



# 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 135°F to 40°F in a time frame of 240 minutes or less as required by NSF. 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
- (2) Probes Provided

**CAPACITY:** (18) 12" x 20" x 2.5" stainless steel pans or (9) 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:** 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 hinges with a recessed plastic handle. A press-fit magnetic gasket is provided for positive seal.

**REFRIGERATION SYSTEM:** The BC-18 is powered by (1) 1-1/2 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:

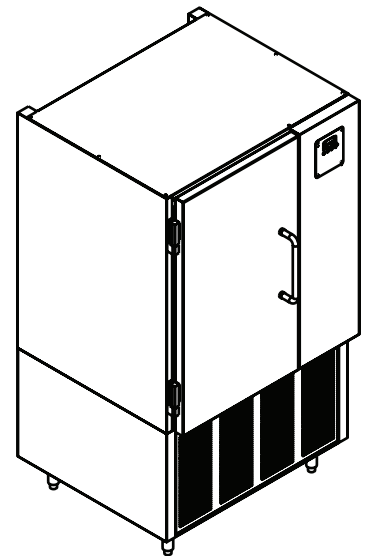
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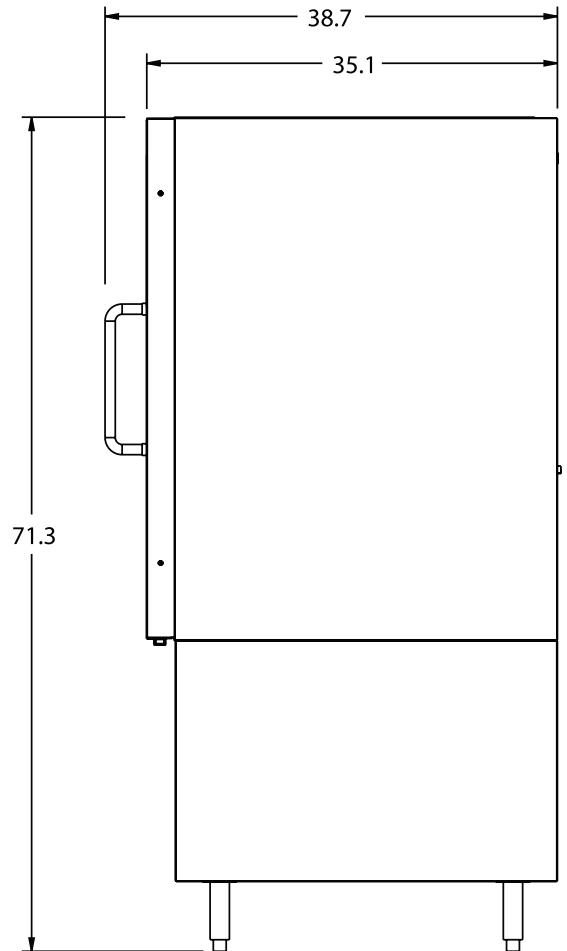
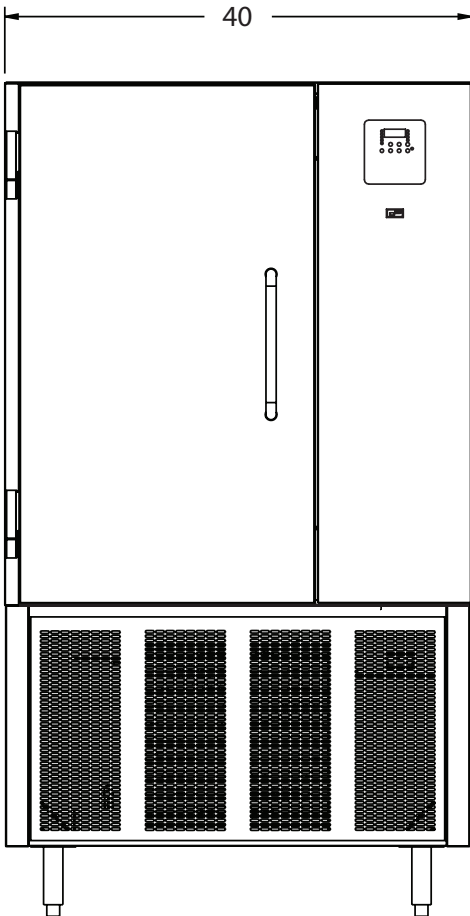
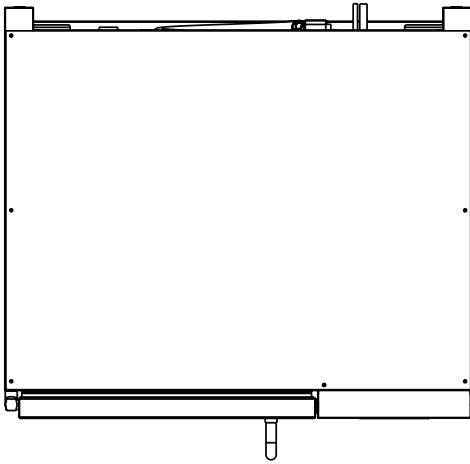
SIS NO:

CSI SECTION: 11400



### OPTIONS/ACCESSORIES:

- Control panel left, door hinged right
- Casters in lieu of legs
- Printer in lieu of USB port
- Stainless steel finished back
- Non-recessed handle
- Remote Operation



L	D	H	Pan Capacity		HP	Amps. Min. Volt/Hz/Ph	Circuit Ampacity	NEMA	Crated Wt.
			12"x20"x2.5"	18"x26" Sheet					
40"	35.12"	71.34"	18	9	1-1/2	120/208-230/60/1	20	14-20P	858