

## ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

**MULTIFUNCTION FOR TRAYS**

**Model: BCM/05**

**Code: 45101520**

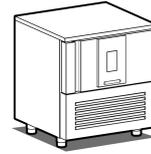
*NEW RUNNER*

MULTIFUNCTION BLAST CHILLER 5 GN 1/1 / 600x400

TRAYS – Multifunction blast chiller that allows to set different working cycles: blast chilling (hard/soft) and freezing, leavening function with humidity producer, slow cooking function (+70 °C). The 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 over the equipment. Wi-Fi supervising system via Gemm Cloud platform included. Minimum air temperature -40°C



- Construction: made in stainless steel
- Core probe, USB door, GEMM-Cloud as standard
- Internal capacity: 5 GN 1/1 trays or 600x400 mm cm trays/shelves (no GN 1/1 shelves)
- Position of technical compartment: placed below
- Refrigeration type: hard/Soft chilling or freezing by time or by probe, leavening function with humidity producer, slow cooking function (+70°C), thawing function
- 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)
- Supply with: trays structure, 67 mm pitch
- Not included: trays/shelves



## Technical Data:

Doors	nr	1
Capacity (gross)	l	102
Capacity of trays/shelves	mm	5 GN 1/1 o 5 EN (600x400)
External dimensions (WxDxH)	cm	80 x 75 x 90
Insulation thickness	mm	60
Tray pitch	mm	67
Standard lock		NO
Standard light		NO
Temperature	°C	max +70°C
Yield* chilling / freezing	kg	+90/+3°C = Kg 22 +90/-18°C = Kg 15
Condensing unit		plug-in unit
Gas		R290
Ventilation control		NO
Humidity control		NO
Relative humidity	ur%	0-100%
Max abs. power	W	1470*
Cooling power	W	1039**
Input voltage		1x230V ~ 50Hz
Climate class		5
Packaging dimensions (WxDxH)	cm	87 x 84 x 107
Volume (gross)	mc	0,78
Net weight	kg	114
Gross weight	kg	124

\*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:

### 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;
  - **Automatic proofing:** allows dough to be ready at the desired time. Temperature, humidity (0-100%), and ventilation are precisely controlled;
  - **Instant proofing:** ensures perfect dough rising in a short time without interruptions, thanks to precise humidity (0-100%) and ventilation control;
  - **Slow cooking:** cooks at low temperature for extended times (+70°C);
- Complete customization of all cycle parameters: time, ventilation level, cell temperature, humidity (0-100%), 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, dehydration function, chocolate function
  - 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:



7" touch screen interface



Fan speed control at all stages



Cycle screen



Retarder proofer cycle



Remote monitoring system via GEMM-Cloud Wi-Fi connection



Ecological gas (R290)

## ACCESSORIES:

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Pastry structure for BCB(T)/05 60x40 cm trays pitch 16,5 mm (overprice)

45100200



Pair of runners for cm 60x40 tray

45020503



Set of Ø 100 castors

45000540

Stainless steel GN 1/1 shelf

45100240



Stainless steel cm 60x40 shelf

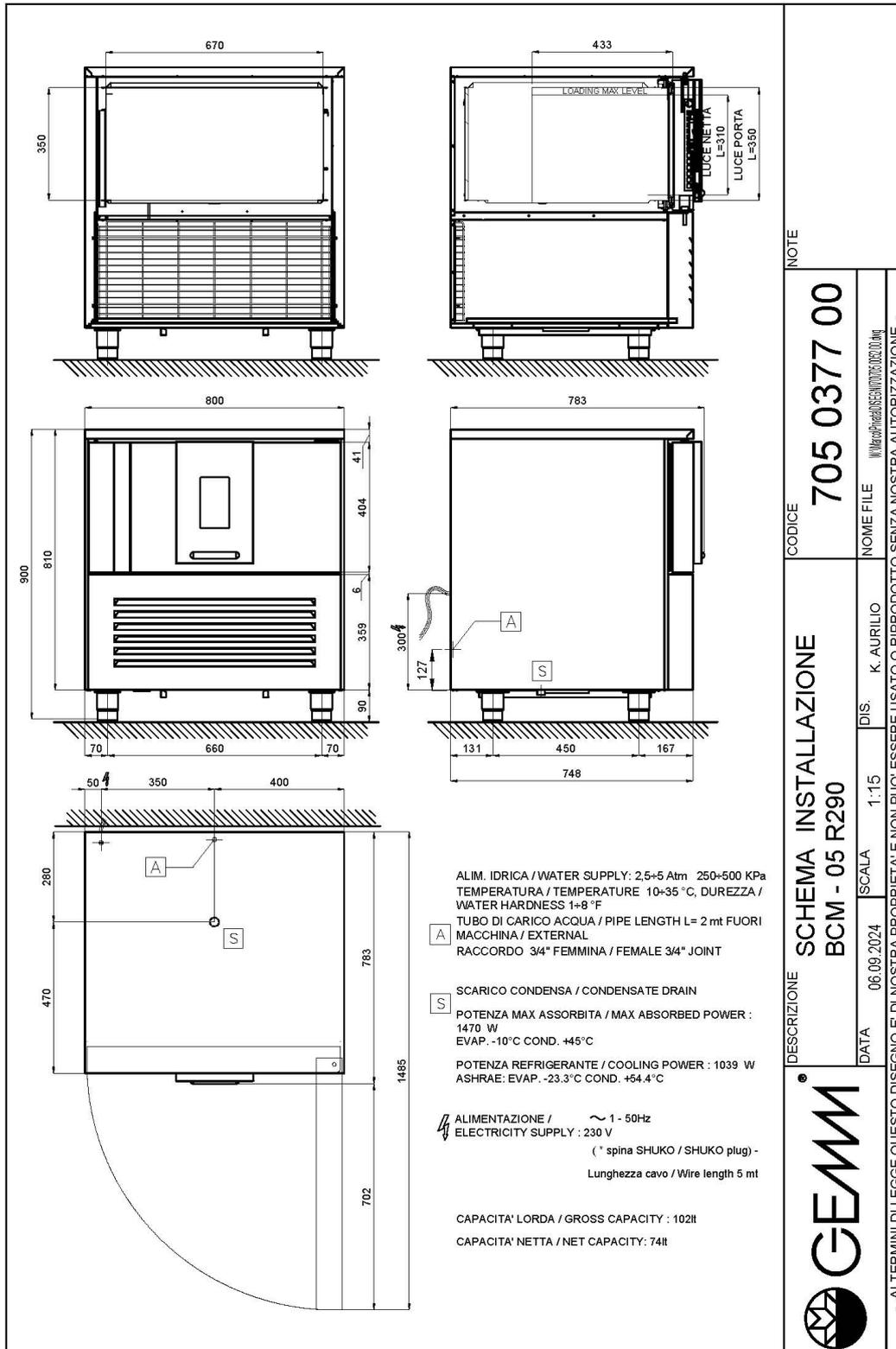
45100242



60Hz frequency

40200560

## INSTALLATION DIAGRAM:



BCM/05 NEW