

PROJECT	QUANTITY	ITEM NO
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BCF-24 Blast Chiller/Freezer

MODEL **BCF-24**



Compact blast chiller/freezer Model BCF-24 with adjustable racking, 24 lbs (11 kg) max capacity.

General Information

Henny Penny's BCF-24 blast chiller/freezers cool up to 33 lbs. (11 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 19s lbs. (6.5 kg) from 140°F (60°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-24 features 3 pairs of removable, adjustable shelf runners that accept standard steam table pans and grids. Additional runners are available. Fan is 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-24 is cooled by a built-in 3/4 hp air-cooled condensing unit. Models are available with right or left-hinged doors. Compact size requires minimal floor or counter space.

Standard Features

- Stainless steel cabinet with polyurethane foam injected insulation.
- 3 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.
- Air-cooled 3/4 hp condensing unit.
- R404A refrigerant, CFC-free.
- Adjustable leveling legs.

Options, accessories

- Door hinge
- ☐ Right OR
- ☐ Left

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AUTHORIZED SIGNATURE		DATE

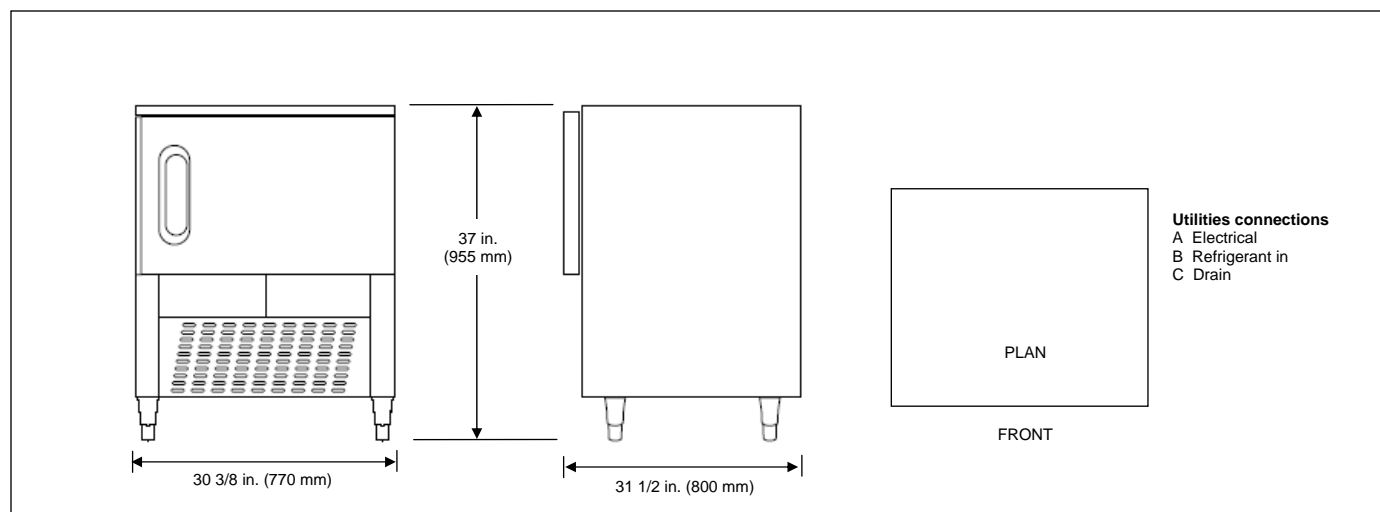


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Dimensions

Height: 37 in. (955 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: 44 1/2 in. (1130 mm)
 Volume: 31 cu. ft. (0.86 m³)

Capacity

Maximum product capacity: 33 lbs. (15 kg) chills 140-40°F (60-5°C) in less than 4 hours. Freezes 19 lbs. (9 kg) 140-0°F (60-18°C) in 4 1/2 hours.

Accepts full-size steam table pans and grids. Adjustable shelving: locations for 6 runners on 1 3/8 in. (35 mm) centers. 4 runner pairs shipped with unit.

Net weight N/A

Crated weight 315 lbs. (143 kg)

Water connections

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

Required cooling capacity

N/A

Condensing unit

Air-cooled, 0.75 hp

Refrigerant type: R404A

Electrical

Volts	Phase	Cycle/Hz	Watts	Amps	Wire
200	1	50'60	1800	11.0	2+G
208-240	1	60	2300	4.3	2+G
230	1	50	1800	9.0	2NG

Laboratory certifications



Bidding Specifications

- Provide Henny Penny Model BCF-24 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.
- Unit will use R404A refrigerant and have built-in 3/4 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 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.

- Unit will automatically trigger holding mode at the end of chilling cycle
- Unit 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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