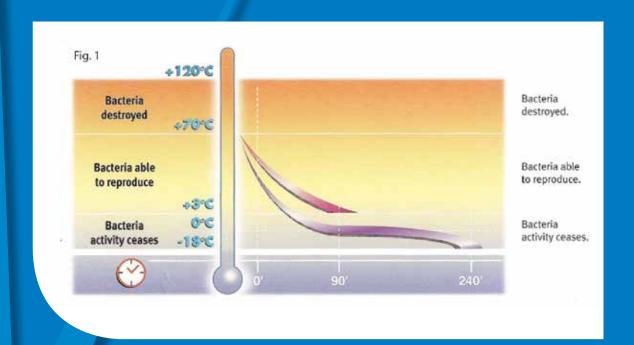
BLAST CHILLERS AND FREEZERS



Benefits of Blast Chilling and Freezing

Technology at the service of hygiene, safety and quality. In the professional catering industry, food safety must be considered a priority above all others. Improper food storage and handling is the number one cause of food poisoning, as at temperatures between +10°C and +65°C bacteria quickly begins to proliferate in food stuffs.

Lowering the temperature rapidly using **Blast Chillers / Freezers prevents micro-organisms from reproducing in freshly cooked foods** (refer to fig. 1)





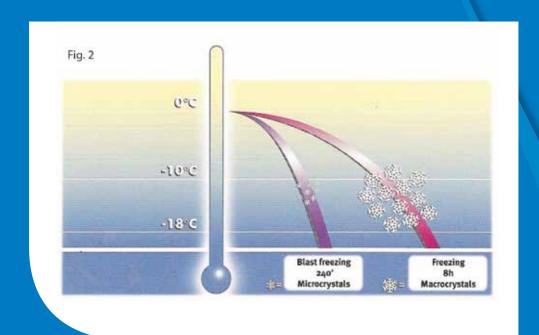
Blast Chillers / Freezers make it possible to *prepare large quantities of food* which, thanks to rapid temperature reduction, can be stored and used as required

Time Saving – Advance preparation and blast chilling or freezing large quantities of food enables the kitchen to serve up more varied menus as and when necessary.

Blast Chillers / Freezers are ideally suited to all types of catering applications including fast food outlets, company canteens, hospitals, food manufacturers, as well as banqueting services.

Blast Chillers / Freezers help you comply with the Food Safety Act 1990 and the Guidelines for Cook Chill and Cook Freeze 1989.

Save time, keep the quality whilst being hygienic and safe!







KEY FEATURES

- Designed for Blast Chilling only & also combined Chilling/Freezing
- Easy to use control panel Digital LED display
- Low energy consumption
- Automatic Storage mode at the end of the cycle
- Heated core probe included saves energy by switching to storage temperature when core temperature is reached
- Compact BF030AG can holds up to 3 x 2/3 GN shelves
- Energy saving 60mm insulation
- Easy to clean with removable shelf supports complies fully with CEE Directive 93/43 (H.A.C.C.P)
- Right hand hinged door as standard (factory order for left)

EXTRA SPEC DETAILS

- Refrigerant R404a
- Refrigeration system -Fan assisted evaporator & condenser
- Multi-point Core Probe Standard
- External Finish Stainless Steel
- Internal Finish Stainless Steel



Blast Chillers & Freezers











BC 081 AG



BF 051 ET



BF 051 AG



BC 161 AG



CF 031 AG (Shelves not included)



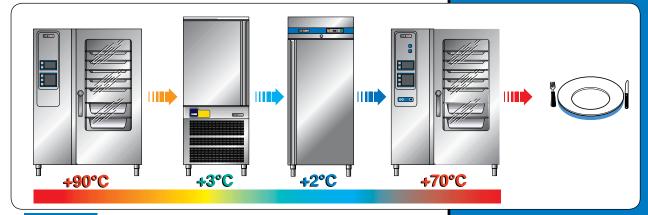
BC 121 DG

Blast Chillers & Freezers

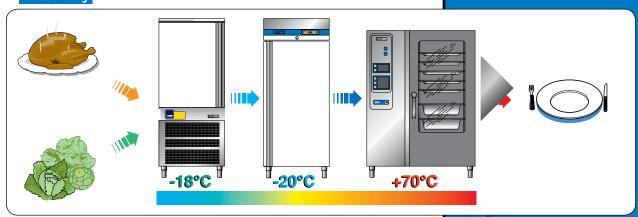


OPTIONAL EXTRAS

- Castors
- Probe support for liquids
- UV Sterilizing lamp kit



Blast Chilling



Blast Freezing

| Model | Chilling (Kg) Capacity [+70° +3°C 90'] | Freezing (Kg) Capacity [+70° -18°C 240'] | Dimensions (wxdxh) mm | Net Weight Kg | Tray Slides | Pan / Tray Size | Power Supply | Electrical Consumption Watts | List Price |
|----------|---|---|--------------------------|---------------------|----------------|--------------------|-----------------|------------------------------------|------------|
| BF030AG | 8 | 5 | 560 x 560 x 520 | 47 | 3 | 2/3GN | 230v / 1ph | 587 | £3,450 |
| CF031AG | 8 | 5 | 560 x 700 x 520 | 52 | 3 | 1/1GN | 230v / 1ph | 587 | £3,705 |
| BF051DGE | 10 | 7 | 790 x 700 x 850 | 95 | 5 | 1/1GN | 230v / 1ph | 1050 | £4,335 |
| BC051DG | 12 | | 790 x 700 x 850 | 100 | 5 | 1/1GN, EN | 230v / 1ph | 1000 | £4,985 |
| BC051AG | 18 | | 790 x 700 x 850 | 100 | 5 | 1/1GN, EN | 230v / 1ph | 1130 | £5,375 |
| BC081AG | 25 | | 790 x 800 x 1320 | 138 | 8 | 1/1GN, EN | 230v / 1ph | 1500 | £6,645 |
| BC121DG | 25 | | 790 x 800 x 1800 | 170 | 12 | 1/1GN, EN | 230v / 1ph | 1550 | £8,345 |
| BC121AG | 36 | | 790 x 800 x 1800 | 170 | 12 | 1/1GN, EN | 380/415v / 3pl | h 2100 | £9,375 |
| BC161DG | 36 | | 790 x 800 x 1950 | 200 | 16 | 1/1GN, EN | 380/415v / 3pl | h 2170 | £10,355 |
| BC161AG | 55 | | 790 x 800 x 1950 | 200 | 16 | 1/1GN, EN | 380/415v / 3pl | h 3300 | £11,045 |
| BC122DG | 50 | • | 1100 x 880 x 1800 | 230 | 12 | 2/1GN | 380/415v / 3pl | h 3000 | £13,235 |
| BC122AG | 72 | • | 1100 x 880 x 1800 | 230 | 12 | 2/1GN | 380/415v / 3pl | h 3950 | £14,460 |
| BF051DG | 12 | 8 | 790 x 700 x 850 | 100 | 5 | 1/1GN, EN | 230v / 1ph | 1200 | £5,185 |
| BF051AG | 18 | 12 | 790 x 700 x 850 | 100 | 5 | 1/1GN, EN | 230v / 1ph | 1400 | £5,610 |
| BF081AG | 25 | 16 | 790 x 800 x 1320 | 138 | 8 | 1/1GN, EN | 230v / 1ph | 2000 | £6,950 |
| BF121DG | 25 | 16 | 790 x 800 x 1800 | 170 | 12 | 1/1GN, EN | 230v / 1ph | 2000 | £8,800 |
| BF121AG | 36 | 24 | 790 x 800 x 1800 | 170 | 12 | 1/1GN, EN | 380/415v / 3pl | h 3500 | £10,255 |
| BF161DG | 36 | 24 | 790 x 800 x 1950 | 200 | 16 | 1/1GN, EN | 380/415v / 3pl | h 3500 | £10,825 |
| BF161AG | 55 | 36 | 790 x 800 x 1950 | 200 | 16 | 1/1GN, EN | 380/415v / 3pl | h 5250 | £11,640 |
| BF122DG | 50 | 32 <i>°</i> | 1100 x 880 x 1800 | 230 | 12 | 2/1GN | 380/415v / 3pl | h 3176 | £13,765 |
| BF122AG | 72 | 48 | 1100 x 880 x 1800 | 230 | 12 | 2/1GN | 380/415v / 3pl | h 6120 | £15,855 |