

## 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 Cloud platform included. Minimum air temperature -40°C.

- made in stainless steel AISI 304
- no. 15 GN 1/1 trays or 600x400 cm trays/shelves
- technical compartment placed below
- hard/Soft chilling or freezing by time or by probe, leavening function with humidity producer, slow cooking function (+70°C), thawing function
- 7" touch screen control board
- special cycles: continuous cycle, fish sanitizing cycle, pre-chilling, drying cycle. Recipe book
- core probe, USB door, GEMM-Cloud as standard
- automatic defrosting system with hot gas
- automatic evaporation of condensate water
- on request: prearranged for remote system (R452A gas valve)
- supply with: trays structure, 67 mm pitch
- trays/shelves not included



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**Technical Data:**


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Doors	nr	1
Capacity (gross)	l	321
Capacity of trays/shelves	nr	15 GN 1/1 o 15 EN (600x400)
Insulation thickness	mm	60
External dimensions	cm	80 x 82 x 200
Tray pitch	mm	67
Standard lock		NO
Standard light		NO
Temperature	°C	max +70°C
Yield* chilling (+90/+3°C) / freezing (+90/-18°C)	kg	70   60
Compressor		plug-in unit
Ventilation control		YES
Umidity control		YES
Relative umidity	ur%	0-100 rH%
Gas		R290
Max abs. power**	W	2906
Cooling power***	W	3172
Input voltage		3x400V ~ 50Hz
Climate class		5

\*Ambient temp. +30°C loading sample according to EN 17032:2018

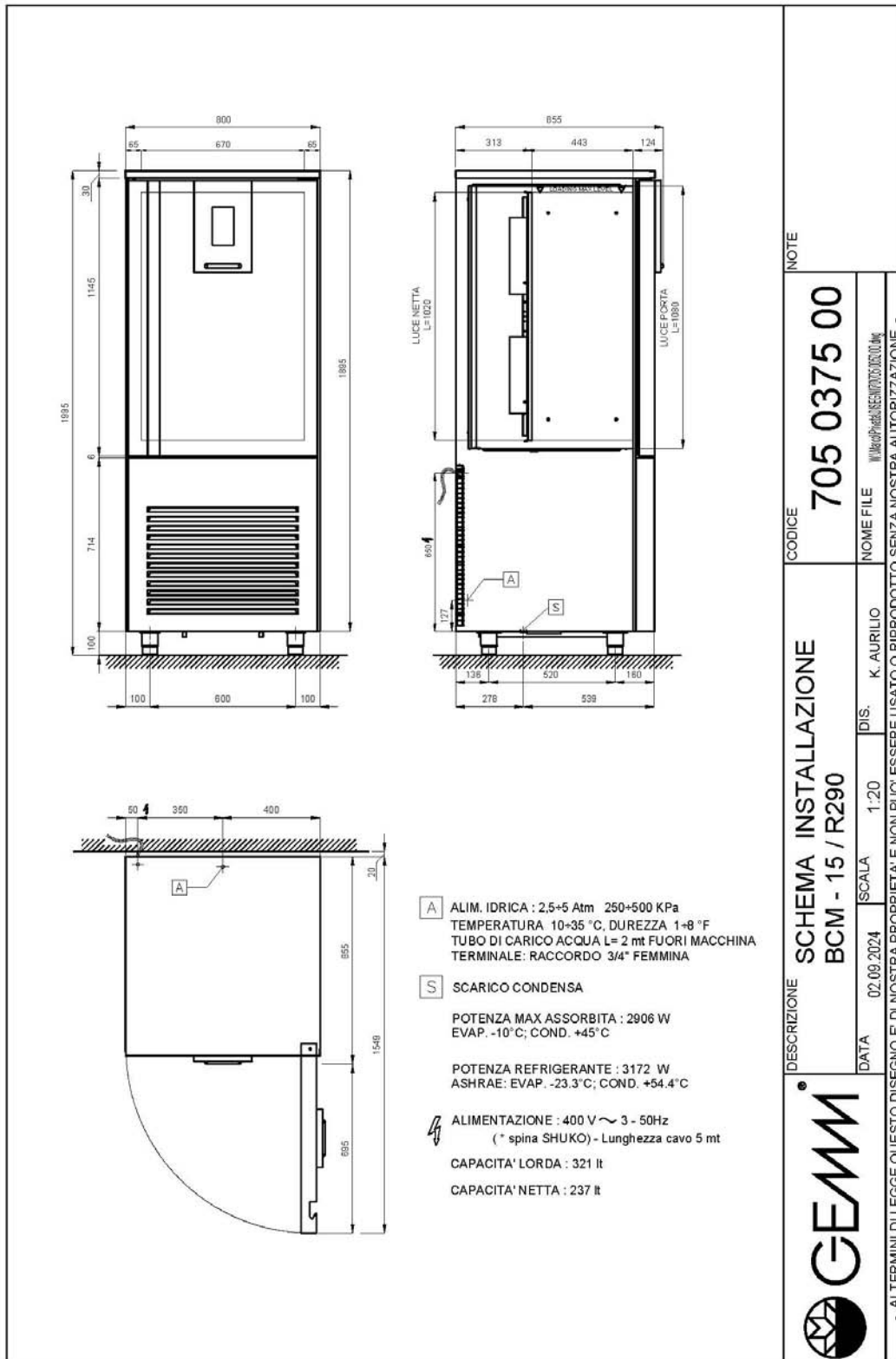
\*\*Evap. -10°C, cond. +45°C/\*\*\*ASHRAE (evap. -23,3 cond. +54,4°C)

## Accessories

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	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