EVERLASTING

PROFESSIONAL REFRIGERATION

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BCE2010

10 TRAY BLAST CHILLER

BLAST CHILLING. SHOCK FREEZING. PRECISE CONTROL.

High-capacity chilling with precise control.

Professional rapid chilling for demanding production environments.



BUILT FOR RAPID RESULTS

47 kg

BLAST CHILLING
+90 C to +3 C, probe or timed

35 kg

SHOCK FREEZING
+90 C to -18 C, probe or timed

KEY FEATURES

PRECISION
Core probe or timed operation

VERSATILITY
Hard and soft cycle selection

AUTOMATION
Automatic storage phase at cycle end

CAPACITY
10 pairs of stainless steel guides

TRAY OPTIONS
1/1 GN and 600 x 400 baking trays

CONFIGURATION
17 mm shelf guide spacing

REFRIGERANT
R452A refrigerant gas

AMBIENT
Designed for conditions up to 38 C

TECHNICAL AT A GLANCE

240 V	1.6 kW	780 x 798 x 1437	660 x 402 x 760	172 kg
VOLTAGE	POWER	EXTERNAL mm	INTERNAL mm	WEIGHT

ADVANCED CYCLE CONTROL

Simple cycle selection with clear operating status and precise process control.

CYCLE CONTROL

MODEL BCE2010 | MANUFACTURE CODE BAE000

Extended Gold Star Warranty: 2 years parts, 1 year labour

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