ICE QUEEN BL 3 GEL





Gelato Showcase

Frontal heated double-grazed glass, upward servo-assisted opening | sides in heated double-glazed glass and with mirror screen printing | laminated heated glass top | n.01 intermediate shelf complete with lighting | bright aluminium mirror profiles | no-spot 3000°K led lighting | operator compartment with PETG easy sliding | Tank insulated with ecological polyurethane and covered in stainless steel | ventilated refrigeration with airflow | reverse cycle defrost | electronic control unit and digital temperature reader flush with the worktop | worktop in polished steel | pre-arrangement for pans dim. $14\ ^3/_{16}\ X\ 6\ ^1/_2\ X\ 4\ ^3/_4\ [360x165x120]$ not supplied |

backlit ice cream flavor tags | supporting frame in galvanized steel with height adjustable stainless steel feet



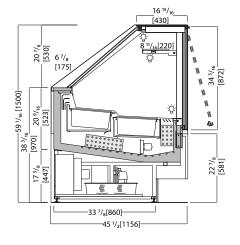












Technical







> Ventilated

Semi-Hermetic

R452A

Automatic/reverse cycle





220 V / 3 ph / 60 Hz



Data Sheet *Measurements are subject to revisions/updates, please refer to manufacturer's drawings at order confirmation *Create weight only

Model Code	Dimensions L x D x H Inches	Weight Lbs	Max Pwr. Consumpion W / A	Avg Operating Consumption KW/H	Cooling Power/Expansion BTU / °F	GAS Type
ICQBL3GEL12I (+PANELS)	45 1/4x45 1/2x59 1/16 \$\infty\$52 3/8x52 5/8x70 1/2	639 \$\text{353}	1800/4,5	1	2730 / -32.8	R452A
ICQBL3GEL18I (+PANELS)	64 ¹⁵ / ₁₆ x45 ¹ / ₂ x59 ¹ / ₁₆	794 3 485	2800/7,0	1,3	3856 / -32.8	R452A
ICQBL3GEL24I (+PANELS)	84 ⁵ /8x45 ¹ /2x59 ¹ / ₁₆	1014 \$3617	3400/8,5	1,8	4913 / -32.8	R452A
ICQBL3GEL12+12I (+PANELS)	84 ⁵ /8x45 ¹ /2x59 ¹ / ₁₆	1036	3600/10,0	1,9	2730+2730 / -32.8	R452A

Optionals:



CIV05-06;12 s/s trays for ice-cream cakes



GSG01 Stick ice-cream



s/s pan mm.

14 ³/₁₆x6 ¹/₂x4 ³/₄

CIV61

CIV63

s/s pan mm. 14 ³/₁₆x9 ¹³/₁₆x3 ¹/₈



CIV56 s/s dipper well



CIV18-20 Roller night blind



39.2 CIT37

Converter device from 0° to 39.2°F



CIT46 Remote assistance Kit wheels



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