



GEMM

BCT15USN



This blast chiller will help you quickly reduce food temperatures to ensure maximum freshness, safety and quality — an essential process in any professional kitchen. With the capacity to hold up to 15 trays of product, it improves workflow efficiency and supports high-volume production.

FEATURES

- Equipped with the eco-friendly refrigerant R290 to reduce environmental impact while maintaining performance.
- Special ventilation panel is designed to simplify maintenance.
- Built-in recipe book programming offers flexible cycle options for repeatable and consistent results.
- Customize and program cycles to adapt chilling and freezing processes to specific production needs.
- Monitor real-time temperature with the core temperature probe ensuring precise chilling and freezing cycles.



PARTS AND LABOR



FOR COMPRESSOR

CAPACITIVE TOUCHSCREEN



SPECIFICATIONS

Power: 230 V – 60 Hz

Max. absorbed power: 3050 W

Cooling power: 10,538 BTU/h

Tray capacity: 15 trays (not included)

Compatible tray format*:

- GN 1/1 trays

- 18" x 26" (45 x 66 cm) trays

Tray pitch: 2.6" (66 mm)

Gas: R290

Ventilation control system

Climate class: 5

Minimum air temperature:

-40 °F (-40 °C)

Chilling capacity: in 90 min.

149 °F to 37 °F = 150 lb

(65 °C to 2 °C = 68 kg)

Freezing capacity: in 240 min.

149 °F to 0.4 °F = 108 lb

(65 °C to -17 °C = 48 kg)

Dimensions:

Length: 34.6" (88 cm)

Width: 33.8" (86 cm)

Height: 74.8" (190 cm)

Connection: 
(230 V)

Net weight: 412 lb (186 kg)

*Racking for both sizes included with unit



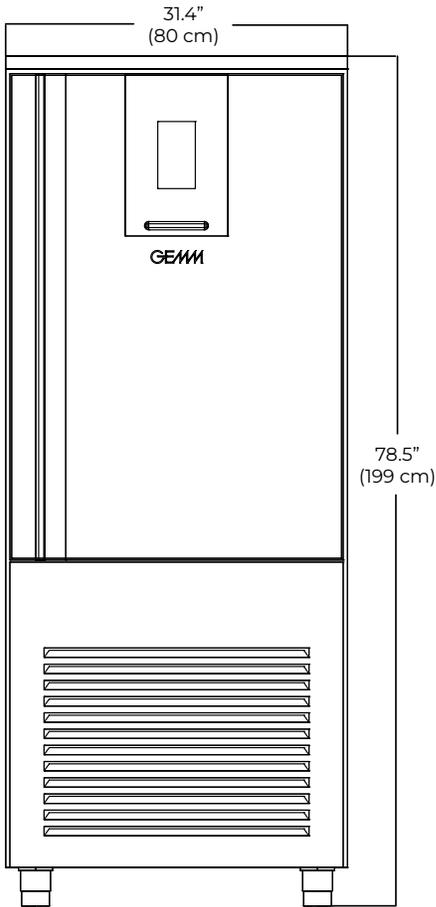
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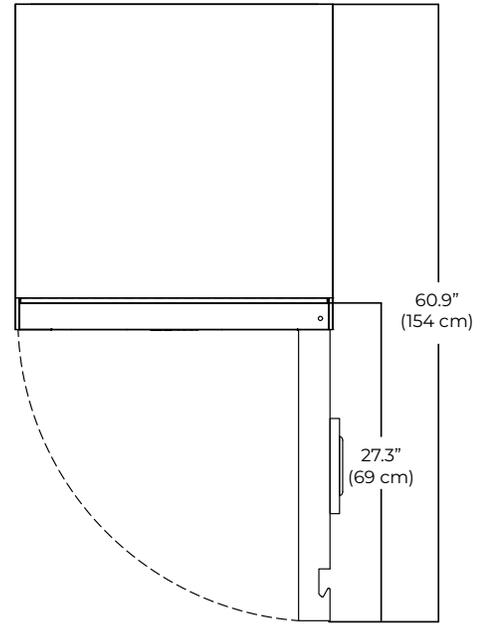
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FRONTAL VIEW



TOP VIEW



SIDE VIEW

