eurodib by GEMM

BLAST CHILLERS

Eurodib blast chillers by Gemm are ideal for chefs, pastry and ice cream makers who depend on reliability and simplicity. They are fitted with an intuitive and user-friendly electronic control panel, which allows chilling cycles to be set extremely rapidly.

Chilling or Freezing cycles can be set via time or core-probe inserted into the core of the product.

- **Incorporated condensing unit**
- **Option of soft/hard chilling or freezing**
- **Automatic defrost system with pause**

* Available in US only *

	BCB 05US 115V*	BCB 05US 230V	BCB 10US	BCB 15US
Power*	115V, 1540W, 12.8.A, 2.1HP, 5-20P	230V, 1865W, 10.5A, 1HP, 6-20P	230V, 3105W, 13.5A, 1.5HP, 6-20P	208V, 3PH, 3815W, 12.5A, 5.1HP, Hardwire
Refrigerated power**	3242 BTU/hr, 950W	4128 BTU/hr, 1210W	6005 BTU/hr, 1760W	8260 BTU/hr, 2430W
Refrigerant gas	R404A	R449A	R449A	R449A
Net weight	243 lbs	293 lbs	370 lbs	494 lbs
Ship dim. (L × W × H)	37" × 37" × 44"	37" × 37" × 44"	37" × 37" × 68.5"	36.25" × 36.25" × 82.75"
Ship weight	278 lbs	333 lbs	406 lbs	538 lbs
Exterior dim. (L × W × H)	30.75" × 34" × 37.75"		34" × 34" × 61.5"	34" × 34" × 75"
Chamber dimensions	15" × 19.5" × 28.75"		20.3" × 29.75" × 32.75"	19.5" × 28.75" × 45.5"
No. of shelves	5		10	15
Shelf dimensions (L × W)	17.25" × 26" (GN1/1)		17.25" × 26" (GN1/1)	17.25" × 26" (GN1/1)
Total volume capacity	5 CuFt (142 L)		11 CuFt (311 L)	15 CuFt (425 L)
Chilling capacity	90°C to 3°C = 26 kg (197°F to 37°F = 57 lbs)		90°C to 3°C = 34 kg (197°F to 37°F = 75 lbs)	90°C to 3°C = 50 kg (197°F to 37°F = 110 lbs)
Freezing capacity	90°C to -16°C = 22 kg (197°F to 0°F = 35 lbs)		90°C to -18°C = 22 kg (197°F to 0°F = 48.5 lbs)	90°C to -18°C = 38 kg (197°F to 0°F = 83 lbs)

Climatic class 5

*Ambient Temperature 89.6°F (32°C); Evap. 14°F (-10°C); Cond. 113°F (45°C); 50% Relative Humidity.
**Ambient Temperature 104°F (40°C); Evap. -9.94°F (-23.3°C); Cond. 129.9°F (54.4°C); 40% Relative Humidity.

The chilling cycle allows a reduction of the internal temperature from 70°C (158°F) to 3°C (37.4°F) in 90 minutes (max).
The freezing cycle allows a reduction of the internal temperature from 70°C (158°F) to -18°C (-0.4°F) in 240 minutes (max).

CERTIFIED HACCP FOOD SAFETY

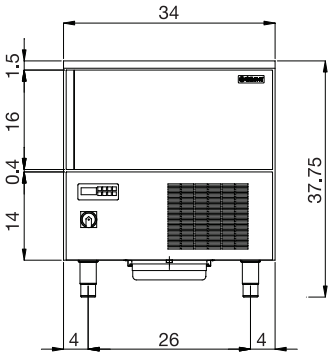
Made in Italy

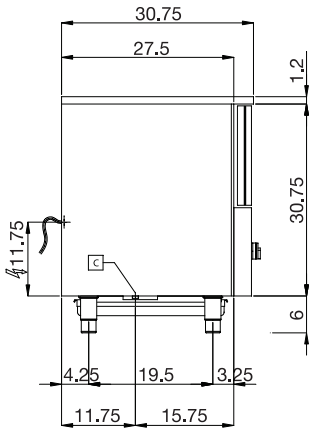
Intertek Intertek

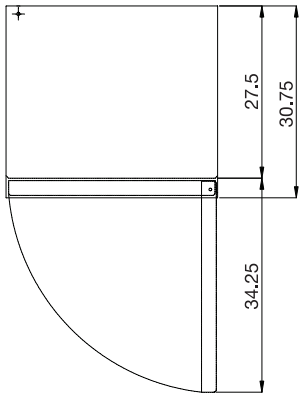
Warranty
(1) year parts and labor

BLAST CHILLERS

BCB 05US

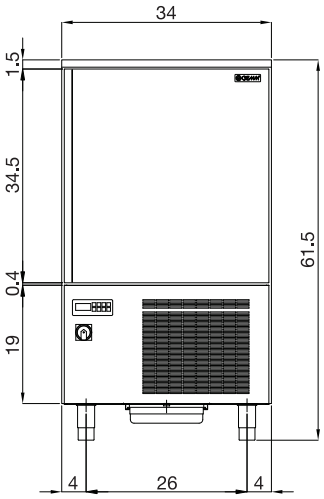


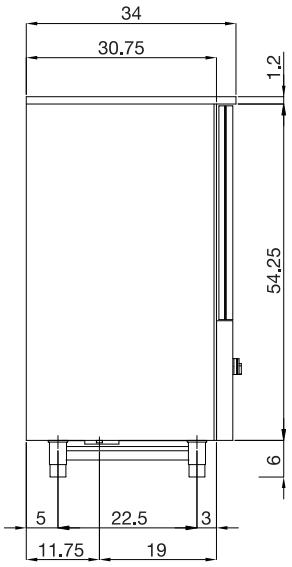


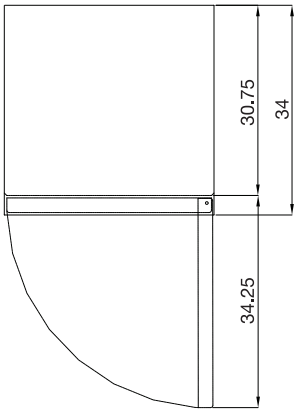


* Legs adjustable from 6 - 8 1/2" on all BCB blast chillers

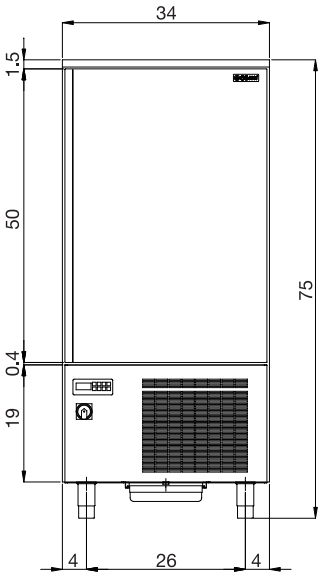
BCB 10US

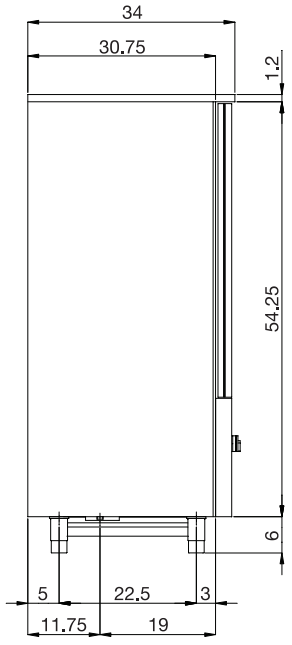


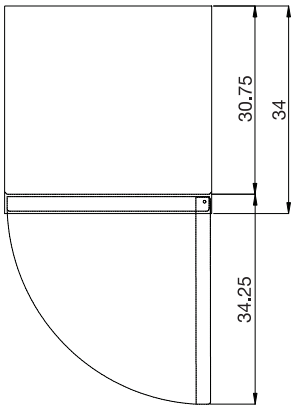




BCB 15US







Dimensions expressed in inches

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