EVERLASTING

PROFESSIONAL REFRIGERATION

BCE0007

7 TRAY BLAST CHILLER

BLAST CHILLING. SHOCK FREEZING. PRECISE CONTROL.

Powerful chilling in a compact footprint.

Professional blast chilling for demanding kitchens, bakeries and production environments.



BUILT FOR RAPID RESULTS

30 kg

BLAST CHILLING

+90 C to +3 C, probe or timed

21 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

7 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	1.2 kW	780 x 798 x 1097	660 x 402 x 550	148 kg
VOLTAGE	POWER	EXTERNAL mm	INTERNAL mm	WEIGHT

INTUITIVE DIGITAL CONTROL

Electronic digital controller with simple cycle selection and clear status display.

