



**GASTRONORM  
OR  
EN 600X400**



	BCC/XT-06	BCC/XT-10	BCC/XT-12	BCC/XT-20GR	BCC/XT-22TD-GR
Capacity GN	6x 1/1 (30 kg) 5x 600x400 mm	10x 1/1 (50 kg) 8x 600x400 mm	10x 2/1 (100 kg) 8x 600x400 mm	20x 1/1 (100 kg) 16x 600x400 mm	20x 2/1 (200 kg) 16x 600x400 mm
Production per cycle (kg) <b>+70° +3°</b>	30	50	100	100	200
Production per cycle (kg) <b>+70° -18°</b>	30	50	70	85	170
Exterior dimensions	897x937xh1060	897x939xh1730	1250x1092xh1730	1040x850xh1741	1400x1266xh2270
Interior dimensions	505x705xh450	505x705xh900	670x843xh900	525x705xh1453	780x946xh1850
Core probe					
Incorporated compressor	✓	✓	✓	-	-
Electrical connection	400/3N 50Hz*	400/3N 50Hz*	400/3N 50Hz*	400/3N 50-60Hz*	400/3N 50-60Hz*
Power kW	2,70	4,15	5,50	-	-
Weight (kg)	150	265	320	320	450
Packaging (m³)	1,29	2,06	3,57	3,57	3,93



U.K. Standards (T° in Heart)	NF Standards (T° in heart)
+70°C to +3°C in 90 minuten	+65°C to +10°C in 110 minuten
+70°C tot -18°C in 240 minuten	+65°C to -18°C in 270 minuten

\*230/3 50Hz (+5%)