

# ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

BLAST CHILLERS/SHOCK FREEZERS FOR TROLLEYS Model: BCC/8027 Code: 45100820

**NEW RUNNER** 

BLAST CHILLER / SHOCK FREEZER FOR 2 GN 2/1 - 600X800 TROLLEYS -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
- 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 =  $0.23 \text{ W/m}^2\text{K}$
- Reinforced, insulated, and R12-rated anti-slip floor made of 15/10 thick AISI 304 stainless steel, with trolley entrance ramp.
- Internal capacity: no. 2 GN 2/1 or 600x800 trolleys
- 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: with hot gas
- Evaporation of condensation water: condensation drain pipe (prearrange water drain)
- · Machine supplied not 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         2 GN 2/1/60x80           External dimensions (WxDxH)         cm         160 x 225 x 243           Insulation thickness         mm         100           Internal dimensions (WxDxH)         cm         90 x 180 x 200           Standard lock         YES           Standard light         NO           Yield* chilling / freezing         kg         +90/+3°C = Kg 270           Condensing unit         remote condensing unit           Compressor power         Hp         12           Ventilation control         YES           Humidity control         NO
External dimensions (WxDxH)  Insulation thickness  Internal dimensions (WxDxH)  Standard lock  Standard light  Yield* chilling / freezing  Condensing unit  Compressor power  Ventilation control  Tom  160 x 225 x 243  Tom  100  90 x 180 x 200  90 x 180 x 200  Fig. 100  90 x 180 x 200  90 x 180 x 200  Fig. 100  Fig.
Insulation thickness mm 100 Internal dimensions (WxDxH) cm 90 x 180 x 200 Standard lock YES Standard light NO Yield* chilling / freezing kg +90/+3°C = Kg 270 +90/-18°C = Kg 250 Condensing unit remote condensing unit Compressor power Hp 12 Ventilation control
Internal dimensions (WxDxH)  Standard lock  Standard light  Yield* chilling / freezing  Kg  Condensing unit  Compressor power  Ventilation control  Cm  90 x 180 x 200  YES  kg  +90/+3°C = Kg 270 +90/-18°C = Kg 250  Fremote condensing unit  Temote condensing unit  YES
Standard lock Standard light  Yield* chilling / freezing  Kg  +90/+3°C = Kg 270 +90/-18°C = Kg 250  Condensing unit  Compressor power  Hp  12  Ventilation control
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Condensing unit Compressor power Hp 12 Ventilation control  Temote condensing unit Ph 12 YES
Compressor power Hp 12 Ventilation control YES
Ventilation control YES
Humidity control NO
Max abs. power W 1711 / 15400*
Cooling power W 11820**
Input voltage 3x400V ~ 50Hz
Climate class 5
258 x 173 x 166
Packaging dimensions (WxDxH) cm 258 x 173 x 89
217 x 147 x 145
Volume (gross) mc 16
Gross weight kg 1552

\*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. 2 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 12.0 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:**



Control panel detail with tempered smoked glass



Core probe



Hinge detail for swing door



Special cycles screen



Home electronic board touch screen 7"



Remote monitoring system via GEMM-Cloud Wi-Fi connection

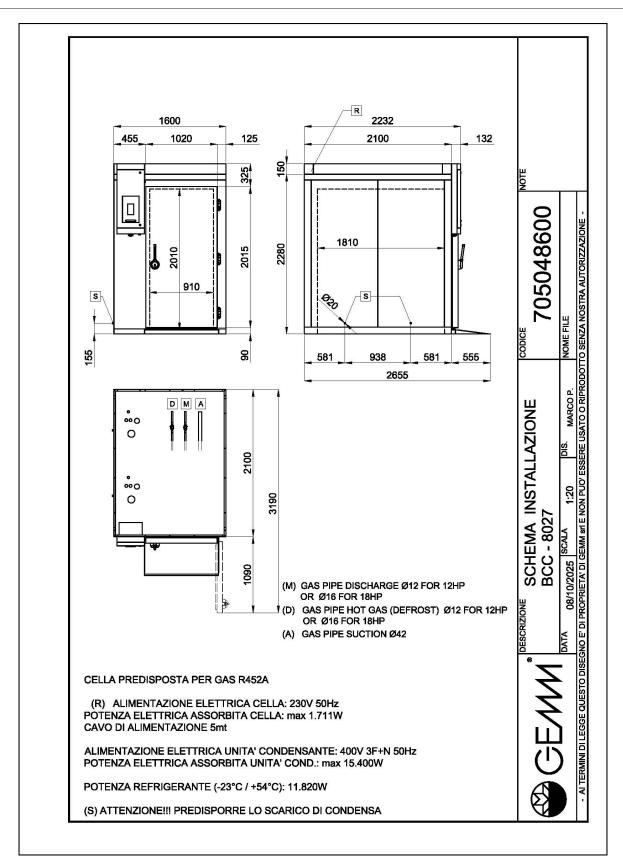


# ACCESSORIES:

	Additional pass-through door for BCC/6015(P) BCC/8027 (P) (overprice)	45100953
O <sub>3</sub>	Ozone sterilizer kit for BCC/8027 (overprice)	45100914
*	Water cooled condensing unit for BCC/8027 (overprice)	45100929
<b>⊗</b> ⊗.	Low noise housing condensing unit for BCC/8027 (overprice)	45100947
	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
<b>*</b> *	Winter kit for remote condensing unit BCC/4011 4014 4014P 6015 6015P 8027 (overprice)	45100917
*	Thawing function for BCC/8027 (overprice)	
	Version without condensing unit for BCC/8027 (deduction)	
4	60Hz frequency	40200560



### **INSTALLATION DIAGRAM:**



BCC/8027