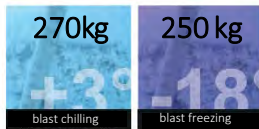


new
runner

Blast Freezer MAXI

The MAXI range of blast freezers for trolleys are designed to meet the need for rapid chilling in medium to large-scale food preparation areas, from restaurant kitchens to semiindustrial bakery and pastry manufacturers.

Model: BCC/8027



Yield and capacity

- Blast chilling (hard/soft) **+90/+3°C** at heart in **90'** = **270 Kg**
Blast freezing **+90/-18°C** at heart in **240'** = **250 Kg**
- Capacity no. **2 trolleys GN 2/1** or **60x80 cm**

General features

- External dimensions: **1600X2250X2430h mm**
- Useful internal dimensions: **900X1800X2000h mm**
- Voltage: **400/3/50+N+T**
- No. 1 hinged door mm 1028x2064h for the entrance of the trolleys. Automatically heated frame and threshold, three-chamber magnetic seal. Compensation valve.
- Internal stainless steel AISI 304 finish with rounded corners with R=15 mm to guarantee the maximum cleaning and hygiene.
- Insulating panels with 100 mm thickness, by injection of 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 with no. **1rampmm524** for trolleys' entrance.
- Equipment suitable for recessed floor installation.

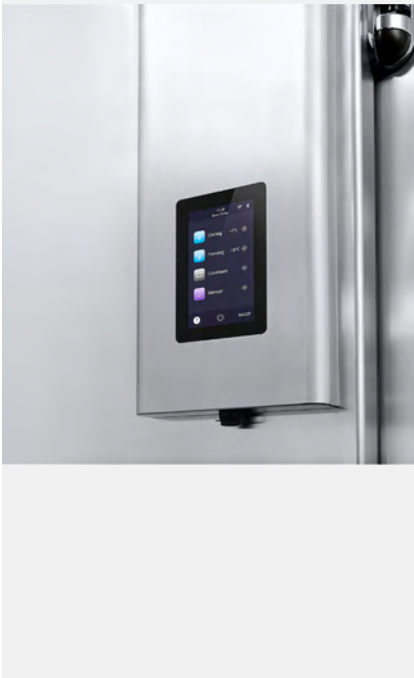
Internal features

- **No. 2 vertical evaporators** with high thermal exchange coefficient, multicircuit and with anticorrosion cataphoresis treatment, that, due to the air conveyors, can grant high performances avoiding the dehydration of the products.
- The evaporators are equipped with no. 3 fans each, allowing an homogeneous cooling of the product on the trolley. Air speed: 0,7-7m/s - variable through the blast chiller control board. Air range for each evaporator: 10500 m³/h
- The defrost of the evaporators is made by hot gas in order to improve its quality and to reduce its duration. The automatic defrost is being activated only during the conservation and not during the cycle, to avoid the compromising of the product. Evaporator wall is accessible for the cleaning and maintenance of the evaporators/fans area. Instantaneous interruption of the fans at the door opening
- S/s internal bumper for the correct trolleys positioning in dotation
- Provided with core probe for temperature control at the heart of the product with "L" handle. The blast chiller automatically detects the presence of the core probe. The transition between probe blast chilling and timed blast chilling is automatic
- Internal led light

External components features

- **Remote condensing unit with a 12hp** with high reliability with BITZER compressor
- The control panel on the condensing unit allows its constant monitoring
- The alarms for low and high pressure, for compressor oil overheating and compressor thermal overload alarm are shown on the blast chiller's control board, as well as on the condensing unit one
- High performance condenser to grant the functioning with ambience temperature of 40°C (climate class 5)
- Variable fans speed of the condenser
- Supplied with 10 m pipe kit for condensing unit installation

Control panel



Chilling or freezing cycle can be selected by time or according to a probe inserted in the core of the product. There is the possibility to select the following programs:

- **Soft chilling:** positive "delicate" temperature reduction (+3°C);
- **Hard chilling:** positive "rapid" temperature reduction (+3°C in 90' minutes), during this phase it reaches -20°C air temperature;
- **Freezing:** deep freezing or freezing (-18°C in 240' minutes) during this phase it reaches -40°C air temperature.

Hard/soft chilling from +90°C to +3°C at heart in 90 minutes and blast freezing from +90°C to -18°C at heart in 240 minutes. Touchscreen interface with 7" screen for an intuitive use of the machine.

Multifunction and **multilingual** electronic board (8 languages).

Customization of all parameters of each cycle: time, ventilation level, temperature, etc.

Possibility to create and save in your own recipe book the perfect cycles for the chilling of each product.

Special preset cycles: pre-cooling, ice cream hardening, room drying, fish sanitation.

Manual and automatic defrost.

Customized blast chilling cycle: creation of blast chilling cycle in 4 distinct phases according to time, room temperature, product temperature and ventilation.

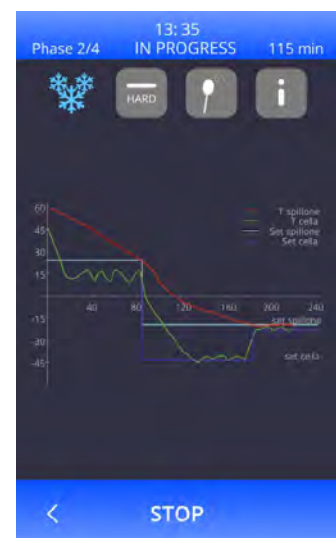
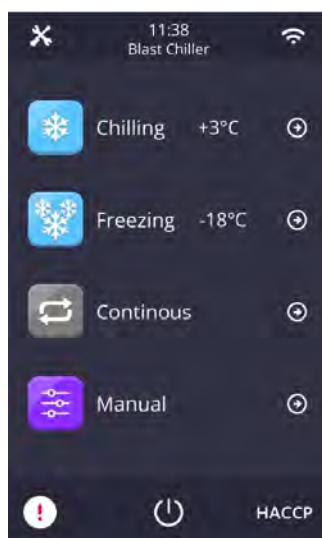
Automatic storage function at the end of the cycle.

Possibility to save the recipe at the end of the cycle.

Recipe book with 100 storable recipes.

Recipes already preset.

Continuous diagnostic display and alarm saving.



USB Door

Upload and download recipes.
Download HACCP alarms.
Historical machine operation file format Excel, Csv.
Machine parameterization and updating.



Data transfer with the remote monitoring system via Wi-Fi connection.
Allows to connect and monitor in real time from smartphone and PC the blast chiller and to receive alerts in case of abnormal operation.
Download alarms and HACCP alarms.
Machine operation history, in Excel or graphic format.
Remote assistance.
Machine parameterization.

Technical data



| | | BCC/8027 | |
|---|----|-----------------|-----------------------------------|
| External dimensions (WxDxH) | cm | | 160x225x243 |
| Internal dimensions (WxDxH) | cm | | 90x180x200 |
| Trolleys capacity | nr | | 2 GN 2/1 or 2 trolleys 60x80 cm |
| Yield * | | | +90/+3°C=270Kg +90/-18°C=250Kg |
| Max absorbed power (room) ** | W | | 1711 |
| Max absorbed power (condensing unit) ** | W | | 14150 |
| Refrigeration power *** | W | | 18040 |
| Defrosting system | | | Automatic with hot gas |
| Working cycle: by time | | | yes |
| Working cycle: by probe | | | yes |
| Compressor power | Hp | | 12,0 |
| Incorporated condensing unit | | | no |
| Remote condensing unit (with 10mt connection pipes) Gas | | | yes R452A |
| Input voltage | | | 3x400 – 50Hz |
| Insulation (thickness) | mm | | 100 |
| Climatic class | | | 5 |

*With ambient temperature of +30°C / **Evap. -10°C cond. +45°C / ***ASHARE (Evap -23,3°C cond. +54,4°C)

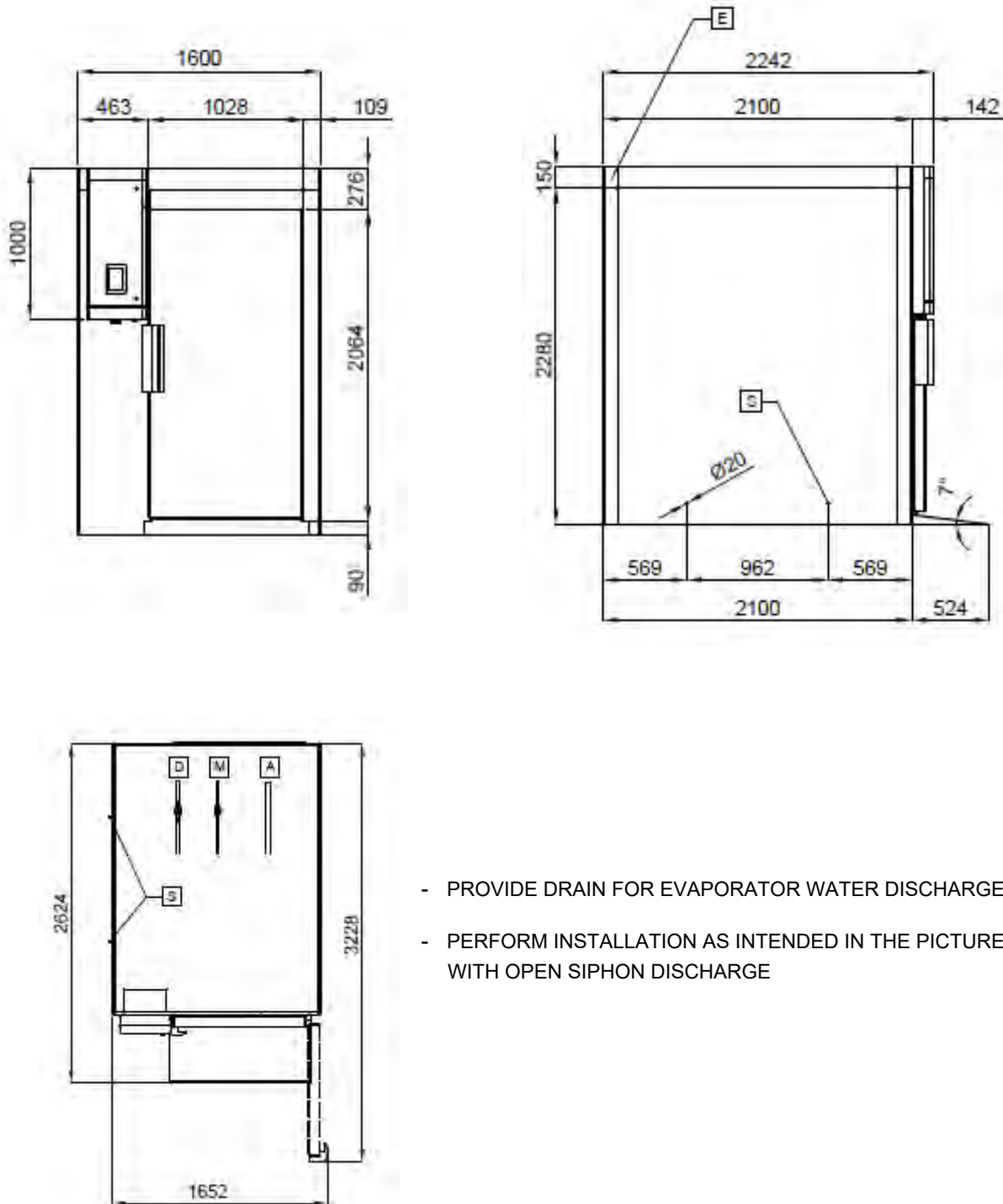
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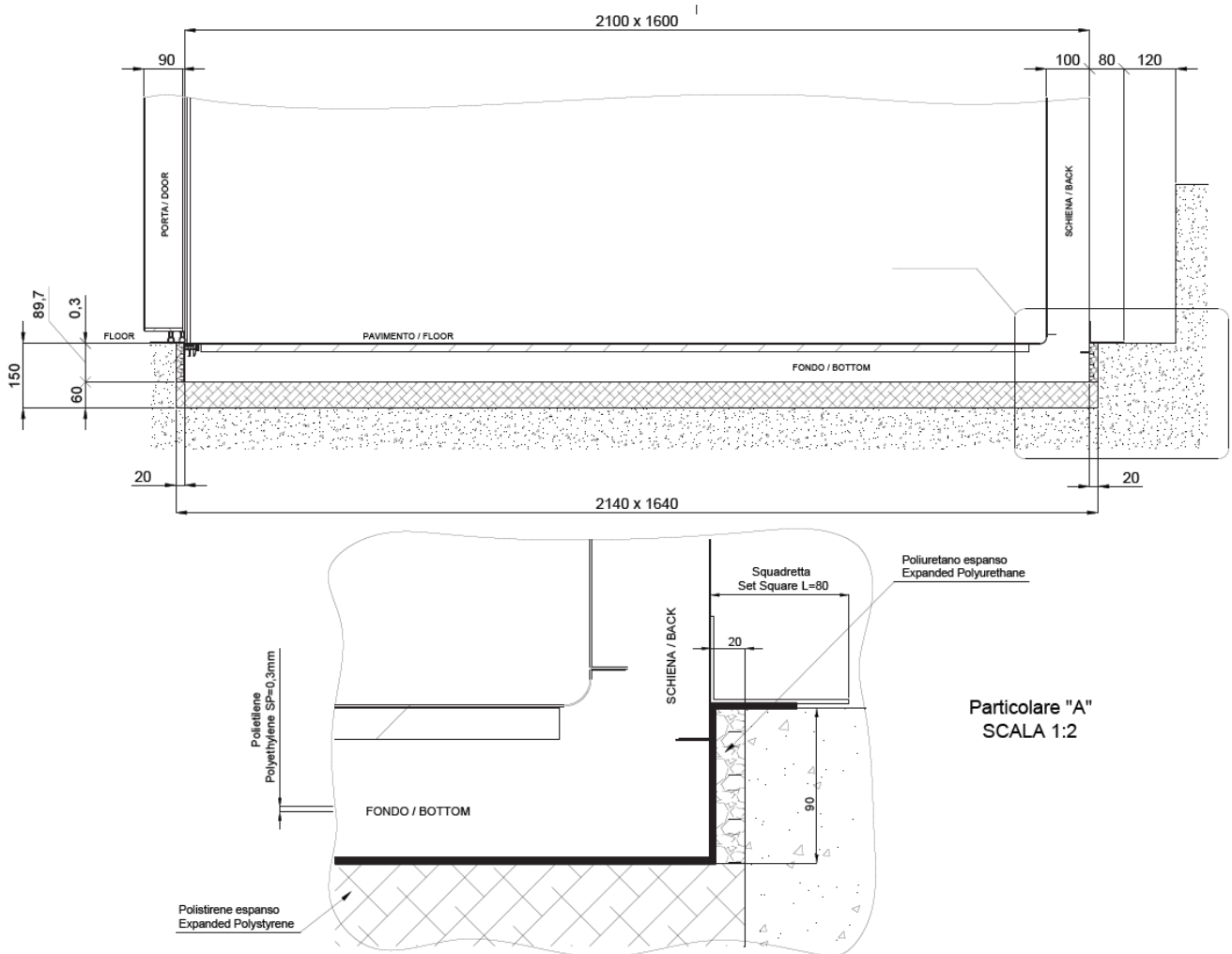
Installation diagram



- PROVIDE DRAIN FOR EVAPORATOR WATER DISCHARGE
- PERFORM INSTALLATION AS INTENDED IN THE PICTURE WITH OPEN SIPHON DISCHARGE

- (E) INPUT VOLTAGE: 230V ~ 1 - 50 HZ 3mt CABLE with SHUKO plug
- (M) GAS PIPE DISCHARGE: Ø12 FOR 12HP OR Ø16 FOR 18HP
- (D) GAS PIPE HOT GAS (DEFROST): Ø12 FOR 12HP OR Ø16 FOR 18HP
- (A) GAS PIPE SUCTION: Ø42

"Built-In" installation diagram



Accessories and surcharges on request:

Ion sterilizer (surcharge)

Additional pass-through door (surcharge)

Water cooled condensing unit (surcharge)

Ramp L=110 cm (surcharge)

Door with left hinges (surcharge)

S/s trolley for trays with runners (n. 16 80x60 cm trays – pitch 82)

S/s trolley for trays with runners (n. 20 80x60 cm trays – pitch 64)