



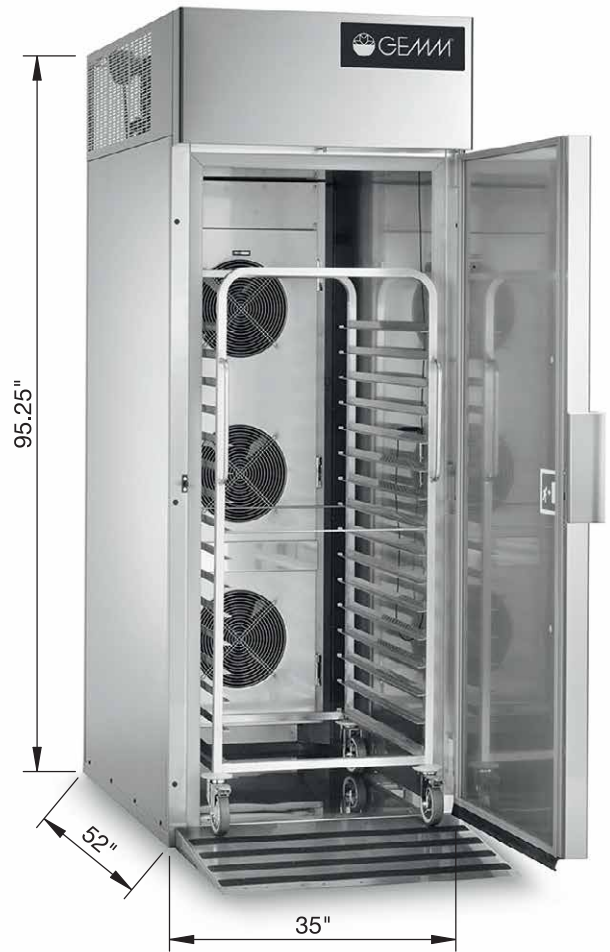
BLAST CHILLER FOR TROLLEYS

Eurodib Blast Chiller for Trolleys by Gemm is designed to meet the medium to large-scale food preparation needs, from restaurant kitchens to semi-industrial bread and pastry manufacturers.

Built entirely of AISI 304 Stainless Steel. Fitted with insulated floors, ramps that are 20.5" (52 cm) long for trolleys and high-performance condensing units that allow for consistent temperature control.

7" touch-screen control board (displays in 8 languages) including programs like: continuous cycle for ice cream, fish sanitizing cycle and a self-diagnostic system.

USB device and core probe included.



BCC 4008

Power*	230V 3PH, 5285W, 16A, Hardwired
Refrigerated power**	13981 BTU/hr, 4100W
Compressor power	3.5HP
Refrigerant gas	R449A
Exterior dim. (L x W x H)	52" x 35" x 95.25"
Chamber dim. (L x W x H)	34" x 28" x 73.6"
Trolley capacity***	23.5" x 31.5" x 73.5" (GN1/1)
Total volume capacity	40.5 CuFt (1148 L)
Chilling capacity	90°C to 3°C = 95 kg (197°F to 37°F = 209.5 lbs)
Freezing capacity	90°C to -18°C = 75 kg (197°F to 0°F = 165.5 lbs)
Defrost system	Automatic
Working cycle	By Time or via Probe
Climatic class	5
Insulation thickness	2.75" (70 mm)
Net weight	1052 lbs
Ship dim. (L x W x H)	39.4" x 61" x 100.75"
Ship weight	1138 lbs

*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.

***Compatible with Rational trolley #202.



For more detailed measurements, please contact customerservice@eurodib.com

Warranty (1) year parts and labor

