ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

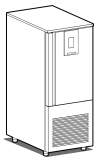
BLAST CHILLERS/SHOCK FREEZERS FOR TRAYS **Model: BCT/24** **Code: 45100126**

NEW RUNNER

BLAST CHILLER / SHOCK FREEZER FOR 12 GN 2/1 / 600x800 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 stainelss steel
- Core probe, USB door
- Internal capacity: 12 GN 2/1 trays or 600x800 mm trays/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
- Supply with: trays structure, 80 mm pitch
- Not included: trays/shelves



Technical Data:

Doors	nr	1
Capacity (gross)	l	592
Capacity of trays/shelves	mm	12 GN 2/1 o 12 EN (60x80)
External dimensions (WxDxH)	cm	80 x 120 x 200
Insulation thickness	mm	60
Tray pitch	mm	80
Ice-cream trays capacity	nr	36 (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		YES
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 132 x 220
Volume (gross)	mc	2,53
Net weight	kg	256
Gross weight	kg	274

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

CONTROL PANEL:

- 7” touchscreen interface for simple and intuitive use.
- Multifunctional and multilingual electronic board.
- Blast chilling selectable by time or probe inserted into the core of the product.

Selectable programs:

- Chilling: positive temperature blast chilling (+3°C);
- Hard chilling: ‘fast’ positive temperature blast chilling (+3°C in 90 minutes), during which the air temperature reaches -20°C;
- Freezing: deep freezing or freezing (-18°C in 240 minutes), during which the air

temperature reaches -40°C;
- Soft Freezing: ‘gentle’ deep freezing (-18°C in 240 minutes), during which the air temperature reaches -40°C;

Other cycles programming functions:

- Complete customization of all cycle parameters: time, ventilation level, cell temperature, etc.
- Possibility to create and save custom cycles for each type of food directly in the recipe book.
- Pre-set special cycles: pre-cooling, ice cream hardening, drying, fish sanitization, bottle cooling.
- Manual and automatic defrost.
- Customized blast chilling cycle: creation of blast chilling cycle in 4 distinct.
- phases according to time, room temperature, product temperature and ventilation.
- Automatic storage function at the end of the cycle.
- Integrated recipe book with storage capacity for up to 100 recipes.

Additional features and functionality:

- Continuous diagnostics with real-time display and alarm logging.
- Recipe upload and download.
- Machine operation history in Excel and CSV file formats.
- Machine parameterization and updates.
- Data transfer with remote monitoring system via GemmCloud Wi-Fi connection (ON REQUEST).
- HACCP alarm downloads.
- Remote assistance.
- Firmware updates and HACCP data download from the cloud.

DETAILS:



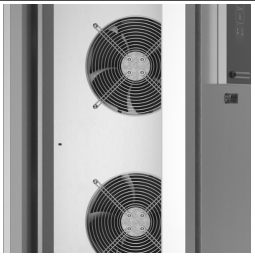
Stainless steel construction, with 60mm insulation thickness



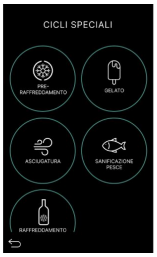
Special ventilation panel for easy cleaning



Fully customized GEMM 7" touch screen interface



Fan speed control at all stages



Special cycles screen



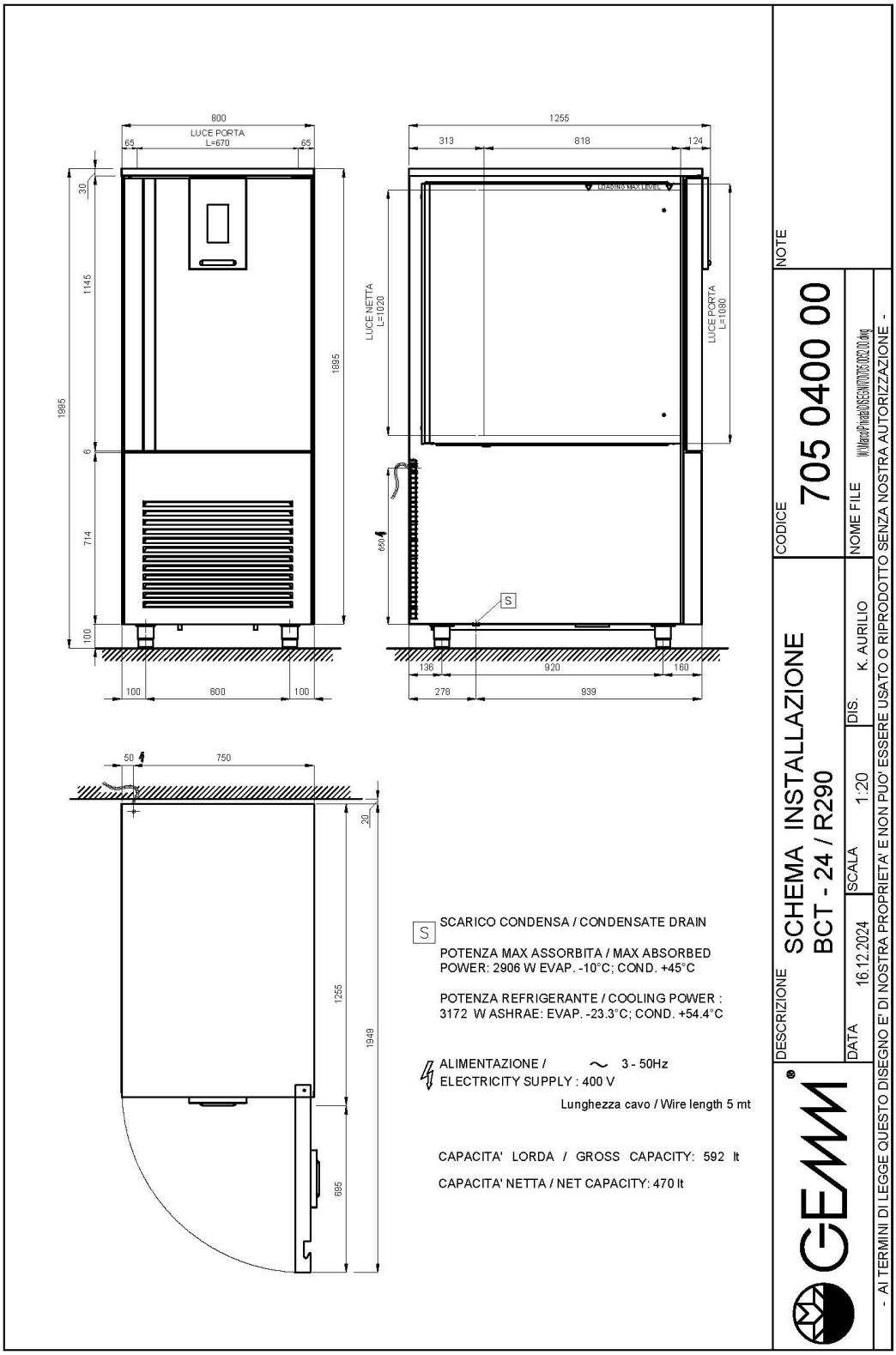
Ecological gas (R290)

Remote monitoring system via GEMM-Cloud Wi-Fi connection

ACCESSORIES:

	Pastry structure for BCT/24 60x80 cm trays pitch 16,5 mm (overprice)	45100206
	Pair of runners for cm 60x80 shelf	45020511
	Stainless steel 60x80 cm shelf	45020515
	Set of Ø 100 castors	45000540
O_3	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/24