

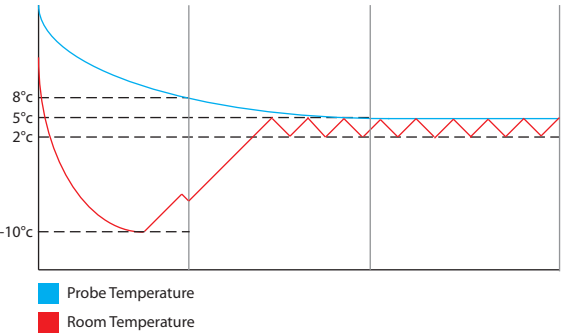
Technical Details	BC7B
Dimension (w,d,h mm)	1250 x 800 x 850
Capacity	224 Litres
Chilling Capacity +70°C to +3°C in 90 Minutes	20kg
Freezing Capacity +70°C to -18°C in 240 Minutes	16kg
Tray Capacity	7 x 1/1GN
Exterior Finish	Stainless Steel
Interior Finish	Stainless Steel
Chilling Cycles	1
Freezing Cycles	3
Total Cycles	4
Refrigerant	R404a



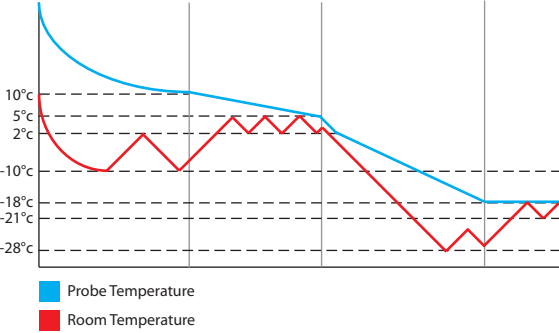
BC Series

Bench Blast Chiller

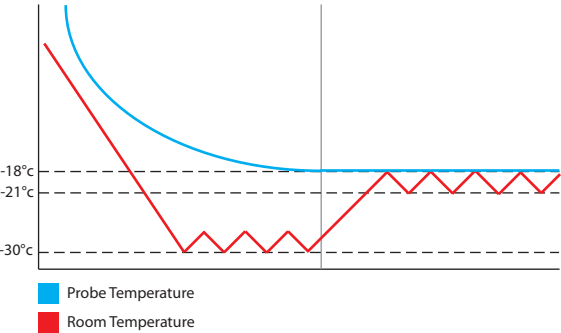
1 Blast Chill & Hold  
20kg - 70°C to 3°C 90 minutes



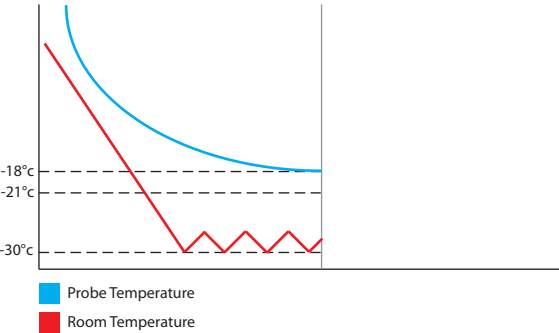
2 Soft Freeze & Hold  
16kg - 70°C to -18°C 240 minutes



3 Hard Freezing & Hold  
16kg - 70°C to -18°C 240 minutes



4 Hard Freezing & Stop  
16kg - 70°C to -18°C 240 minutes



BC7B

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## BC Series

The BC7B blast chiller has been designed with versatility in mind combining a 7 tray blast chiller into a bench style design giving you additional working space in your kitchen.

The BC7B has a 7 tray capacity and is capable of blast chilling up to 20kg from 70°C to 3°C in 90 minutes or 16kg from 70°C to -18°C in 240 minutes.

The cabinet is fitted with a temperature probe to automatically switch the unit from blast chilling to holding temperature when the core of the food reaches the desired temperature.

The Unit is fitted with a large diameter EBM evaporator fan motor for high volume air circulation and efficient blast chilling/freezing.

## Standard Features

- Stainless steel interior and exterior
- Bench design for added versatility
- Gastronorm compatible
- Self closing doors
- Temperature probe
- 75mm thick insulation
- Dixell controller
- Electric door heater
- Danfoss refrigeration system
- EBM fan motors
- 224 litre capacity
- 20/16kg capacity
- 7 tray capacity

Blast Chilling - rapidly reduces the temperature of cooked foods to preserve flavour and prevent bacteria growth.

The BC7B has 4 preset blast chilling cycles covering all requirements

### Cycle 1 - Blast Chill

Reduce cooked food from 70°C to 3°C in 90 minutes. This cycle circulates air from the evaporator at -10°C until the food reaches 8°C at which there is low bacteria growth rate. The blast chiller then gradually increases the air temperature to 2°C until the contents reach the preset temperature of 5°C where the blast chiller then automatically enters a holding phase to keep your food at a safe temperature.

### Cycle 2 - Soft Freezing

Ideal for freezing delicate foods like sauces and ice creams. The blast chiller starts with a hard blast chill cycle which rapidly drops the core temperature to a safe 10°C before entering the soft chill phase to further reduce the temperature to 5°C. Once the core temperature is in the safe zone the blast chiller then enters its freezing cycle with a circulated air temperature of -30°C to quickly freeze the contents. When your food is at -18°C the blast chiller enters a holding mode until the cycle is cancelled.

### Cycle 3 - Hard Freezing

Air temperature is circulated at -30°C to rapidly bring the contents down to -18°C, once this temperature has been reached the blast chiller enters holding mode until the cycle is cancelled.

### Cycle 4 - Hard Freeze & Stop

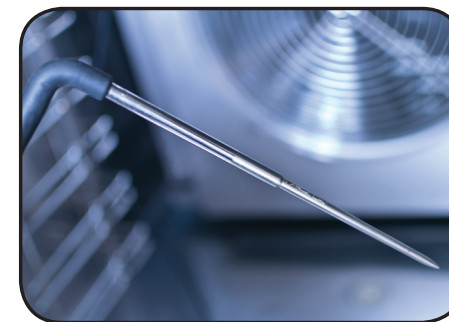
Air temperature is circulated at -30°C to rapidly bring the contents down to -18°C, once this temperature has been reached the blast chiller automatically sounds an alarm and ends the cycle. This cycle is ideal for batch freezing where a holding cycle is not required.



High Volume EBM Fan Motor



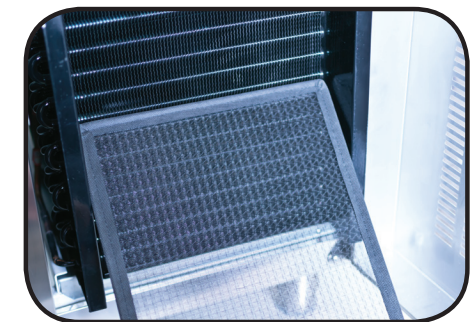
Heavy Duty Recessed Door Handle



Temperature Probe



Intelligent Dixell Controller



Removable Condenser Filter

