

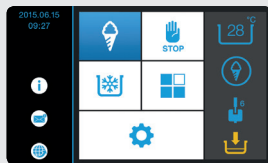
The gelato you want, where you want

Standard range / *Single flavour, countertop*

BC 150 GR

Versatile and compact. Easy to position into any location.

In.Co.Di.S.



Express
Gelato



Frozen
Yogurt



Advantages & Benefits

Evolved control system

In.Co.Di.S., fitted with a 7" touchscreen and remote control.

Production system

Gravity, to easy use.

Storage hopper

Refrigerated hopper holding from 11 litres to meet all production needs.

Fitted with a level sensor.

Mixer fitted as standard

Keeps the mixture moving, preventing the splitting of the solid and liquid parts and improves the ageing of the mixture.

High efficiency stainless steel freezing cylinder


Direct expansion freezing cylinder for fast, non-stop production. Maximum efficiency guaranteed.

Photocell for intelligent dispensing

Automatic cone or cup recognition.

Modern, compact design with ample working space

Elegant lines and compact dimensions to suit all locations and ensure comfortable, ergonomic dispensing.

		BC 150 GR
Technical details		
<i>Number of flavours</i>		1
<i>Control</i>	E.Co.S.	
	In.Co.Di.S.	●
<i>Production system</i>	Gravity	●
	Pump	
<i>Heat Treatment</i>		
<i>Size (mm) - (inches)</i>	h-w-d	804x456x688 - 31.65x17.95x27.09
<i>Weight (kg) - (lbs)</i>	Air / Water	115 / 110 - 253.53 / 242.51
<i>Hopper capacity (l)</i>		11
<i>Cylinder capacity (l)</i>		1.7
Production capacity*		
<i>kg/h</i>		17
<i>Cones/h</i>		170
Power supply		 NEMA 6-15P
<i>Phase</i>		1; 3~
<i>Volt</i>		208V / 230V
<i>Hertz</i>		60
<i>Power / Amperage</i>		1.7 kW / 10.5 amps
Refrigeration system		
<i>Condensation</i>	Air	●
	Water	●
<i>Number of Compressors</i>		1 (Hermetic)

* Production output based on ambient temperature at 25°C and type of mix used, for 75 g port.



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