



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.

Power

Dim. (W x D x H)

Chamber dimensions

BTU/h

Number of trays

Shelves weight cap.

Chilling capacity

Freezing capacity

Max absorbed power

Refrigerated power

Internal structure

Refrigerant

Working cycle

Climatic class*

Weight

BCB 05US

BCB 10US

120V, 1540W, 12.8.A,
1HP, 5-20P

33.88" x 30.75" x 37.75"

28.7" x 19.4" x 14.9"

2706

5 x (18" x 26")

55 lbs

+65/+3°C = 57 lb
(149/37°F = 18 Kg)

+65/-18°C = 35 lb
(149/-0°F = 16 Kg)

1400W

950W

0.78" Pitch

R404A

By time or by probe

5

238 lbs

220V, 1785W, 8.1A,
1.5HP, 6-15P

33.88" x 33.88" x 61.38"

28.7" x 20.3" x 32.8"

6091

10 x (18" x 26")

55 lbs

+65/+3°C = 75 lb
(149/37°F = 34 Kg)

+65/-18°C = 48.5 lb
(149/-0°F = 22 Kg)

1950W

1740W

0.78" Pitch

R404A

By time or by probe

5

348 lbs

*ambient of 40°C with 40% RH

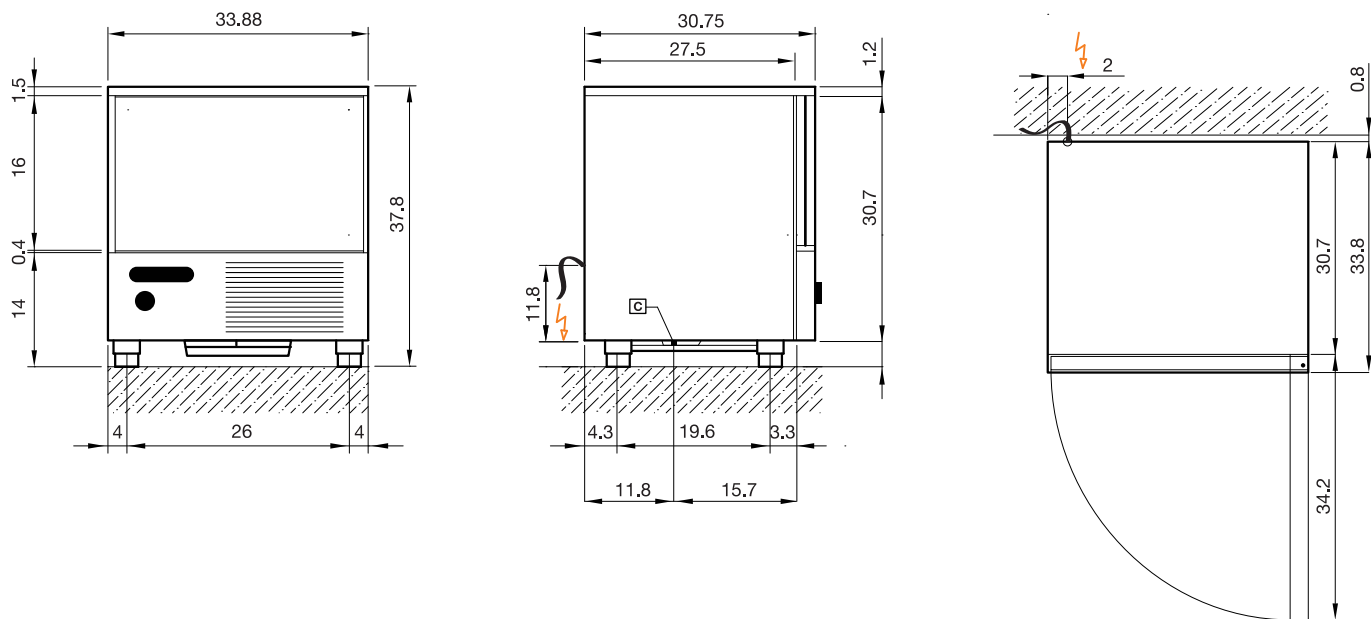
- Incorporated condensing unit
- Either Soft/Hard chilling or freezing
- Automatic defrost system with pause



Warranty
(1) year parts and labor

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