

BCF40


Blizzard

HIGH GRADE STAINLESS STEEL BLAST CHILLER/FREEZER

Description

An essential piece of kit in any commercial kitchen, the BCF will cool the core temperature down of your product quickly preventing bacteria growth. Coming as standard with 4 pre-programmed cycles the BCF range also offers adjustable and programmable settings which will allow you to pre-set your cooling requirements ahead of time.

Featuring self-closing, right-hand hinged door, heavy duty castors as standard and a temperature probe as well as being available in 3 sizes that all accommodate GN1/1 gastronorm containers.

3

 YEAR
WARRANTY

 CASTORS
INCLUDED

 CLIMATE
CLASS 4

Features

- High grade 304 stainless steel exterior & interior
- Automatic vaporisation of condensate
- Temperature probe
- Accepts GN1/1 trays or 600 x 400mm shelves
- For optimal result, it's recommended to use 25mm deep gastronorm containers
- Heavy duty castors as standard
- Self closing door with dwell position
- Right hand hinged door

MODEL	CHILL CYCLE 90 MIN	FREEZE CYCLE 240 MIN	CONTAINER CAPACITY*	REFRIGERANT	TEMPERATURE RANGE	DIMENSIONS (mm)	POWER USAGE	POWER	WEIGHT (kg)
BCF20-HC	20KG	15KG	5 x GN1/1	R290	+70°C / -18°C	H1000 x W800 x D800	750W	13amp	116
BCF40-HC	40KG	28KG	10 x GN1/1	R290	+70°C / -18°C	H1520 x W800 x D800	980W	13amp	139
BCF60-HC	60KG	38KG	13 x GN1/1	R290	+70°C / -18°C	H1780 x W800 x D800	1200W	13amp	182

*Find our full range of gastronorm pans on [page 6/7](#).

 OPTIONAL EXTRAS
(Applicable Units)

Gasket