



Description

New technology low energy system that is safer for our environment. Rapid blast chill or fast freeze to required temperature at a safe level to prevent bacterial growth.

Robust and sturdy hi-grade stainless construction with high quality components make this unit a good investment. It also has a very convenient height that can blend into almost any catering premises. Interior takes GN pans and Euro bakery trays.

Star Features

- Food probe included
- 4 touch programmes
- +70°C to 3°C (90 mins)
- +70°C to -18°C (240 mins)
- Powerful EBM fan motors
- Takes GN or 400 x 600 trays
- Counter top height 1015mm
- 18Kg in 90 minutes chill*
- 14Kg in 240 minutes freeze*
- Interior: W660 x D420 x H400
- All 304 stainless steel
- Reversible door
- *Portioned & Even
 Distribution

Technical Specfication

| Model | BC5UN |
|-------------------|--|
| Dimensions | W800 x D815 x H1060 |
| Temperature Range | +70°C to -18°C |
| Capacity | 5 GN ¹ / ₁ or Euro Racks |
| Refrigerant | R290 |
| Power | 13Amp Plug 230V/50Hz |
| Nett Weight | 110Kg |
| Shipping Weight | 115Kg |





