ICE CREAM|PASTRY|PROFESSIONAL KITCHENS

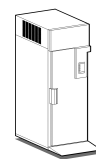**MULTIFUNCTION FOR TROLLEYS**   **Model: BCM/4008**   **Code: 45102110**

NEW RUNNER

MULTIFUNCTION BLAST CHILLER FOR 1 GN 2/1 - 600X800 TROLLEY - 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: 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 trolley
• Position of technical compartment: on top
• 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: 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

GEMM®

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		YES
Temperature	°C	max +70°C
Yield* chilling / freezing	kg	+90/+3°C = Kg 95 +90/-18°C = Kg 75
Condensing unit		plug-in unit
Compressor power	Hp	3
Gas		R452A
Ventilation control		YES
Humidity control		YES
Relative humidity	ur%	0-100%
Max abs. power	W	4999*
Cooling power	W	3980**
Input voltage		3x400V ~ 50Hz
Climate class		5
Packaging dimensions (WxDxH)	cm	106 x 170 x 256
Volume (gross)	mc	4,613
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

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 3.0 Hp high-reliability condensing unit with BITZER compressor.
•High-performance condenser sized to ensure operation at ambient temperature of 40°C (climatic class 5).
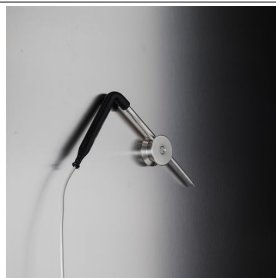•Variable condenser fan speed.

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;
• *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, 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.
-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:

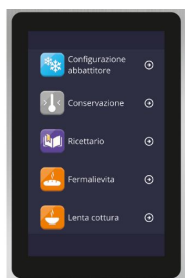Heavy-duty handle in AISI 304 stainless steel
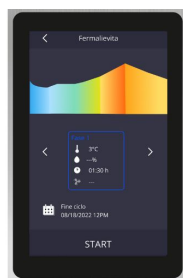

Core probe

Hinge detail for swing door

Reinforced stainless steel floor with internal bumper

7" touch screen interface

Cycle screen

Retarder proover cycle

ACCESSORIES:

O₃	Ozone sterilizer kit for BCC/4008-4011-4014-6015 (overprice)	45100912
		45100921
	110 cm long stainless steel ramp BCC/4008 BCC/4011 BCC/4014(P) (overprice)	45100961
	60Hz frequency	40200560