



BLAST CHILLER

UNDERCOUNTER REFRIGERATOR MODEL BC-510E

If food safety is your concern, a Blast Chiller may be just what you need. The Randell BC-510E worktop model blast chiller is designed to fit into any operation where work surface is at a premium, providing the benefits of blast chilling without sacrificing workspace. This model is designed to rapidly cool cooked items from a temperature of 135°F to 40°F in a time frame of 240 minutes or less as required by NSF. The BC-510E 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 and top
- Stainless steel interior
- Set of four heavy duty casters, two locking and two non-locking
- Removable stainless steel pan slides
- Stainless steel laminar air flow plenum
- 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
- 120V 20 amp plug-in operation
- Self-closing door hinge
- On board temperature recording device
- (2) Probes provided

CAPACITY: (10) 12" x 20" x 2.5" stainless steel pans or (5) 18" x 26" sheet pans (or combination of both) can be rapidly cooled from a temperature of 135°F to 40°F in a time frame of 240 minutes or less as required by NSF.

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

CABINET INTERIOR: Full stainless steel interior, meeting NSF 7 Standards. Door opening perimeter is provided with an ABS thermal break to prevent sweating. (5) 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 door pull. A press-fit magnetic gasket is provided for positive seal.

REFRIGERATION SYSTEM: The BC-510E is powered by a 3/4 Horsepower R-404a commercial temperature condensing unit connected to an interlaced evaporator coil. The system is monitored through an electronic control, standard with USB port for collecting data used to document a HACCP system. Control allows automatic cooling by temperature sensing food probe(s) or can be set to a timed cycle.

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

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

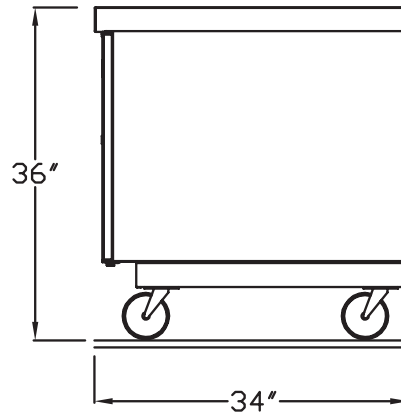
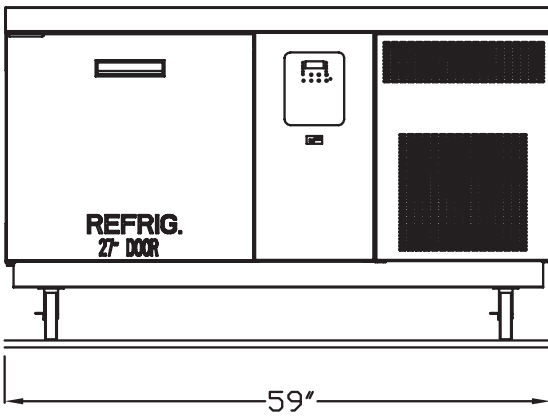
SIS NO:

CSI SECTION: 11400



OPTIONS/ACCESSORIES:

- Remote operation
- Stainless steel finished back
- Door lock
- Legs (4) in lieu of casters
- Add up to two probes
- Backsplash
- Non-recessed handle



L	D	H	Pan Capacity		HP	Amps. Min. Volt/Hz/Ph	Circuit Ampacity	NEMA	Crated Wt.
			12"x20"x2.5"	18"x26" Sheet					
59"	34"	36"	10	5	3/4	120/60/1	20	5-20P	450