



PBF 3.0 Blast Chiller / Freezer

BLAST CHILLER/FREEZER SPECIFICATIONS

This unit fits perfectly into a professional kitchen workflow, making it possible to practice HACCP guidelines concerning the cook/chill concept. The unique ambient chill method and Indirect air circulation help to assure better food quality and safety.

Manufactured with the environment in mind, it includes advanced technology and important features to protect your long-term investment. Along with colder product temperatures, it offers lower utility costs, improved food safety and an excellent value in today's foodservice marketplace.

CAPACITY

3 pans 12" x 14" x 2.5" deep
Pans not included

DISTANCE between shelves 2.75"

OUTSIDE DIMENSIONS

23.63" W x 23.82" D x 15.75" H

INTERIOR DIMENSIONS

13.19" W x 14" D x 10.63" H

OUTPUT CHILLING CAPACITY

+194/+37°F 15 lbs within 90 minutes

OUTPUT FREEZING CAPACITY

+194/0°F 11 lbs within 270 minutes

HEAT LOAD BTU/HR:1,850

- 10° F evaporator temperature/104° F ambient

ELECTRICAL SUPPLY:

1 PH/115-120 V/60 Hz

RLA/LRA/MOP: 5/25/11

20 A circuit, # 12 wire required

STANDARD FEATURES

- Ambient chill method
- Indirect air circulation to improve food quality
- Countertop unit
- HACCP compliant; self-contained refrigerated system
- Easy-to-use electronic control panel
- Automatic air defrost
- Rounded interior corners for simple cleaning
- Single point product probe
- Stainless steel rack system for pans or shelves
- Snap-in magnetic gasket for straightforward changes or cleaning
- Left-hand hinged door
- 304 Stainless steel interior and exterior front, sides, and top
- Refrigerant: R404
- Environmentally friendly HFO insulation

WARRANTY

- Three-year warranty on parts and labor
- Additional warranty for years 3-5 on compressor (parts only)

OPTIONAL ACCESSORIES

- Wire shelves



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