

BC5U Blast Chiller / Freezer



All Unifrost cabinets come with a two year piece of mind parts warranty.



Dixell digital controller



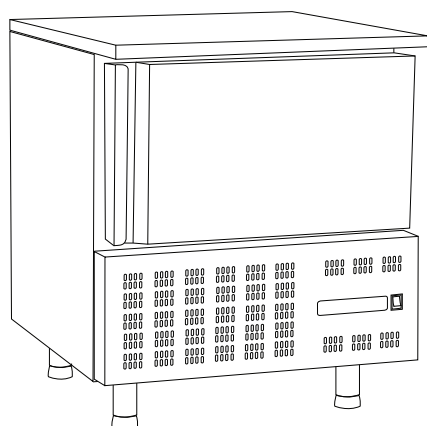
High density polyurethane insulation



In the blast chilling cycle, the product temperature drops from +70°C to +3°C in 90 mins



The shock freezing drops the temperature from +70°C to -18°C in a time of 240 mins



Description

This blast chiller / shock freezer is ideal for small to medium sized catering. The cabinet accepts full size gastronorm GN1/1 and Euronorm (600 x 400mm) containers and shelves.

Rapid chilling has become an important part of the safe food chain.

At a height of 1015mm it doubles up as a convenient work surface or equipment stand.

It has an exceptionally large interior compared with any other equipment in its class and price range.

★ Star Features

- 304 stainless construction
- Programmable touch controller
- 18kg in 90 minutes Chill
- 14kg in 240 minutes Freeze
- Powerful interior fan
- Dan Foss / Aspera components
- Takes 5 x GN1/1 or 400 x 600 trays
- Adjustable feet
- Flush door handle
- Convenient worktop height

	BC5U
Description	Blast Chiller/ Shock Freezer
Dimensions	W800 x D815 x H1015
Temperature Range	+70°C to +3°C (90 mins) +70°C to -18°C (240mins)
Capacity	5 shelf positions
Insulation	High Density
Connection	Plug-in
Refrigerant	R134a
Electrical Supply	220 - 240V / 50Hz (800 Watts)
Net Weight	95kg
Shipping Weight	125kg
Packing Measurement	W870 x D900 x H1100