EVERLASTING

PROFESSIONAL REFRIGERATION

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# BCE2015

## 15 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

**64 kg**

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

**52 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**
15 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

| 400 V 3PH | 3.3 kW | 780 x 798 x 1817 | 660 x 402 x 1140 | 216 kg |
|---|---|---|---|---|
| VOLTAGE | POWER | EXTERNAL mm | INTERNAL mm | WEIGHT |

## ADVANCED CYCLE CONTROL

Installation by licensed electrician

CYCLE CONTROL

**MODEL BCE2015 | MANUFACTURE CODE BAF000**

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

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