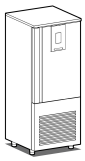
ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

MULTIFUNCTION FOR TRAYS **Model: BCM/15** **Code: 45101524**

NEW RUNNER

MULTIFUNCTION BLAST CHILLER 15 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 stainelss steel
- Core probe, USB door, GEMM-Cloud as standard
- Internal capacity: 15 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
- Supply with: trays structure, 67 mm pitch, core probe, GEMM-Cloud Wi-Fi supervising system
- Not included: trays/shelves



Technical Data:

Doors	nr	1
Capacity (gross)	l	321
Capacity of trays/shelves	mm	15 GN 1/1 o 15 EN (600x400)
External dimensions (WxDxH)	cm	80 x 82 x 200
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 70 +90/-18°C = Kg 60
Condensing unit		plug-in unit
Gas		R290
Ventilation control		YES
Humidity control		YES
Relative humidity	ur%	0-100%
Max abs. power	W	2906*
Cooling power	W	3172**
Input voltage		3x400V ~ 50Hz
Climate class		5
Packaging dimensions (WxDxH)	cm	87 x 91 x 220
Volume (gross)	mc	1,74
Net weight	kg	256
Gross weight	kg	266

*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).

Other cycles programming functions:

- 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, dehydratation 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.

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.
- 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

Working cycle screen

Retarder proover cycle

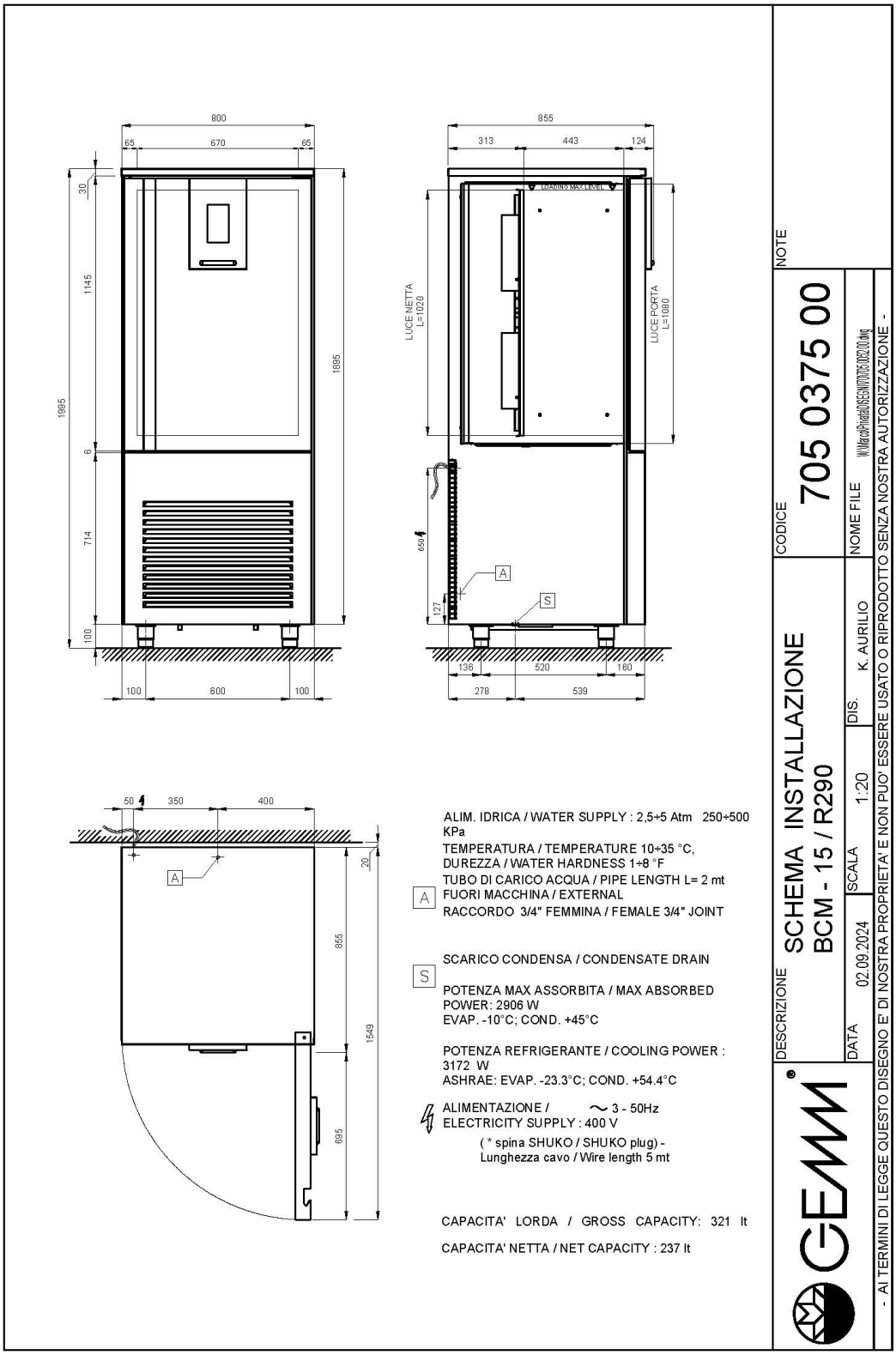
Remote monitoring system via GEMM-Cloud Wi-Fi connection

Ecological gas (R290)

ACCESSORIES:

	Pastry structure for BCB(T)/15 60x40 cm trays pitch 16,5 mm (overprice)	45100204
	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/15 NEW