

EVERLASTING

PROFESSIONAL REFRIGERATION

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BCE0004

4 TRAY BLAST CHILLER

BLAST CHILLING. SHOCK FREEZING. PRECISE CONTROL.

Performance, precision and control.

Compact professional chilling for kitchens where speed and food quality matter.



COMPACT COUNTERTOP FORMAT

BUILT FOR RAPID RESULTS

10 kg

BLAST CHILLING

+90 C to +3 C, probe or timed

7 kg

SHOCK FREEZING

+90 C to -18 C, probe or timed

KEY FEATURES

PRECISION

Core probe or timed operation

VERSATILITY

Hard and soft cycle selection

AUTOMATION

Automatic storage phase at cycle end

CAPACITY

4 pairs of 1/1 GN stainless guides

CONFIGURATION

17 mm shelf guide spacing

REFRIGERANT

R452A refrigerant gas

AMBIENT

Designed for conditions up to 32 C

ORIGIN

Manufactured in Italy

TECHNICAL AT A GLANCE

240 V

VOLTAGE

0.67 kW

POWER

652 x 706 x 540

EXTERNAL mm

595 x 373 x 286

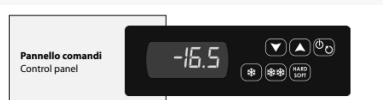
INTERNAL mm

49 kg

WEIGHT

INTUITIVE DIGITAL CONTROL

Clear display with dedicated hard and soft cycle controls.



MODEL BCE0004 | MANUFACTURE CODE BAB060

Extended Gold Star Warranty: 2 years parts, 1 year labour

INTERNATIONAL CATERING EQUIPMENT

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