

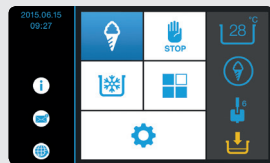
# The gelato you want, where you want

**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		17
Cones/h		170
Power supply		
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.