



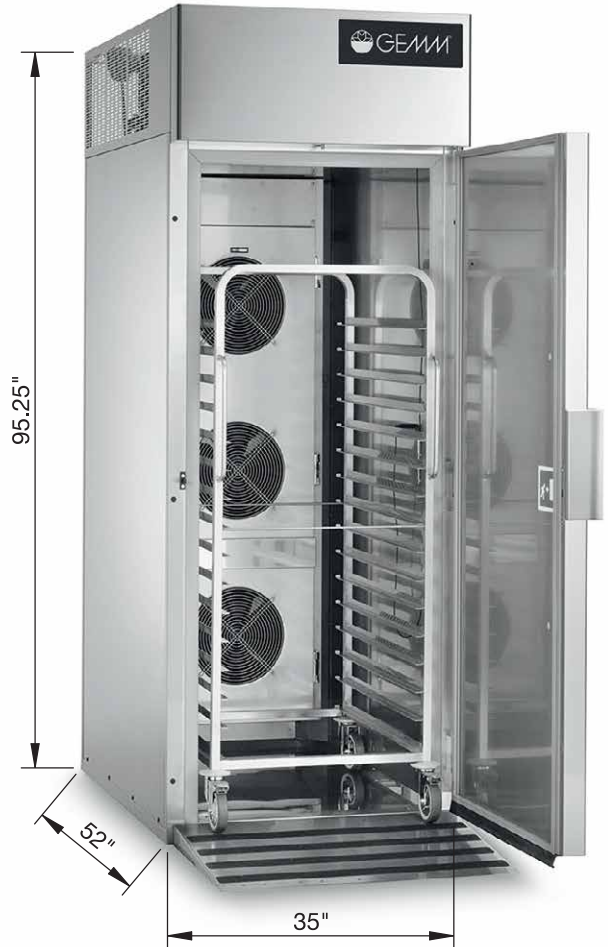
## BLAST CHILLER FOR TROLLEYS

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

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



**OVERSIZED ITEM**  
Special handling required. Cannot be delivered using a tailgate

For more detailed measurements, please contact [customerservice@eurodib.com](mailto:customerservice@eurodib.com)



Warranty  
(1) year parts  
and labor