

VISION

# BC 411 Practic



An appliance that has already become an irreplaceable helper in every professional kitchen. The shock cooler can reduce food to +3 °C or freeze it to -18 °C in the set time. The speed of the chilling or freezing cycle eliminates the risk of unwanted microorganisms propagating and ensures trouble-free compliance with HACCP standards. High speed is an essential advantage in freezing. It ensures that the food does not form ice crystals that, during slow freezing in an ordinary freezer, would otherwise tear the cell walls, causing most of meat's natural juices to be lost during defrosting.

## ADVANTAGES

### **Guaranteed hygiene and safety**

Shock chilling or freezing makes it easier to comply with HACCP standards and minimizes the risk of bacterial contamination of food.

### **More efficient use of time**

Pre-cooking and chilling food makes it easier and faster to serve individual meals at peak serving time.

### **Cost savings and a more exciting menu**

Combined preparation of more meals in the combi oven and then chilling them in the blast chiller saves electricity, personnel time and provides maximum quality and variety of foods.

### **High-quality food with less shrinkage**

Foods prepared with blast chilling or freezing retain their natural inner moisture, do not shrink and do not lose quality. Chilled meals can be stored up to 5 days and then frozen up to several months.

### **Less waste and more precise portion control**

With blast chilling and freezing, there is no needless waste, only ordered meals are restored, and accurate portions are served.

## TECHNICAL DATA

Model	BC 411 Practic
Capacity	4 x GN1/1
Chilling capacity +90 °C > +3 °C	12 kg
Freezing capacity +90 °C > -18 °C	8 kg
Spacing	70 mm
Total power	0,8 kW
Electricity consumption when chilling 1 kg of food	0,075 kW
Electricity consumption when freezing 1 kg of food	0,305 kW
Dimensions (W x H x D)	784 x 850 x 700 mm
Weight	100 kg
Fuse	16 A
Voltage	1N~/230 V/ 50 Hz
Refrigerant type	R 452 A

## TECHNICAL PARAMETERS

- Manual cooling and freezing cycles
- Cooling and freezing cycles controlled by time and temperature
- Overall design made of AISI 304 stainless steel
- Air-cooled condensation unit
- 60 mm polyurethane foam insulation (40 kg/m<sup>3</sup>)
- Electronic micro-computer controls
- Hygienic interior with rounded corners for better air circulation and easier cleaning
- Optimal temperature evenness in the internal chamber
- Automatic transition to conservation mode to end the cooling or freezing cycle

## OPTIONAL ACCESSORIES

- Stand under the combi oven with space for a blast chiller/freezer
- HACCP set + USB port