



BLAST CHILLER

UPRIGHT REFRIGERATOR MODEL BC-18

If food safety is your concern, a Blast Chiller may be just what you need. The Randell BC-18 model is designed to rapidly cool cooked items from a temperature of 140-160°F to 40°F in a time frame between 90-120 minutes (dependent on product density). The BC-18 Blast Chiller, along with the other models offered by Randell, provides the end user; enhanced product quality, improved shelf life (correctly chilled foods may be stored up to five days) and most importantly increased safety.

STANDARD FEATURES:

- Stainless Steel Front, Sides & Top
- Stainless Steel Interior
- Removable Universal Stainless Steel Pan Slides
- Cooling with pan covers on to retain the product flavor
- Automatic Cooling System w/Food Probe
- Electronic Control w/Digital Read-Outs
- Automatic Condensate Evaporator
- Self-Closing Door Hinge With 90° Positive Open Stop
- (4) Probes Provided

CAPACITY: (18) 12" x 20" x 2 1/2" stainless steel pans blast chilling or (9) 18" x 26" sheet pans or combination of both from 140°F to 40°F at the core in (approx.) 90 minutes. Blast chilling from 160°F to 40°F at the core in (approx.) 120 minutes.

CABINET EXTERIOR: #4 finish Stainless Steel front, door, louver, sides and top. Unit back and bottom are galvanized metal.

CABINET INTERIOR: Stainless Steel, including Stainless Steel Air Plenums. The Door opening perimeter is provided with an ABS thermal break to prevent sweating. (9) sets of removable universal pan slides are supplied with internal pilaster system to allow for adjustability. The door is stainless steel exterior with a stainless steel liner and is mounted on concealed hinges with a recessed plastic handle. A press-fit magnetic gasket is provided for positive seal.

REFRIGERATION SYSTEM: Powered by (1) 1 1/2 Horsepower R-404a commercial temperature condensing unit connected to interlaced evaporator coils. The unit can operate two ways; by product temperature, through one (or more) of its four food probes (two provided as standard) or by time.

CONTROLLER: Controller comes standard with USB port for down loading chilling times for HACCP programs. Optional printer is offered in lieu of USB port if needed.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

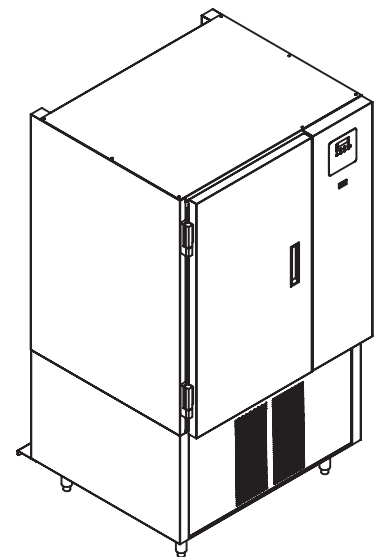
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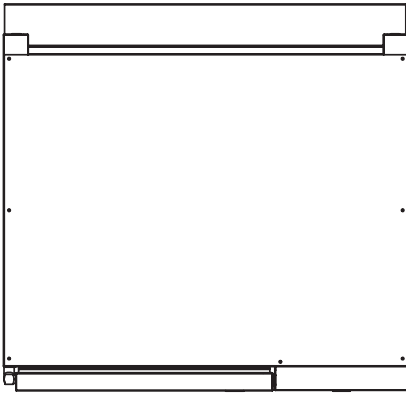
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40" Blast Chiller Upright Refrigerator. Model BC-18 Shown.

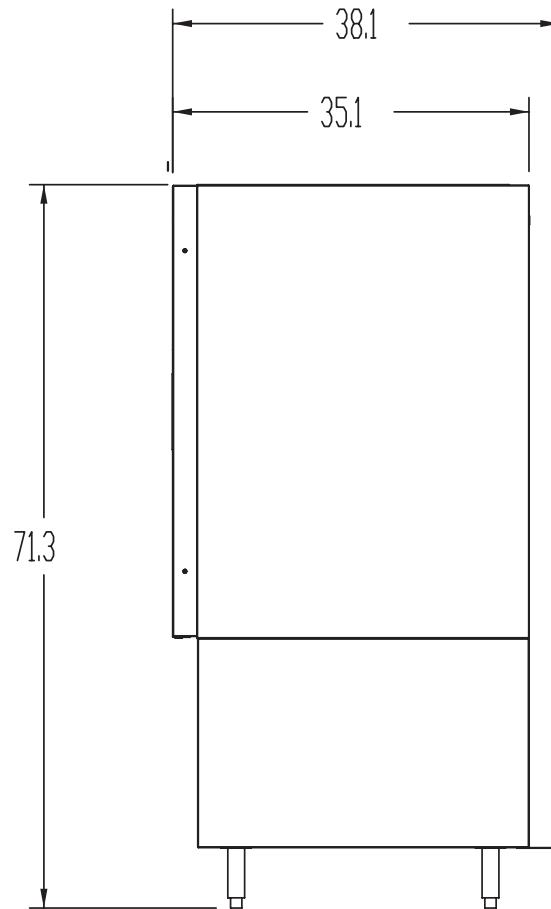
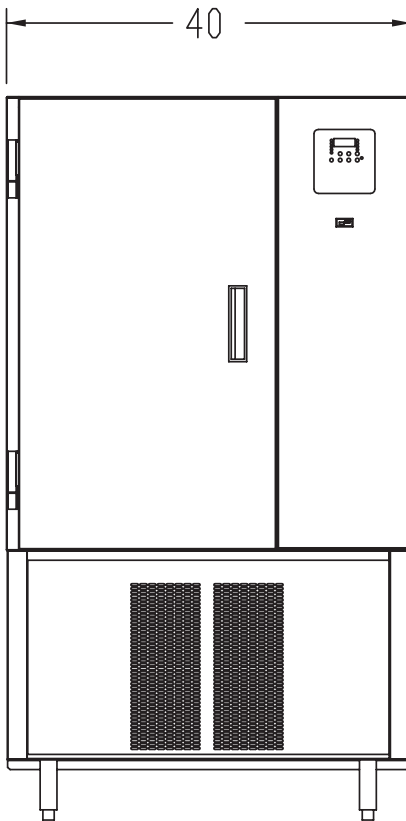


OPTIONS/ACCESSORIES:

- Mirror version with door hinging on right side of unit
- Casters in lieu of legs
- Printer in lieu of USB port
- Stainless steel handle
- Chrome handle
- Remote Operation



MECHANICAL SPECIFICATIONS	
VOLTAGE	120/208-230/60/1
AMP DRAW	16
PLUG	14-20P
REFRIGERANT	R404A
COMPRESSOR HP	1.5



L	D	H	Pan Capacity		LBS	HP	Amps. Min. Volt/Hz/Ph	Circuit Ampacity	NEMA	BTU Requirements for Remote Installations	Crated Wt.
			12"x20"x2.5"	18"x26" Sheet							
40"	35.12"	71.34"	18	9	180	1-1/2	120/208-230/60/1	20	54 Wire Direct 14-20P	12100 @ 20F Evap. Temp.	858