

TopLoad
BC 250




GEL MATIC
THE TASTE OF QUALITY

Advantages & Benefits

Evolved control system

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

Production system

Gravity, to easy use.

Double stainless steel hopper

Two storage hoppers, each fitted with a level sensor. Max 11-litre capacity to meet all needs.

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 cylinders

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

Photocell for intelligent dispensing

Automatic cone or cup recognition.

Independent cooling system

For independent control of the consistency of each flavour.

Modern, compact design with ample working space

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

		BC 250 GR
Technical details		
<i>Number of flavours</i>		2
<i>Control</i>	E.Co.S.	
	In.Co.Di.S.	●
<i>Production system</i>	Gravity	●
	Pump	
<i>Heat Treatment</i>		
<i>Size h-w-d</i>	(mm) - (inches)	850x530x774 - 33.46x20.87x30.47
<i>Weight (kg) - (lbs)</i>	Air / Water	185 / 180 - 408 / 397
<i>Hopper capacity (l)</i>		2 x 11
<i>Cylinder capacity (l)</i>		2 x 1.7
Production capacity*		
<i>Kg/h</i>		26
<i>Cones/h</i>		260
Power supply		
<i>Phase</i>		1;3~
<i>Volt</i>		208 / 230
<i>Hertz</i>		60
<i>Power / Amperage</i>		3 kW / 16 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.