

BCF40



## 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. Adjustable and programmable settings 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.



### 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
- 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 5](#).

#### OPTIONAL EXTRAS (Applicable Units)

Gasket