BCT10USN



Engineered for professional kitchens, this blast chiller is capable of holding 10 trays of products and can perform rapid temperature reduction on food and preserve their quality while maintaining strict safety standards.

FEATURES

- Equipped with the eco-friendly refrigerant R290 to reduce environmental impact while maintaining performance.
- Special ventilation panel is designed to simplify maintenance.
- Built-in recipe book programming offers flexible cycle options for repeatable and consistent results.
- Customize and program cycles to adapt chilling and freezing processes to specific production needs.
- Monitor real-time temperature with the core temperature probe ensuring precise chilling and freezing cycles.

1 YEAR WARRANTY — PARTS AND LABOR

3 YEARS WARRANTY — FOR COMPRESSOR

CAPACITIVE TOUCHSCREEN



SPECIFICATIONS

Power: 220 V – 60 Hz

Max. absorbed power: 1871 W

Cooling power: 6412 BTU/h

Tray capacity: 10 trays (not included)

Compatible tray formats*:
- GN 1/1 trays
- 18” x 26” (45 x 66 cm) trays

Tray pitch: 2.6” (6 cm)

Gas: R290

Ventilation control system

Climate class: 5

Minimum air temprature: -40 °F (-40 °C)

Chilling capacity: in 90 min.
149 °F to 37 °F = 81.5 lb
(65 °C to 3 °C= 36 kg)

Freezing capacity: in 240 min.
149 °F to 0 °F = 53 lb
(65 °C to -18 °C= 24 kg)

Dimensions:
Length: 34.8” (88 cm)
Width: 33.8” (85 cm)
Height: 60.2” (152 cm)

Connection: 6-20P
(220 V)

Net weight: 364 lb (165 kg)

*Racking for both tray formats is included with unit

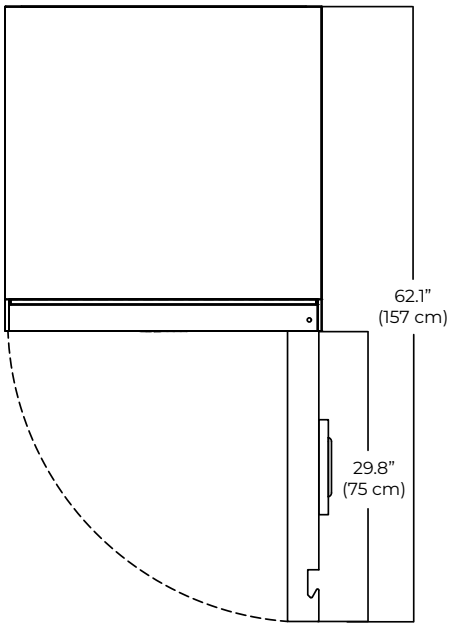
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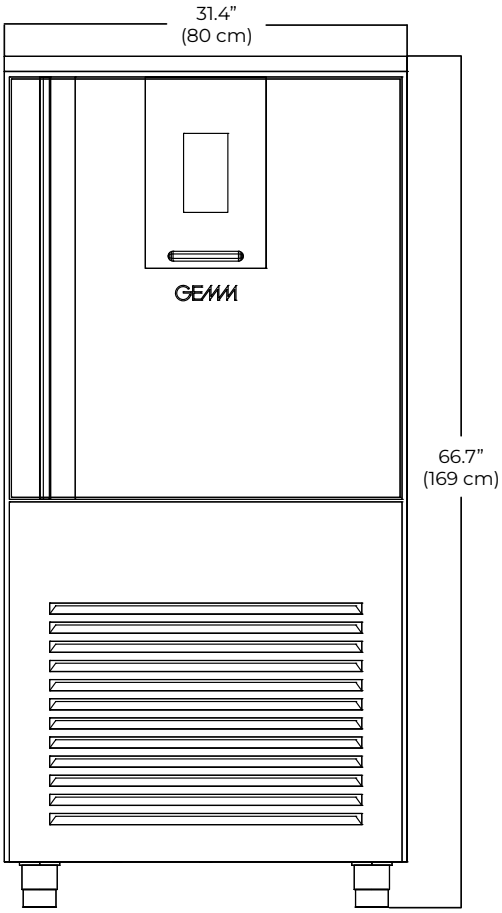
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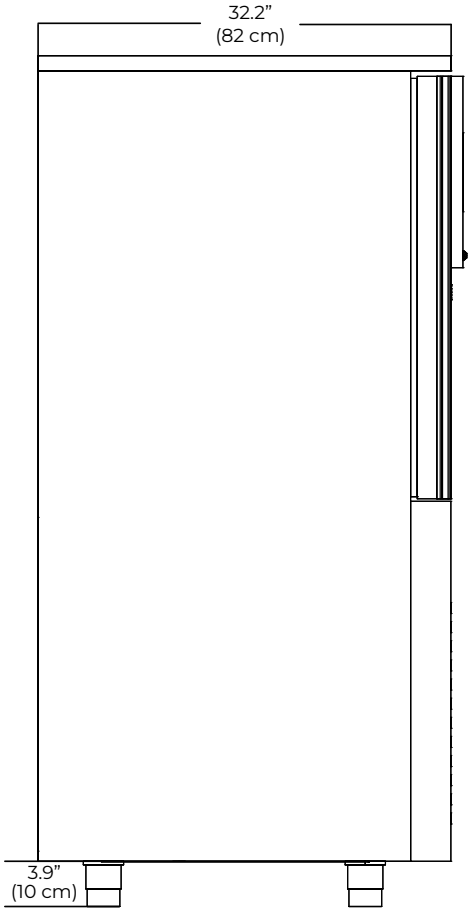
TOP VIEW



FRONTAL VIEW



SIDE VIEW



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