



SERVING THE FOOD INDUSTRY SINCE 1951

1.8 HP BLAST CHILLER, FITS 10 (18"x 26") TRAYS

Items: 46674 | Model: BC-IT-0910-T

RAPIDLY COOL FOOD WITH OMCAN'S BLAST CHILLERS

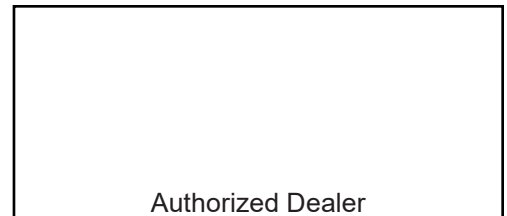
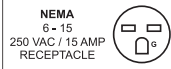
Blast Chillers cool food rapidly by circulating cold air through the unit until temperature falls down to safe levels. These units are designed to quickly lower the temperature of foods to minimize bacterial growth ensuring food down through the danger zone within minutes compared to the hours it takes when stored in a refrigerator. Blast chillers also offer an advantage over traditional freezer by rapid freezing the food which produces fewer and smaller ice crystal resulting with minimal damage to the food. This improves the frozen food's texture once it is reheated. Although they are typically more expensive than traditional refrigerators, they are mostly used in hotels, restaurants, and food operation business.



***Available in Canada Only.**



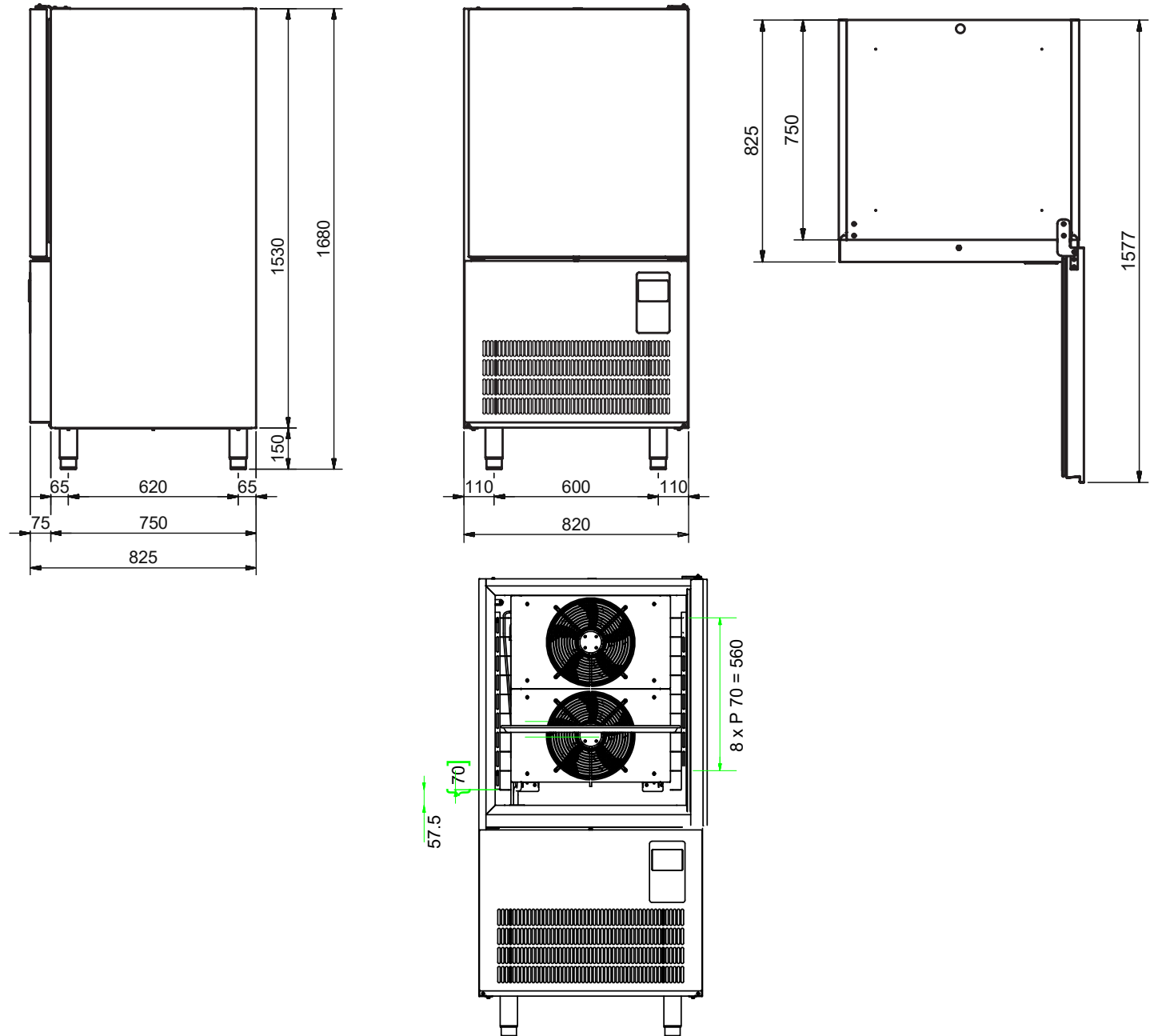
WARRANTY
PARTS AND LABOR



Authorized Dealer

TECHNICAL DRAWINGS & DIMENSIONS

*measurements in diagrams are in mm



OMCAN INC.

Telephone: 1-800-465-0234
Fax: (905) 607-0234
Email: sales@omcan.com
Website: www.omcan.com



Follow us to keep up to date with the latest news and offers



TECHNICAL SPECIFICATIONS

1.2 HP Blast Chiller, fits 6 (18" x 26") Trays

Item	46674
Model	BC-IT-0910-T
Interior Dimensions (DWH)	27.6" x 18.5" x 30"
Number Of Trays	10 (Size 18" x 26")
Cooling Capacity	32 kg / 3° C 25 kg / -40° C
Power	1.355 kW / 1.8 HP
Cooling Loading	1.559 kW / 2.1 HP
Electrical	220V / 60Hz / 1Ph
Amps	6.5 Amps
Refrigerant	R404A
Gross Weight	386 lbs / 175 kg
Dimensions (DWH)	32" x 32" x 66"

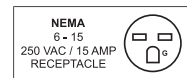


FEATURES:

- External scotch-brite finish with internal glossy finish
- 60-mm high density polyurethane foam insulation
- CFC and HCFC free
- Designed with a digital control panel and core probe
- Core probe included
- Door switch for stopping the fan
- Removable grids-racks for easy cleaning
- Manual defrosting
- Automatic cold storage at the end of the cycle



WARRANTY
PARTS AND LABOR



OMCAN INC.

Telephone: 1-800-465-0234
Fax: (905) 607-0234 Email:
sales@omcan.com
Website: www.omcan.com



Follow us to keep up to date with the latest news and offers

