



BCC 6015

BLAST CHILLER FOR TROLLEYS | REMOTE CONDENSING UNIT (10 M MAX.)

Eurodib Blast Chillers for Trolleys by Gemm are designed to meet the medium to large-scale food preparation needs, from restaurant kitchens to semi-industrial operators. Built entirely of AISI 304 stainless steel, fitted with reinforced insulated floors and ramps. High-performance condensing units with variable fan speed allow for consistent temperature control. 7" touch-screen control board (displays in 8 languages) including programs like: continuous cycle for ice cream, fish sanitizing cycle and a self-diagnostic system. USB device and core probe included.

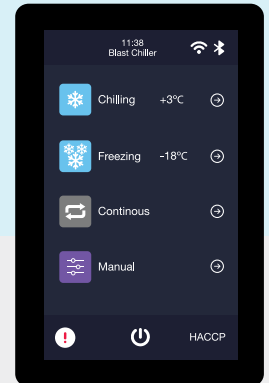


GENERAL FEATURES

- Working cycle: by time or probe
- Core probe ("L" handle) included for core temperature control
- Automatic core probe detection: switch to probe mode
- Internal LED light
- Immediate fan interruption upon door opening
- Heated frame and threshold, three-chamber magnetic seal, compensation valve
- Internal stainless steel AISI 304 finish and rounded corners with R=15 mm
- Insulating panels (100 mm thick): injected with CFC and HCFC-free polyurethane foam of 42 Kg/m³ between two AISI 304 stainless steel sheets, with thermal transmittance of U=0.23 W/m²K
- Insulated (90 mm) and reinforced floor in 15/10 mm AISI 304 stainless steel
- Suitable for recessed floor installation
- Standard ramp included (21.7")

7"

Touchscreen



CONTROL PANEL

- Hard/soft chilling and blast freezing
- Customize the parameters of each cycle: time, ventilation speed, temperature, etc.
- Create your own recipe book: save up to 100 different chilling/freezing cycles
- Special preset cycles: pre-cooling, ice cream hardening, room drying, fish sanitation
- Manual and automatic defrost
- Customized blast chilling cycle: create 4 distinct phases according to time, room temperature, product temperature and ventilation
- Automatic storage function and option to save the recipe at the end of each new cycle
- Preset recipes included
- Continuous diagnostic and alarm display

INTERNAL FEATURES

- No. 1 vertical evaporator
- high thermal exchange coefficient
- Multi-circuit
- Anticorrosion cataphoresis treatment
- Air conveyors facilitate high performance without dehydrating products
- Evaporators equipped with no. 3 fans. Air speed: 0.7-7 m/s, variable through the control board. Air range for each evaporator: 10,500 m³/h
- Automatic defrost outside working cycles only
- Accessible evaporator wall to facilitate cleaning and maintenance
- Stainless steel bumper

REMOTE CONDENSER

- Remote condensing unit (6.0 HP) with BITZER compressor
- Constant monitoring with condensing unit control panel
- Alarms for low/high pressure, compressor oil overheating, and compressor thermal overload are displayed simultaneously on the blast chiller and condensing units' control boards
- Supplied with 10 m pipe kit for condensing unit installation (32.8 ft.)

ACCESSORIES

(available upon request)

- Ion sterilizer
- Additional pass-through door
- Water cooled condensing unit
- Low noise housing condensing unit
- Ramp L = 43.3"
- Door with left hinges
- Thawing function
- Version without condensing unit



USB PORT: Upload and download recipes. Download HACCP alarms. Historical machine operation file format Excel (.csv). Machine parameters and updates.



WI-FI CONNECTION: Data transfer with the remote monitoring system via Wi-Fi connection. Connect and monitor the blast chiller in real time from smartphone and PC and receive alerts in case of abnormal activity. Download alarms and HACCP alarms. Machine operation history in Excel or graphic format. Remote assistance. Machine parameters.

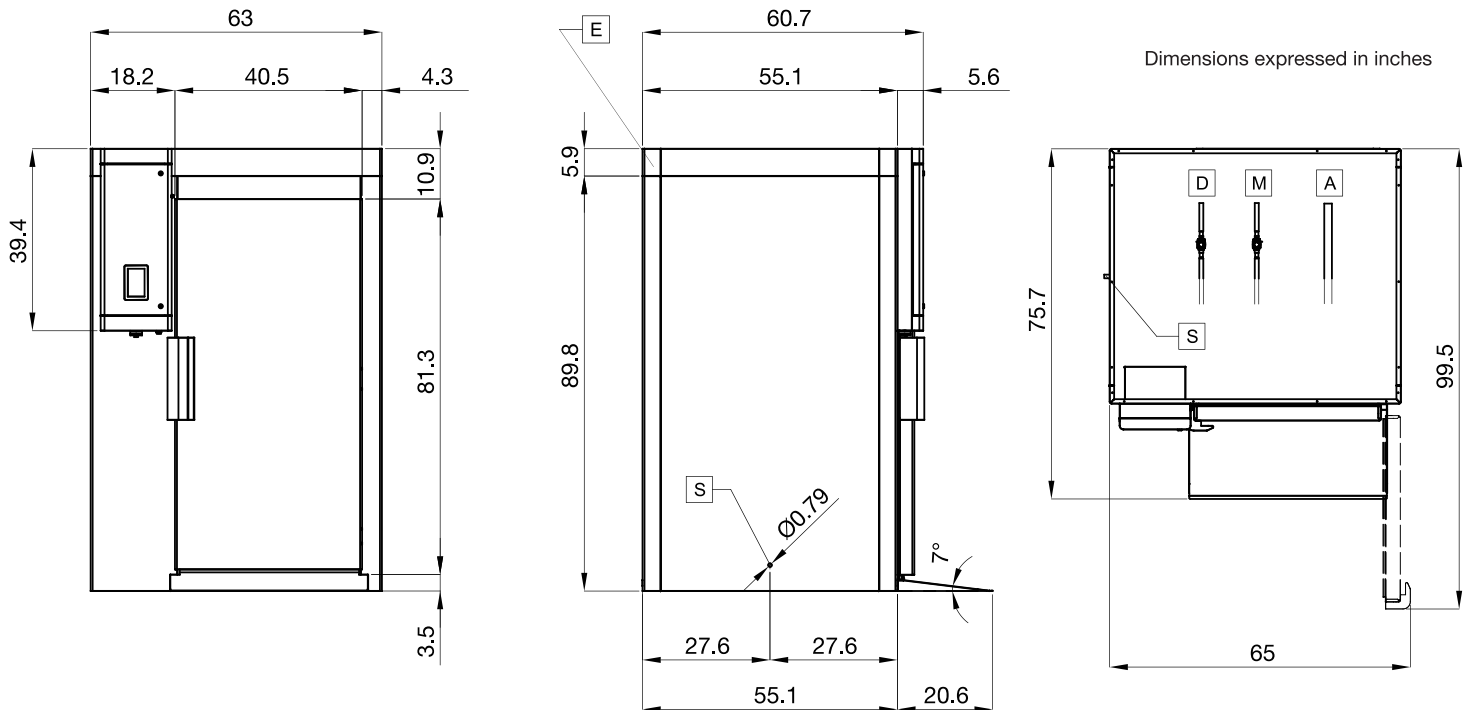
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INPUT VOLTAGE	COMPRESSOR POWER	MAX ABSORBED POWER**	COOLING POWER***	TROLLEY CAPACITY
230V 3PH (60 Hz)	6 HP	805/ 8400W	7300W	31.5" x 39.4" (80 x 100 cm)
TOTAL VOLUME CAPACITY	RAMP LENGTH	RAMP PITCH	CHILLING CAPACITY* (90 MINS)	FREEZING CAPACITY* (240 MINS)
70 Cu Ft (1982 L)	21.7" (55 cm)	7°	90°C to 3°C = 150 kg (197°F to 37°F = 331 lbs)	90°C to -18°C = 130 kg (197°F to 37°F = 286.5 lbs)
EXTERNAL DIMENSIONS+ (L x W x H)	INTERNAL DIMENSIONS (L x W x H)	GAS	DEFROSTING SYSTEM	CLIMATIC CLASS
155 x 160 x 243 cm (63" x 61" x 95.7")	110 x 90 x 200 cm (35.4" x 43.3" x 78.7")	Supplied without gas	Automatic with hot gas	5

+Does not include ramp *Ambient temperature of 30°C (86°F). Loading sample according to EN 17032:2018 **Evap. -10°C (14°F) Cond. 45°C (113°F)
 ***ASHARE: Evap. -23.3°C (-9.94°F) Cond. 54.4°C (129.9°F)

OVERSIZED ITEM: Special handling required. Cannot be delivered using a tailgate.



- (E) ELECTRICAL CONNECTION
- (M) GAS PIPE OUTLET Ø 0.47" (12 mm)
- (D) GAS PIPE HOT GAS (DEFROST) Ø 0.47" (12 mm)

- (A) GAS PIPE INLET Ø 1.1" (28 mm)
- (S) DRAIN



Warranty: 1 year parts and labor,
3 years on the compressor

Made in Italy