

Product Information

- Premium self contained blast chiller designed for fast reliable performance
- Complete unibody construction in durable 304 grade stainless steel
- R290 natural refrigerant for improved efficiency and lower environmental impact
- 7.0" touchscreen interface for simple operation and bumper protection
- Cell sanitising - Ozone sanitation plug in connection point for improved cabinet hygiene
- Soft and hard blast chilling, plus soft and hard blast freezing for flexible product control
- Internal cavity and condenser bumpers to protect key components
- Dedicated cycles for pre-cooling, fish sanitation, ice cream hardening, bottle cooling and pastry and air defrosting
- Special cycle library with built-in recipes to support consistent results
- Internal multi core probe for accurate temperature monitoring
- Adjustable fan speeds for improved product control
- WIFI and HACCP connection for data collection
- Heated door perimeter for reduced condensation
- Rounded internal corners for easier cleaning and improved hygiene
- CFC free high density polyurethane insulation
- Cataphoresis treated evaporator for improved rust protection
- External drain tube for easy condensate removal
- **Oven trolley being used must be advised at time of order**
- **24-months parts and labour warranty**



Specifications

Model	BB20.RO
W x D x H (mm)	1210 x 1101 x 2280
Weight	380kg
Packed Dimensions (mm)	1270 x 1150 x 2527
Packed Weight	410kg
Internal Dimensions (mm)	690 x 833 x 1881
Net Capacity (Litres)	1018 L
Capacity in Trolley's	1 x G/N 1/1 (20 Tray Oven Trolley) 1 x EN60/40 (20 Tray Oven Trolley)
Blast Chilling Capacity (+90°C > 3°C in 90 mins)	100kg
Blast Freezing Capacity (+90°C > -18°C in 240 mins)	78kg
Refrigerant	R290 - 3 x 150 grams
Climate Class	5
Total Connected Load	4.6kW / 11.4A
Electrical Connection	3Ø+N+E 415VAC / 50Hz Onsite Connection

Legend

- A** Electrical Connection
B Drain Connection

Accessories

- Right Hinged Door** Ex Factory - P.O.A
CO2 Predisposition

