

PROCESS BC50 BLAST CHILLER



BC50 is a powerful roll-in blast chiller with a capacity up to 60kg.

With a robust design, electronic control and CO2 compatibility, the BC50 is a reliable choice for commercial kitchens that need fast and safe cooling in an efficient working environment.

The cooldown process is controlled by the included food probe. The unit can be placed on the floor, so trolleys can be rolled directly in and out of the unit, giving a better working environment not having to manually load the heavy gastro pans. It can also be adapted to fit a roll-in trolley for rational ovens SCC/CPC 201 or COMBI 20 1/1.

Standard equipment:

- Robust stainless steel construction
- Right-hinged door with lock and practical snap lock
- Powerful fans for efficient cooling
- Efficient evaporator

Optional extras:

- Available with water-cooled condenser on request
- Available for remote installation with CO2 or other refrigerants on request
- Adaption set for Rational SCC/CPC 201 and COMBI 20 1/1

Please note: Special considerations for installation/set-up

- A floor drain is required
- The installation site must be flat and levelled

BLAST CHILLER +10/-25°C	
MODEL	BC 50 H S R
ITEM NUMBER	940500110
VOLUME (liter, gross/net)	970 / 630
ENERGY CONSUMPTION PER CHILLING CYCLE (kWh/kg)	0,08
SOUND LEVEL (db(A))	—
COOLING CAPACITY AT -10°C (W)	4588
CLIMATE CLASS	4 (40°C/55% RH)
DIMENSIONS W x D x H (m)	780x1030x2215
GROSS WEIGHT (kg)	205
REFRIGERANT / FILLING	R452A / 2 x 1,15 kg
GWP / Co2 EQUIVALENT	2140 / 4,925 t
CONNECTION	3P+N+PE, 50 Hz / 3 x 6,8A or 230 V, 50 Hz / 12,32A
CONNECTION LOAD (w)	3011
MAX LOADING CAPACITY (kg) from +70°C to +3°C in 90 min	60

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