

PROJECT	QUANTITY	ITEM NO
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Blast chiller/freezer

MODEL **BCF-65**



Compact blast chiller/freezer model BCF-65 with adjustable racking, 65 lbs (30 kg) max capacity.

General Information

Henny Penny blast chiller/freezers quickly cool hot foods for cold service, storage, or later rethermalizing. The BCF-65 cools up to:

- 65 lbs. (30 kg) from 140°F to 40°F (60°C to 5°C) in 2 hours.
- 32 lbs. (15 kg) from 140°F to 0°F (60°C to -18°C) in 4 1/2 hours.

The advantages of rapid chilling are well documented:

- Foods spend less time in the "danger zone" between 160-40°F (71-3°C).
- Food safety is enhanced with minimal energy consumption.
- Greater flexibility in production and increased equipment utilization.
- Foods that are blast chilled also store longer, taste better when reheated and retain their color, flavor and texture longer since very little moisture is lost through evaporation.

The BCF-65 incorporates a self-contained 1.5 hp air-cooled condensing unit into a compact unit that saves on floor space and budget. The interior cabinet features 8 pairs of removable, adjustable shelf runners that accept standard steam table pans and grids. (Additional runners available.) Fans are positioned on the rear wall to accommodate side-wall racking.

Unit features easy-to-use digital controls and includes stainless steel temperature probe with 4 sensors. Chilling cycle automatically stops when desired core temperature level is reached. Unit can also be operated in Timer mode.

Core temperature and cycle time data can be output to a remote HACCP printer (optional) or downloaded to a PC or network via a HACCP communication board (RS 232C type port).

Standard Features

- Stainless steel cabinet with polyurethane foam injected insulation.
- 8 pairs of removable, adjustable shelf runners accept full-size steam table pans and grids.
- Touch-pad controls feature simple icons and a large digital display.
- Temperature displays can be set in °F or °C.
- Chilling cycle controlled by timer or automatically by temperature using multi-point Frigiprobe (included.)
- Automatic holding mode at end of chilling cycle.
- De-icing mode rapidly removes excess ice or water
- Self-contained evaporation, no drain or attachments needed.
- Self-diagnostic system identifies and displays service requirements.
- Audio and visual alerts signal end of each cycle.
- Designed with coved corners, round door gasket and removable shelf runners and supports for easy cleaning.
- Air-cooled 1.5 hp condensing unit.
- R404A refrigerant, CFC-free.
- Adjustable leveling legs.

- HACCP communication board (RS 232C type port)

Options, accessories

Door hinge

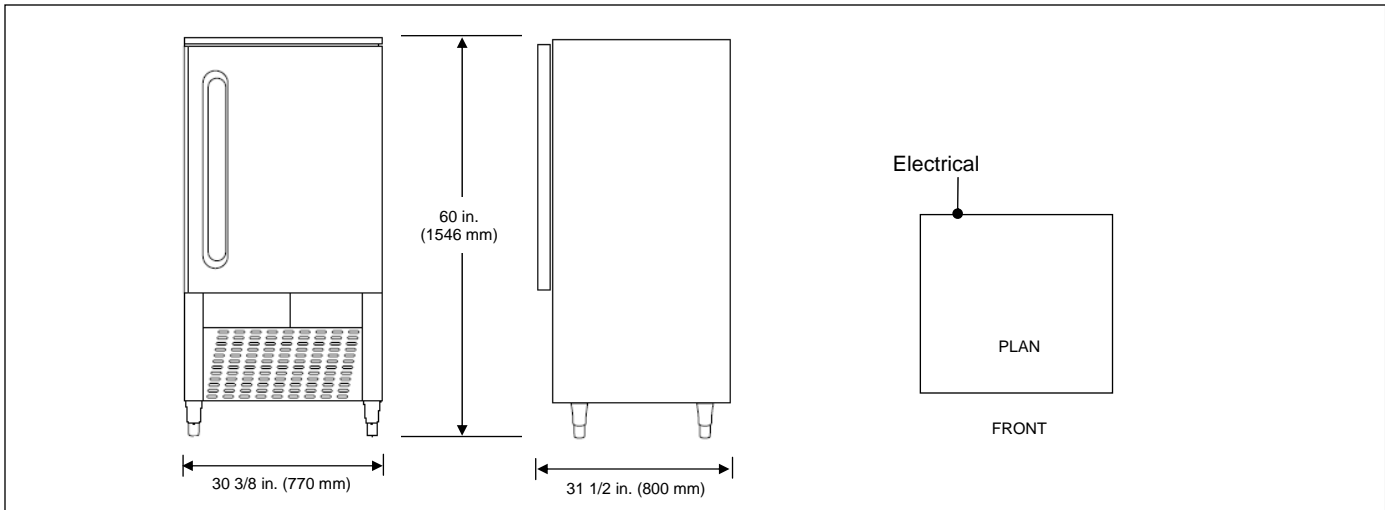
- Right OR Left
- ___ pair additional shelf runners

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AUTHORIZED SIGNATURE		DATE



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Dimensions

Height: 60 in. (1546 mm)
 Width: 30 3/8 in. (770 mm)
 Depth: 31 1/2 in. (800 mm)

Required clearances

Top: 16 in. (400 mm)
 Sides: 4 in. (100 mm) air flow
 Back: 4 in. (100 mm)
 Front: 30 in. (762 mm) door open

Crated dimensions

Length: 35 in. (889 mm)
 Depth: 34 1/4 in. (870 mm)
 Height: 67 1/4 in. (1708 mm)
 Volume: 47 cu. ft. (1.31 m³)

Net weight N/A

Crated weight 392 lbs. (178 kg)

Capacity

Maximum product capacity: 66 lbs. (30 kg)
 Chills full load 140-40°F (60-5°C) in 2 hours.
 Freezes half load 140-0°F (60-18°C) in 4 1/2 hours.

Accepts full-size steam table pans and grids.
 Adjustable shelving: locations for 16 runners on 1 3/8 in. (35 mm) centers. 8 runner pairs shipped with unit.

Condensing

Self-contained unit: air-cooled, 1.5 hp

Refrigerant type: R404A

Electrical

Volts	Phase	Cycle/Hz	Watts	Amps	Wire	Plug
200	1	50/60	2500	12.0	2+G	 For 208-240V NEMA 6-20P
208-240	1	60	2900	7.0	2+G	
230	1	50	3000	13.0	2NG	

Laboratory certifications



Bidding Specifications

- Provide Henny Penny Model BCF-65 Blast Chiller/Freezer capable of cooling full loads in 2 hours and freezing half loads in 4 1/2 hours.
- Cabinet and door inside and outside is 304 stainless steel with 1/8 thick injected polyurethane foam insulation in full compliance with NSF standards.
- Unit shall use R404A refrigerant and have built-in 1.5-hp air-cooled condensing units.
- Unit shall have condensing unit hooding for direct outside installation, liquid tank with safety valve, condensing pressure control and HP/LP safety cut-out.
- Unit shall have LED digital controls located on front panel.
- Unit shall operate either by timer or a multi-point food core probe that automatically controls cycle.
- 1 Frigiprobe temperature probe for probe-controlled cooling shipped with unit.
- Unit shall automatically engage holding mode at the end of chilling cycles.
- Unit shall have a de-icing feature that prevents ice from forming on evaporators.

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
 Global Foodservice Solutions

www.hennypenny.com