

ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

BLAST CHILLERS/SHOCK FREEZERS FOR TROLLEYS

Model: BCC/6015

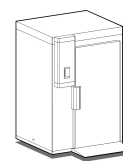
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NEW RUNNER

BLAST CHILLER / SHOCK FREEZER FOR 1 800x1000 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, rounded corners
- 100 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 $U = 0.23 \text{ W/m}^2\text{K}$
- Insulated and reinforced AISI 304 stainless steel cold room floor with no. 1 trolley access ramp (524 mm).
- Internal capacity: no. 1 GN 2/1 or 800x1000 trolley
- Position of technical compartment: on top
- Control board panel: 7" TOUCH screen control board
- Special cycles: pre-cooling, ice cream hardening, drying, fish sanitization, bottle cooling
- Defrosting system: with hot gas
- Evaporation of condensation water: condensation drain pipe (prearrange water drain)
- Machine supplied not assembled
- Supply with: Core probe, USB port, GEMM-Cloud Wi-Fi supervising system included
- Not included: trolleys





Technical Data:

Doors	nr	1
Trolley capacity	nr	1 80x100
External dimensions (WxDxH)	cm	160 x 155 x 243
Insulation thickness	mm	100
Internal dimensions (WxDxH)	cm	90 x 110 x 200
Standard lock		YES
Standard light		NO
Yield* chilling / freezing	kg	+90/+3°C = Kg 150 +90/-18°C = Kg 130
Condensing unit		remote condensing unit
Compressor power	Hp	6
Ventilation control		YES
Humidity control		NO
Max abs. power	W	805 / 8400*
Cooling power	W	7300**
Input voltage		3x400V ~ 50Hz
Climate class		5
Volume (gross)	mc	10,6

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

FEATURES OF COOLING SYSTEM AND COMPONENTS:

- 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: 10,500 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.
- Open 6.0 Hp high-reliability condensing unit with BITZER compressor.
- 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;
- 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.
 - 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.
 - HACCP alarm downloads.
 - Remote assistance.
 - Firmware updates and HACCP data download from the cloud.

DETAILS:



Home electronic board touch screen 7"



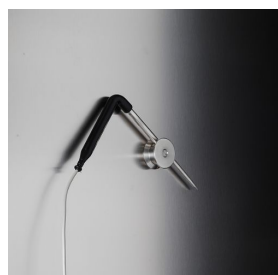
Special cycles screen



Control panel detail with tempered smoked glass



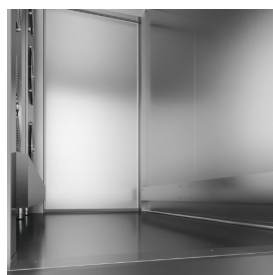
Heavy-duty handle in AISI 304 stainless steel



Core probe



Hinge detail for swing door













Reinforced stainless steel floor with internal bumper



Remote monitoring system via GEMM-Cloud Wi-Fi connection

ACCESSORIES:

	Additional pass-through door for BCC/6015(P) BCC/8027 (P) (overprice)	45100953
	Ozone sterilizer kit for BCC/4008-4011-4014-6015 (overprice)	45100912
	Water cooled condensing unit for BCC/4014 BCC/6015 (overprice)	45100925
	Low noise housing condensing unit for BCC/6015P (overprice)	45100943
	110 cm long stainless steel ramp BCC/6015(P) BCC/8027(P) (overprice)	45100963
	Left hinged door for BCC/6015(P) BCC/8027(P) (overprice)	45100973
	Winter kit for remote condensing unit BCC/4011 4014 4014P 6015 6015P 8027 (overprice)	45100917
	Thawing function for BCC/414-6015 (overprice)	
	Version without condensing unit for BCC/4014 BCC/6015 (deduction)	
	60Hz frequency	40200560

