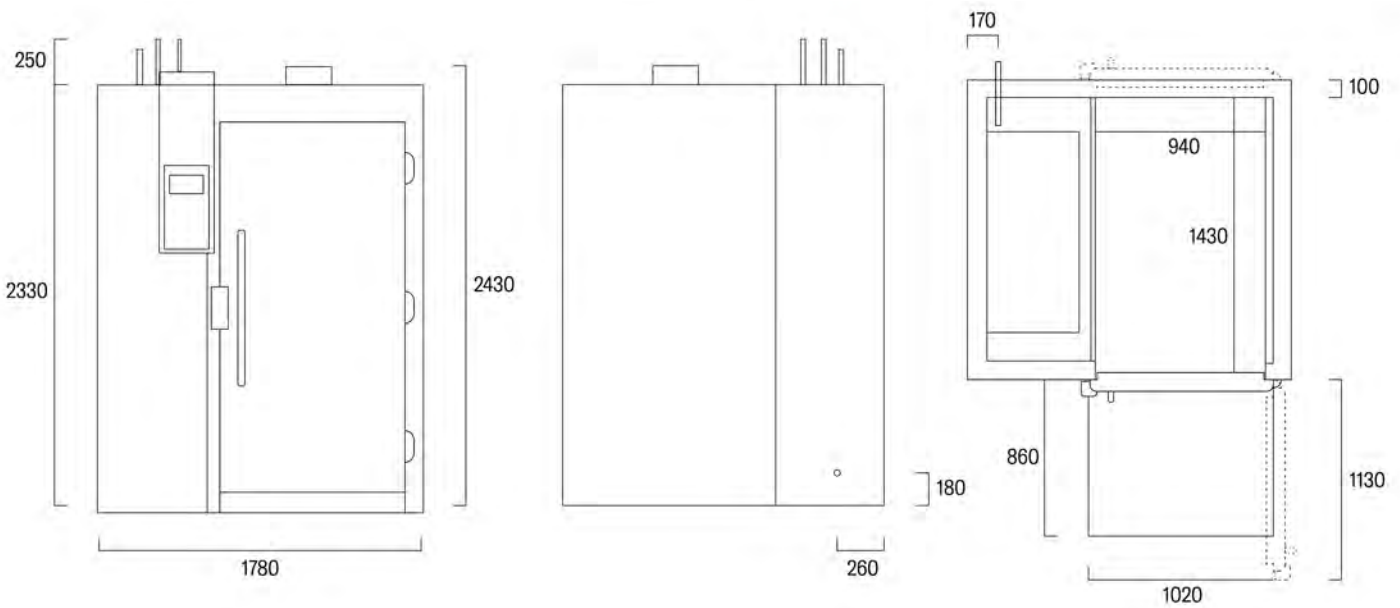
Ozone Sanitization <i>Dezinfekcija ozonom</i>	
Water cooled condensing unit <i>Kondenzacioni agregat s vodenim hlađenjem</i>	
Supplement for low noise condensing unit with sound-absorbent case <i>Doplata za bešumni kondenzacioni agregat sa zvučno izolovanim kućištem</i>	
Additional installation kit <i>Dodatni montažni komplet</i>	
Version without condensing unit <i>Varijanta bez kondenzacionog agregata</i>	
Additional door (tunnel) <i>Dodatna vrata (tunel)</i>	
Seconde core probe <i>Drugi ubodni termometar</i>	

BT 50

BT 50/270

BT 50/400

Blast Chillers - Rashladne komore










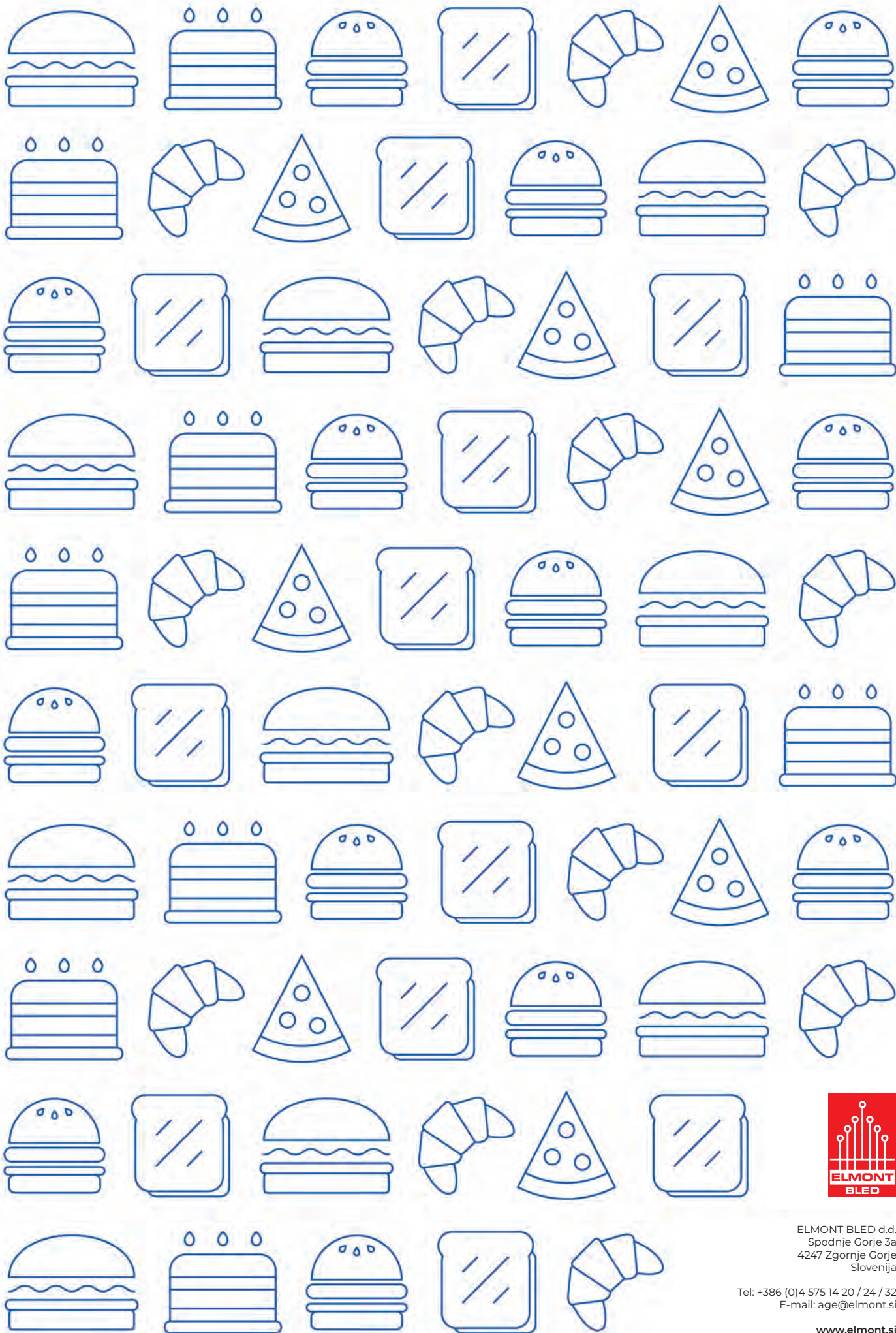
Capacity - <i>Zapremina</i>	2 trolley - 2 police	GN 2/1
	2 trolley - 2 police	600 mm x 800 mm
Power - <i>Snaga</i>	BT 50/270	10 KS
	BT 50/400	15 KS
Construction - <i>Izvedba</i>	Stainless steel - <i>Nerđajući čelik</i> AISI 304	
Voltage - <i>Napon</i>	cabinet - <i>ormar</i>	400 V / 3 N / 50 Hz
	condensing unit - <i>kondenzacioni agregat</i>	400 V / 3 N / 50 Hz
Internal useful dimensions (WDH) - <i>Korisne unutrašnje dimenzije (Š x D x V)</i>	1580 mm x 1430 mm x 2000 mm	
Dimensions (WDH) - <i>Dimenzije (Š x D x V)</i>	1780 mm x 1790 mm x 2330 mm	
Yield - <i>Učinak +90 °C → +3 °C</i>	BT 50/270	270 kg
	BT 50/400	390 kg
Yield - <i>Učinak +90 °C → -18 °C</i>	BT 50/270	250 kg
	BT 50/400	365 kg

Shipping data - <i>Podaci o isporuci</i>	panels+evaporator - <i>paneli i isparivač</i>	Wood box - <i>Drveni sanduk</i>	2460 mm x 1750 mm x 1320 mm – 770 kg
	evaporator - <i>isparivač</i>	Carton - <i>Kutija</i>	2200 mm x 1210 mm x 850 mm – 230 kg
	BT 50/270	Carton - <i>Kutija</i>	2450 mm x 1350 mm x 1450 mm – 580 kg
	BT 50/400	Carton - <i>Kutija</i>	2450 mm x 1350 mm x 1450 mm – 690 kg

Notes - <i>Napomene</i>	Installation kit up to 10 mt included - <i>Isporučuje se s montažnim kompletom do 10 m dužine</i>		
	The machine is delivered disassembled - <i>Uređaj se isporučuje u delovima</i>		
	Insulated floor h 100 mm with external ramp - <i>Izolovani pod visine 100 mm sa spoljašnjom rampom</i>		
	Trolley not supplied - <i>Polica se ne isporučuje</i>		
	Remote controlled - <i>Daljinsko upravljanje</i>		
	USB Drive included - <i>Isporučuje se sa USB disk-jedinicom</i>		

Optionals - *Dodatna oprema*

Ozone Sanitization <i>Dezinfekcija ozonom</i>	
Water cooled condensing unit <i>Kondenzacioni agregat s vodenim hlađenjem</i>	
Supplement for low noise condensing unit with sound-absorbent case <i>Doplata za bešumni kondenzacioni agregat sa zvučno izolovanim kućištem</i>	Price on request <i>Cena na upit</i> 
Additional installation kit <i>Dodatni montažni komplet</i>	
Version without condensing unit <i>Varijanta bez kondenzacionog agregata</i>	
Additional door (tunnel) <i>Dodatna vrata (tunel)</i>	
Seconde core probe <i>Drugi ubodni termometar</i>	



ELMONT BLED d.d.
Spodnje Gorje 3a
4247 Zgornje Gorje
Slovenija

Tel: +386 (0)4 575 14 20 / 24 / 32
E-mail: age@elmont.si

www.elmont.si