

Roll in Blast Chillers cum Shock Freezers

Roll in Blast Chillers cum Shock Freezers are required for increasing the shelf life of perishables and cooked food for midterm to long term storage. These units are used in base kitchens, commissaries, butcheries, banquet kitchens, chain restaurants & bakeries for not only increasing the shelf life but also for improving the efficiencies by cooking in advance during free periods. In order to cater to the diversified demand of the clients, we offer these counters in different sizes and designs.



CONSTRUCTIONAL FEATURES

- Easy to clean, durable 304 or 430 stainless steel exterior and 304 interior.
- Accommodate 1/1 GN pans or shelves.
- Radius corners for enhanced airflow and ease of cleaning.
- Eco friendly thermal insulation with zero ODP.
- Self and smooth closing doors, freedom of left - right hand door.
- Easy to clean and replaceable magnetic balloon gasket.

TECHNICAL SPECIFICATIONS

- Blast chilling +90 to 3°C - 90 minutes
- Blast Freezing +90 to -18°C - 240 minutes
- Easy to operate, user-friendly microprocessor controller
- Bigger LCD display
- Choice of soft chill, hard chill and blast freeze

OPTIONAL

- Castors
- Outdoor Condensing Unit
- Remote access and data logger connected to BMS
- GN pans

Model	Size (mm)	Capacity (GN 1/1)	Chilling Capacity	Freezing Capacity	Refrigeration Capacity (Watts)	Electrical Load (Watts)
BC-120R	1150 x 1150 x 2100	17	120	72	6100	5800
BC-210R	1350 x 1150 x 2100	34	210	144	12300	11400

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