



BLAST CHILLERS



The range of Eurodib by GEMM blast freezers are the ideal appliance for chefs, pastry and ice cream makers who need reliability and simplicity. They are fitted with a simplified, easy to use and intuitive electronic control panel, allowing chilling cycles to be set extremely rapidly.

The chilling or freezing cycle can be selected by time or according to a probe inserted in the core of the product.

	BCB 05US	BCB 10US
Power	120V, 1540W, 12.8.A, 1HP, 5-20P	220V, 1785W, 8.1A, 1.5HP, 6-15P
Dim. (W x D x H)	33.88" x 30.75" x 37.75"	33.88" x 33.88" x 61.38"
Chamber dimensions	28.7" x 19.4" x 14.9"	28.7" x 20.3" x 32.8"
BTU/h	2706	6091
Number of trays	5 x (18" x 26")	10 x (18" x 26")
Shelves weight cap.	55 lbs	55 lbs
Chilling capacity	+65/+3°C = 57 lb (149/37°F = 18 Kg)	+65/+3°C = 75 lb (149/37°F = 34 Kg)
Freezing capacity	+65/-18°C = 35 lb (149/-0°F = 16 Kg)	+65/-18°C = 48.5 lb (149/-0°F = 22 Kg)
Max absorbed power	1400W	1950W
Refrigerated power	950W	1740W
Internal structure	0.78" Pitch	0.78" Pitch
Refrigerant	R404A	R404A
Working cycle	By time or by probe	By time or by probe
Climatic class*	5	5
Weight	238 lbs	348 lbs

*ambient of 40°C with 40% RH

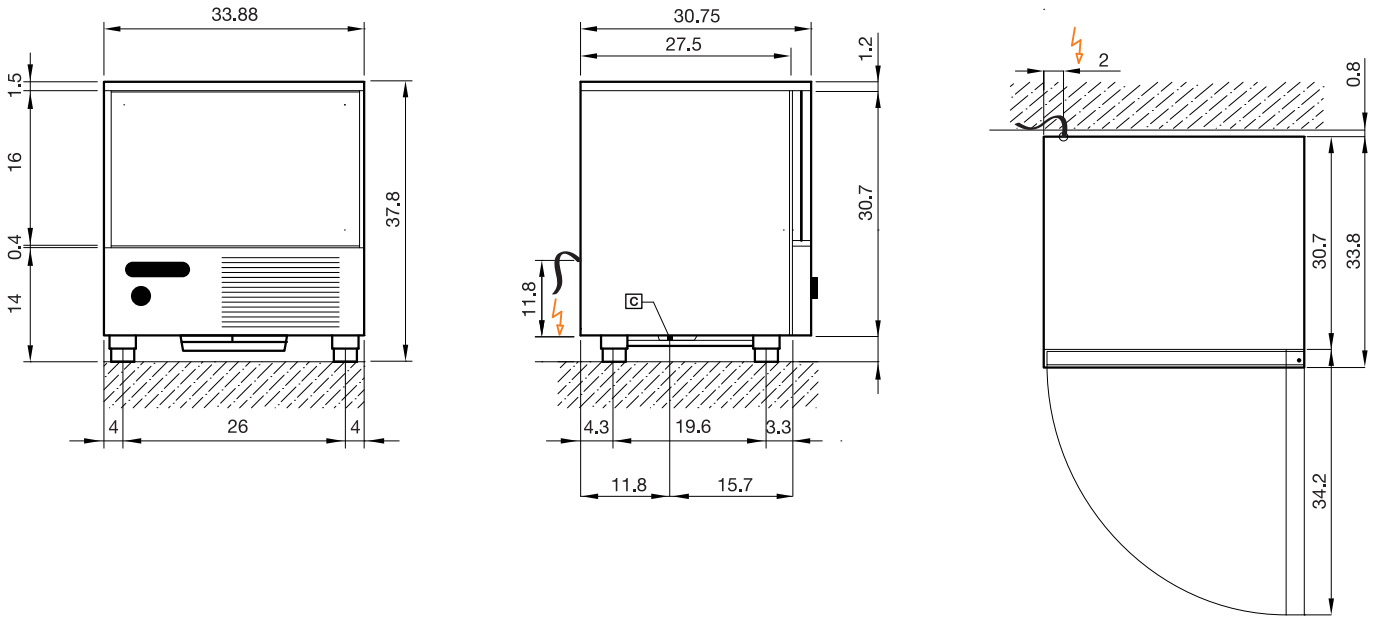
- Incorporated condensing unit
- Either Soft/Hard chilling or freezing
- Automatic defrost system with pause



Warranty
(1) year parts and labor

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