



# Blizzard™

## HIGH GRADE BLAST CHILLER/FREEZER

An essential piece of kit in any commercial kitchen, the BCF will cool the core temperature down of your product quickly preventing bacteria. Adjustable and programable settings will allow you to pre-set your cooling requirements ahead of time.

Featuring self-closing, right-hand hinged door, heavy duty castors as standard and a temperature probe as well as being available in 3 sizes that all accommodate GN1/1 gastronorm containers.

MODEL	CHILL CYCLE 90 MIN	FREEZE CYCLE 240 MIN	CONTAINER CAPACITY	REFRIGERANT	TEMPERATURE RANGE	EXTERNAL DIMENSIONS (mm)	POWER USAGE	POWER	WEIGHT (kg)
BCF20-HC	20 KG	15 KG	5 x GN1/1	R290	+70°C ~ -18°C	H1000 x W800 x D800	750W	■ ■	116
BCF40-HC	40 KG	28 KG	10 x GN1/1	R290	+70°C ~ -18°C	H1520 x W800 x D800	980W	■ ■	139
BCF60-HC	60 KG	38 KG	13 x GN1/1	R290	+70°C ~ -18°C	H1780 x W800 x D800	1200W	■ ■	182



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