

ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

BLAST CHILLERS/SHOCK FREEZERS FOR TRAYS

Model: BCT/15

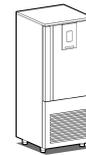
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NEW RUNNER

BLAST CHILLER / SHOCK FREEZER FOR 15 GN 1/1 / 600x400 TRAYS - Blast freezer which gets rapidly lower the core temperature of foods: chilling from +90°C to +3°C in 90 minutes and freezing from +90°C to -18°C in 240 minutes. Equipped with multifunction and multilingual electronic board that allows, thanks to the 7" color touch-screen graphic display, to easily organize the working cycles, to set multiple functions and to have a complete control on the blast chilling or freezing. Minimum air temperature -40°C



- Construction: made in stainless steel
- Core probe, USB door
- Internal capacity: 15 GN 1/1 trays or 600x400 mm trays/shelves (no GN 1/1 shelves)
- Position of technical compartment: placed below
- Refrigeration type: chilling from +90°C to +3°C in 90 minutes and freezing from +90°C to -18°C in 240 minutes, reaching minimum air temperature -40°C
- Control board panel: 7" touch screen control board
- Special cycles: continuous cycle, fish sanitizing cycle, pre-chilling, drying cycle. Recipe book
- Defrosting system: automatic with hot gas
- Evaporation of condensation water: manual tray
- Optional equipment: prearranged for remote system (R452A gas valve), GEMM-Cloud Wi-Fi supervising system
- Supply with: trays structure, 67 mm pitch
- Not included: trays/shelves

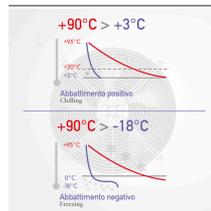


Technical Data:

Doors	nr	1
Capacity (gross)	l	321
Capacity of trays/shelves	mm	15 GN 1/1 o 15 EN (600x400)
External dimensions (WxDxH)	cm	80 x 82 x 200
Insulation thickness	mm	60
Tray pitch	mm	67
Ice-cream trays capacity	nr	21 (5 l - 360x160x120h mm)
Standard lock		NO
Standard light		NO
Yield* chilling / freezing	kg	+90/+3°C = Kg 70 +90/-18°C = Kg 60
Condensing unit		plug-in unit
Gas		R290
Ventilation control		NO
Humidity control		NO
Max abs. power	W	2906*
Cooling power	W	3172**
Input voltage		3x400V ~ 50Hz
Climate class		5
Packaging dimensions (WxDxH)	cm	87 x 91 x 220
Volume (gross)	mc	1,74
Net weight	kg	256
Gross weight	kg	266

*Evap. -10°C, Cond. +45°C / **Evap. -23,3 Cond. +54,4°C
Ambient temp. +30°C loading sample according to EN 17032:2018

DETAILS:



Chilling cycle



Special cycles screen



Special ventilation panel for easy cleaning



Fully customized GEMM 7" touch screen interface



Fan speed control at all stages



Stainless steel construction, with 60mm insulation thickness



Ecological gas (R290)

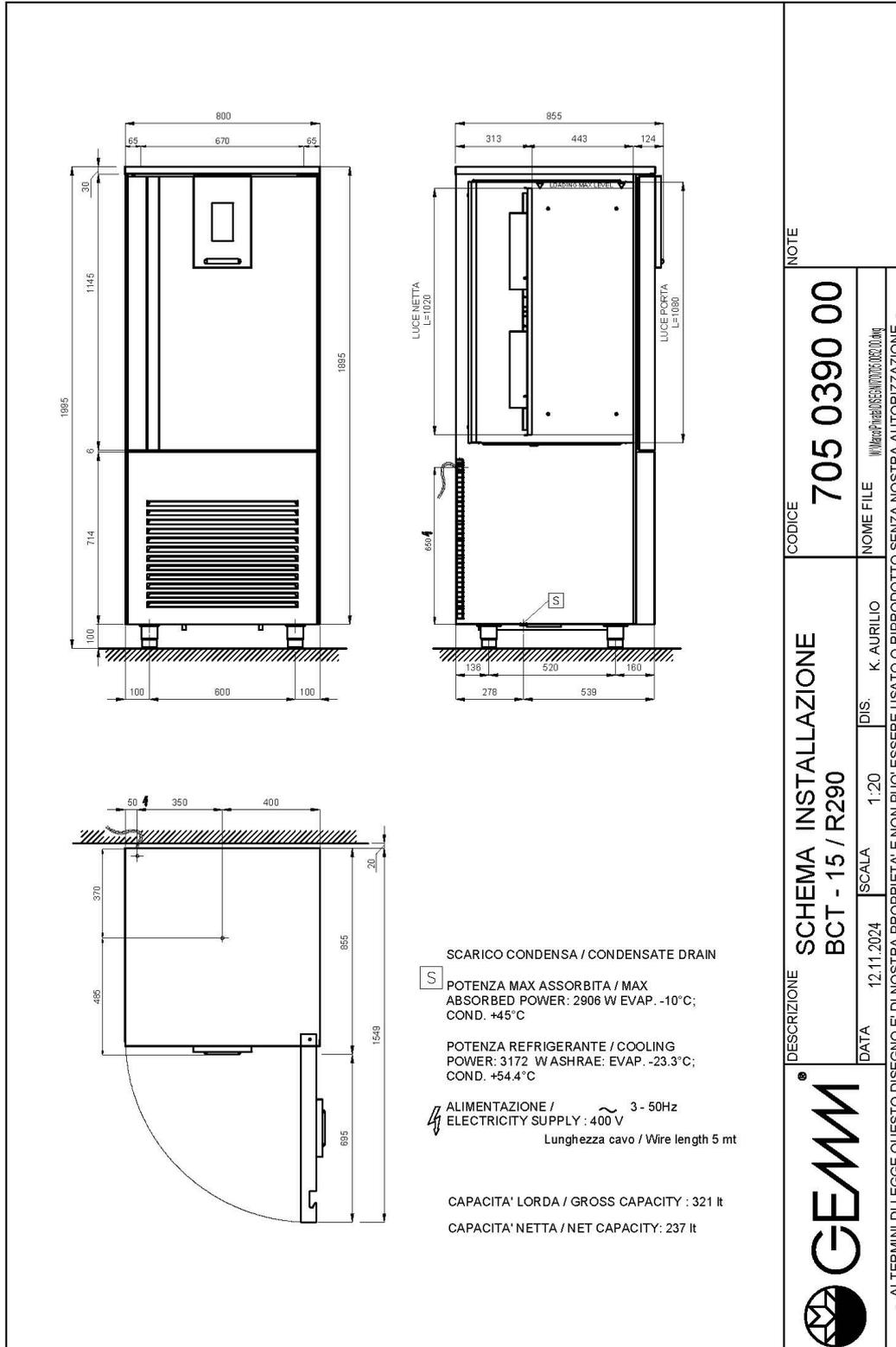


Remote monitoring system via GEMM-Cloud Wi-Fi connection

ACCESSORIES:

	Pastry structure for BCB(T)/15 60x40 cm trays pitch 16,5 mm (overprice)	45100204
	Pair of runners for cm 60x40 tray	45020503
	Stainless steel cm 60x40 shelf	45100242
	Set of Ø 100 castors	45000540
	Ozone sterilizer kit for BCT/05-10-15-24 (overprice)	45100228
	Heating probe for BCT (overprice)	45100232
	Multipoint probe for BCT (overprice)	45100233
	Water cooled condensing unit for BCB(T)/10-15-24 (overprice)	45100237
	Wi-Fi supervising system for AFLV, BCT (overprice)	45000563
	60Hz frequency	40200560

INSTALLATION DIAGRAM:



BCT/15 NEW