

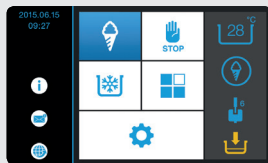
# The gelato you want, where you want

**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
<b>Technical details</b>		
<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
<b>Production capacity*</b>		
<i>kg/h</i>		17
<i>Cones/h</i>		170
<b>Power supply</b>		 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
<b>Refrigeration system</b>		
<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.