



BLCB5X1

Blast Chiller/Freezer

Product Features

- Touch screen controller
- HACCP compliant data export
- Upload or download data via USB
- Stainless steel
- Temperature probe
- Programmable thermostat
- Accepts GN1/1 and 60x40 Euronorm pans (not supplied)
- Adjustable legs
- (Chill +70°C to +3°C) 18kg in 90 mins
- (Freeze +70°C to -18°C) 14kg in 240 mins

Blast chiller/freezer with touch screen controller

Measures and Content

Capacity Cooling	kg	18
Capacity Freezing	kg	14
Capacity GN Pans	pcs	5 x GN1/1
Temperature Range	°C	-30 to +70
Climate Class		5
Gross / Net Weight	kg	149 / 116
Gross / Net Volume	l	156 / 88

Design and Material

Door Number & Type	1 hinged self-closing solid door
Door Reversible	No
Feet / Legs	4 adjustable legs
Exterior Finish	SS304
Interior Finish	SS304
Interior Light	No
Lock	No

Cooling and Functions

Type of Controller	Programmable Touchscreen	
Type of Cooling	Blast	
Type of Defrost	Automatic, hot gas	
Refrigerant	R290	
Refrigerant Charge	g	130

Power and Consumption

Input Power	W	720
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	60

Dimensions

Internal Dimension (WxDxH)	mm	440 x 695 x 370
External Dimension (WxDxH)	mm	800 x 877 x 840
Packed Dimension (WxDxH)	mm	870 x 955 x 1100
40ft Container Load	pcs	52



Core sensor included



Touch screen controller

Our blast chiller/freezer range is perfect for quickly cooling or freezing hot food from the stove or oven, safely preserving the food. Cooling capacity is measured from +70 to +3 °C in 90 minutes - Freezing capacity is measured from +70 to -18 °C in 240 minutes. The exact kg capacity for each model can be found under the technical specifications. The BLCB-X accepts both gastronorm 1/1 and euronorm pans (not included). In these models, the pans are placed lengthwise.

The BLCB-X comes with an easy-to-use touchscreen controller. Here you can choose one of the pre-set programmes for different purposes or you can create and save your own programmes. The unit comes with pre-set special cycles for fish, hardening of ice cream, drying as well as for defrosting. It is possible to upload your own recipes or download data for HACCP purposes via an USB port. Primary programmes are pre-set to keep the end temperature fixed until the cabinet is opened and the programme is turned off. This method ensures the quality and safe preservation of the food and makes sure the food is safe for storage and later consumption.