ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

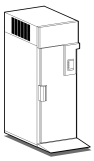
BLAST CHILLERS/SHOCK FREEZERS FOR TROLLEYS **Model: BCC/4008** **Code: 45100421**

NEW RUNNER

BLAST CHILLER / SHOCK FREEZER FOR 1 GN 2/1 - 600X800 TROLLEY - The MAXI range of blast chillers / shock freezers for trolleys is designed to meet the rapid chilling needs of medium- to large-scale laboratories, from catering facilities to semi-industrial pastry and bakery labs. Chilling from +90°C to +3°C in 90 minutes and freezing from +90°C to -18°C in 240 minutes, with a minimum air temperature of –40 °C. 7" touchscreen control panel with remote Wi-Fi supervision via GEMM-Cloud. Core probe, USB port and GEMM-Cloud come as standard.



- Construction: internal finish in AISI 304 stainless steel
- 70 mm thick insulating panels made by injecting CFC- and HCFC-free expanded polyurethane (43 kg/m³) between two AISI 304 stainless steel sheets, with a thermal transmittance of U = 0.23 W/m²K
- Reinforced, insulated, and R12-rated anti-slip floor made of 15/10 thick AISI 304 stainless steel, with trolley entrance ramp.
- Internal capacity: 1 GN 2/1 or 600x800 mm trolley
- Position of technical compartment: on top
- 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: pre-cooling, ice cream hardening, drying, fish sanitization, bottle cooling
- Defrosting system: automatic with hot gas
- Evaporation of condensation water: condensation drain pipe (prearrange water drain)
- Machine supplied assembled
- Equipment suitable for floor recessed installation
- Supply with: core probe, USB, GEMM-Cloud Wi-Fi supervising system
- Not included: trolleys, piping for connection to the condenser unit, and gas charging



Technical Data:

Doors	nr	1
Trolley capacity	nr	1 GN 2/1/60x80
External dimensions (WxDxH)	cm	89 x 148 x 242
Insulation thickness	mm	70
Internal dimensions (WxDxH)	cm	71 x 90 x 187
Evaporators	nr	1
Standard lock		YES
Standard light		NO
Yield* chilling / freezing	kg	+90/+3°C = Kg 95 +90/-18°C = Kg 75
Condensing unit		plug-in unit
Compressor power	Hp	3x1,5
Gas		R290
Ventilation control		YES
Humidity control		NO
Max abs. power	W	4450*
Cooling power	W	4764**
Input voltage		3x400V ~ 50Hz
Climate class		5
Packaging dimensions (WxDxH)	cm	101 x 163 x 256
Volume (gross)	mc	4,21
Net weight	kg	477
Gross weight	kg	522

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

•Compensation valve.
•No. 1 vertical evaporator with high heat exchange coefficient, multicircuit, with anticorrosion cataphoresis treatment, which thanks to the air conveyors guarantees high performance avoiding food dehydration.
•Evaporators equipped with 3 fans each, ensuring uniform cooling of the product on the trolley.
•Air speed: 0.7-7 m/s - Variable through the controller of the shock freezer.
•Air flow per evaporator: 54000 m³/h.
•Hot gas defrost for evaporators to improve defrost quality and reduce time. Automatic defrost does not activate during the cycle but only during the storage phase to avoid compromising the product inside.
•Evaporator walls accessible for easy cleaning and maintenance.
•Instant fan stop when the door is opened.
•Internal stainless steel bumpers provided for proper trolley positioning.
•Provided needle probe for core temperature control of the product with “L” shaped handle.
•No. 3 Open 1,5Hp high-reliability condensing units with EMBRACO compressors.
•High-performance condenser sized to ensure operation at ambient temperature of 40°C (climatic class 5).
•Variable condenser fan speed.

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.

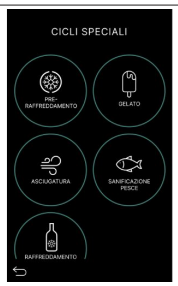
Additional features and functionality:

- 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:



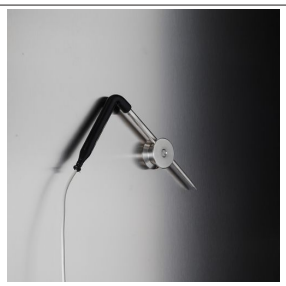
Home electronic board touch screen 7"



Special cycles screen



Control panel detail with tempered smoked glass



Core probe



Hinge detail for swing door



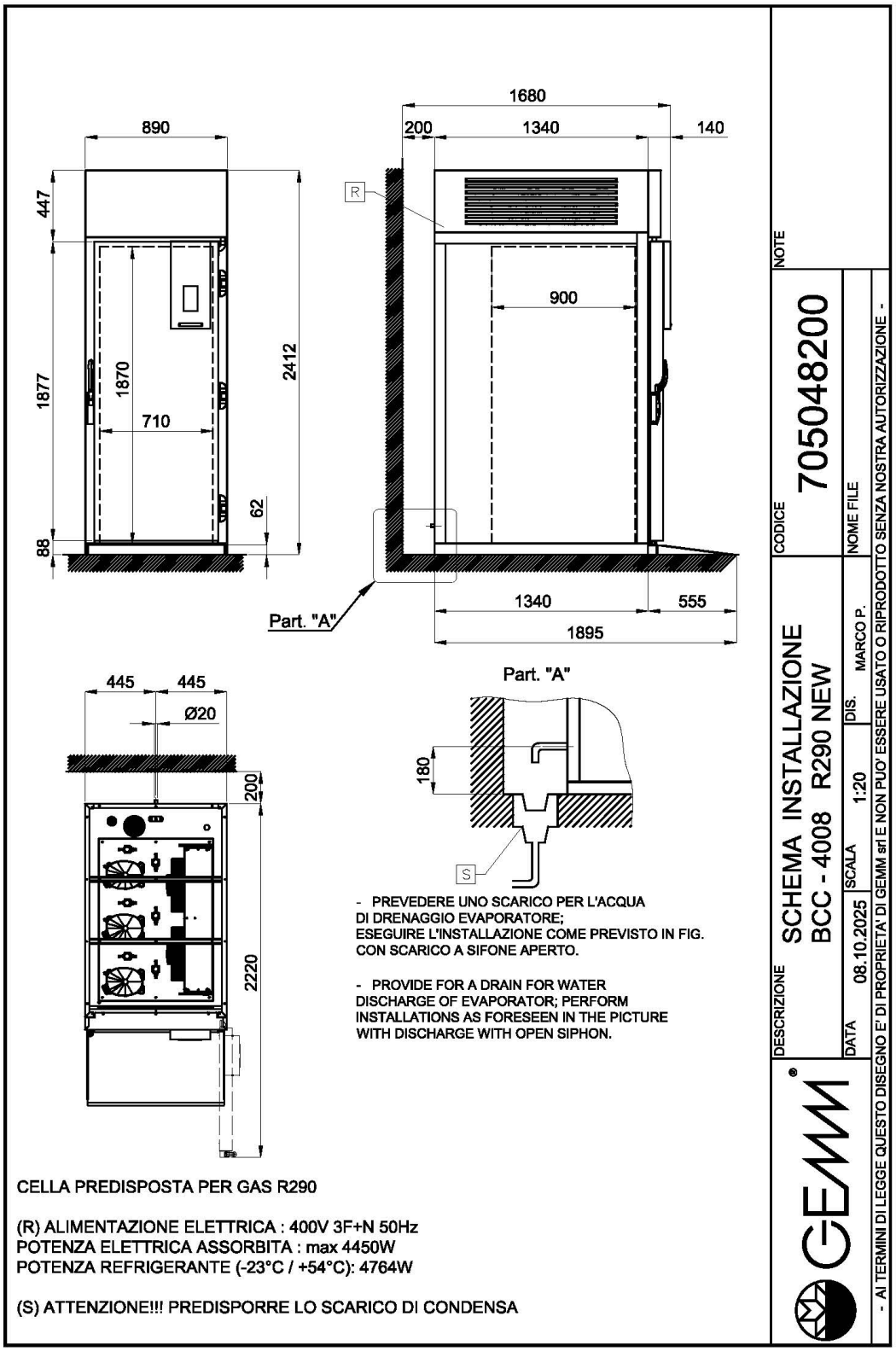
Reinforced stainless steel floor with internal bumper

Remote monitoring system via GEMM-Cloud Wi-Fi connection

ACCESSORIES:

O_3	Ozone sterilizer kit for BCC/4008-4011-4014-6015 (overprice)	45100912
	Water cooled condensing unit for BCC/4008 (overprice)	45100921
	110 cm long stainless steel ramp BCC/4008 BCC/4011 BCC/4014(P) (overprice)	45100961
	Thawing function for BCC/4008-4011 (overprice)	
	60Hz frequency	40200560

INSTALLATION DIAGRAM:



BCC/4008