



Product Code: BFT52 17-177

52Kg Blast Freeze Cabinet



Features & Benefits

- Freezing capacity from +70°C to -18°C in less than 240 minutes within specifications
- Chilling capacity 70°C to 3°C in less than 90 minutes within specifications. Entry temperature up to 90°C for chilling
- Dedicated 52Kg blast freezer (can also operate as a blast chiller as required)
- Exceeding UK and European food safety requirements
- High grade 304 exterior and interior the 'gold standard' in performance finishes
- Intuitive touch control panel – just press and go!

External Finish

304 s/s Standard

Base Fittings

Castors 80mm Standard

Legs 150mm Option

Electrical, Service & Ecodesign Data

400/3/50 Standard

Fuse Required 10

Internal Finish

304 s/s Standard

Doors

Solid Standard

Left Hand Hinged Door Option

Product Extras

Hold Facility Standard

Shelving

Gastronorm Pans Option

Nylon Coated Shelf Option

Additional S/S Trayslides Standard

GN1/1 Shelf Standard

Refrigeration

R404a - Industry Standard Standard

Integral Refrigeration System Standard

Less Condensing Unit Option

Remote Refrigeration System Option

Specification

Dimensions (Width) 755

Dimensions (Height) 1805

Dimensions (Depth) 690

Weight (Packed, kg) 190

Freezing Capacity (Kgs) 52

Gross Volume 52

RS485 connection for HACCP data logging Option

Noise DbA @ 1M TBC

Footnotes

- Freezing Capacity: 52 KG Chilling Capacity: 52 KG.
- Please add 55mm to depth for spacer



Energy



Quality



Value



Design



Hygiene



After Care