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

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

SERVECANADA
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GEL MATIC
THE TASTE OF QUALITY