

PROJECT	QUANTITY	ITEM NO
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BCF-110 Blast Chiller/Freezer

MODEL **BCF-110**



Compact blast chiller/freezer Model BCF-110 with adjustable racking, 110 lbs (50 kg) max capacity.

General Information

Henny Penny's BCF-110 blast chiller/freezer cools up to 110 lbs. (50 kg) of hot food from 140°F (60°C) to 40°F (5°C) in less than 4 hours for later storage, serving or rethermalization. Units are also capable of blast freezing 55 lbs. (25 kg) from 140°F (65°C) to 0°F (-18°C) in 4 1/2 hours.

Foods rapidly chilled spend less time in the "danger zone" between 160-40°F (71-3°C), assuring food safety with minimal energy consumption.

Foods also store longer, taste better when reheated and have colors, flavors and textures preserved longer since very little moisture is lost through evaporation.

The BCF-110 features 14 pairs of removable, adjustable shelf runners that accept standard steam table pans and grids. Additional runners are available. Fans are positioned on the rear wall to accommodate side-

wall racking.

Unit includes stainless steel temperature probe with 4 sensors that enable the core temperatures of different types of food products to be measured accurately. Unit automatically stops freezing/chilling cycle when desired core temperature level is reached.

Unit can also be operated in Timer mode that ends the chilling cycle after a desired time period and then maintains temperature automatically.

The BCF-110 is cooled by a built-in 2.5-hp air-cooled condensing unit. Models are available with right or left-hinged doors. Compact size requires minimal floor space.

Standard Features

- Stainless steel cabinet with polyurethane foam injected insulation.
- 14 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.
- The unit's operations can be controlled either by a timer or by the multi-point Frigiprobe that automatically controls food chilling.
- Automatic holding mode at end of chilling cycle.
- Self-contained evaporation, no drain or attachments needed.
- De-icing mode rapidly removes excess ice or water Self-diagnostic system identifies and displays service requirements.
- Designed with coved corners, round door gasket and removable shelf runners and supports for easy cleaning.
- R404A refrigerant, CFC free.
- Adjustable leveling legs.

Options, accessories

- Door hinge
☐ Right OR
☐ Left

<input type="checkbox"/> APPROVED	<input type="checkbox"/> APPROVED AS NOTED	<input type="checkbox"/> RESUBMIT
AUTHORIZED SIGNATURE		DATE

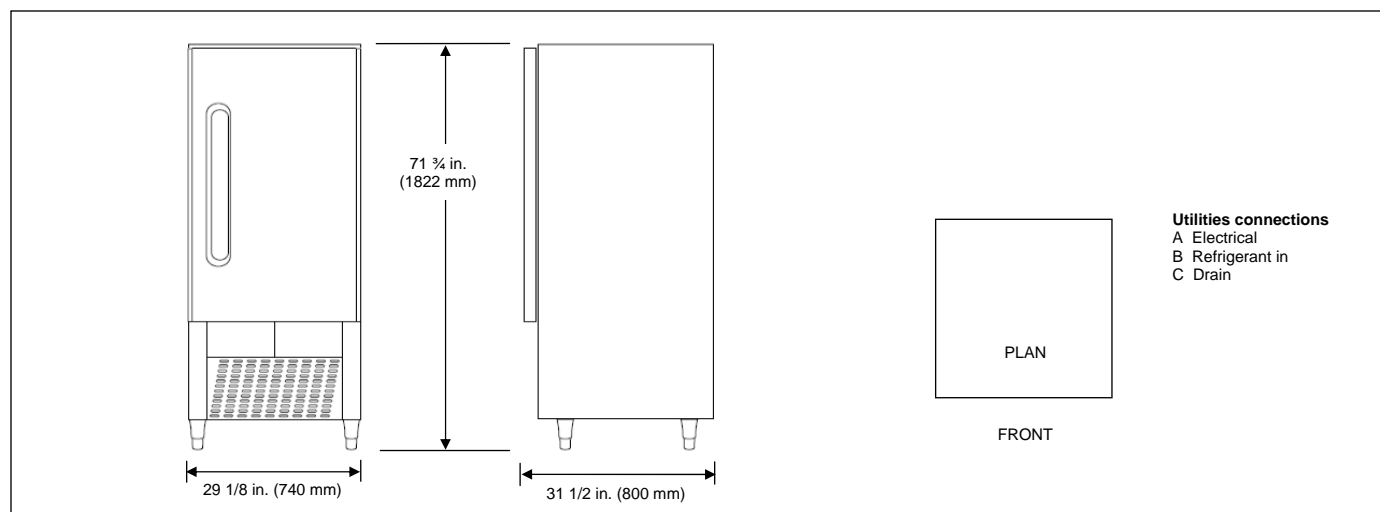


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Dimensions

Height: 71 3/4 in. (1822 mm)
 Width: 29 1/8 in. (740 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: 82 1/2 in. (2095 mm)
 Volume: 57 cu. ft. (1.60 m³)

Capacity

Maximum product capacity: 110 lbs. (50 kg)
 chills 140-40°F (60-5°C) in less than 4 hours.
 Freezes 55 lbs. (25 kg) 140-0°F (60-18°C) in 4 1/2 hours.

Accepts full-size steam table pans and grids.
 Adjustable shelving: locations for 27 runners
 on 1 3/8 in. (35 mm) centers. 14 runner pairs
 shipped with unit.

Net weight N/A
Crated weight 508 lbs. (231 kg)

Water connections

No water connection. 1 in. (25 mm) drain.

Required cooling capacity

N/A

Condensing unit

Air-cooled, 2.5 hp

Refrigerant type: R404A

Electrical

Volts	Phase	Cycle/Hz	Watts	Amps	Wire
200	3	50/60	3800	17.0	3+G
208-240	3	60	4600	17.0	3+G
400	3	50	3100	9.0	3NG

Laboratory certifications



Bidding Specifications

- Provide Henny Penny Model BCF-110 Blast Chiller/Freezer capable of cooling full loads in less than 4 hours and freezing half loads in 4 1/2 hours.
- Cabinet and door inside and outside is stainless steel with 1/8 thick injected polyurethane foam insulation in full compliance with NSF standards in force.
- Units will use R404A refrigerant and have built-in 2.5-hp air-cooled condensing units.
- Units shall have condensing unit hooding

for direct outside installation, liquid tank with safety valve, condensing pressure control and HP/LP safety cut-out.

- Units will have LED digital controls located on front panel.
- Unit will 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.

- Units will automatically trigger holding mode at the end of chilling cycles
- Units will have a de-icing feature that prevent ice from forming on evaporators

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
 Global Foodservice Solutions

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