



BLAST CHILLER

WORK-TOP MODEL BC-510WT

If you are concerned about food safety, looking to improve product quality and extend shelf life a Blast Chiller may be just what you need. The Randell BC series blast chillers follow the US FDA food code for safe food handling and are tested and certified by NSF to rapidly cool product through the 135°F to 40°F “danger zone” in 240 minutes or less. All Randell BC series blast chillers feature a touch screen display with easy to use intuitive controls. Data recorded throughout the chilling cycle for HACCP program documentation is easily retrieved through the front mounted USB port.

SHORT FORM SPEC: Randell model BC-510WT work-top blast chiller. Self-contained refrigeration system with automatic condensate evaporator. IP54 rated touch screen display featuring automatic cooling cycle start with color coded probes. Cabinet construction is stainless steel door, front, top and sides with foamed in place polyurethane insulation. Stainless steel interior with high impact ABS door opening. Door mounted on concealed self-closing hinges with 90° open stop includes recessed handle, easily removable press-fit magnetic gasket and stainless steel liner with probe holders. Unit to be shipped on heavy duty 6” casters.

STANDARD FEATURES:

- Stainless steel front, sides & top
- Stainless steel interior
- Removable stainless steel pan slides
- Heavy duty 6” casters (factory installed)
- Automatic cooling cycle with food probe
- IP54 rated touch screen display with easy to use intuitive controls
- Automatic condensate evaporator
- Self-closing door hinge with 90° positive open stop
- Color coded probe identification, (2) probes provided

CAPACITY: (5) sheet pans or (10) 12”x20”x2.5” hotel pans (or combination of both).

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. (5) sets of stainless steel, 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 self-closing hinges with recessed handle. A press-fit magnetic gasket is provided for positive seal.

REFRIGERATION SYSTEM: Self-contained CFC free, R-404a refrigeration system with air-cooled .75 horsepower compressor. Automatic condensate evaporator. Electronic control with touch screen display, standard with USB port for collecting data used to document a HACCP system . Control features automatic cooling by temperature sensing food probes or can be set to a timed cycle.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.

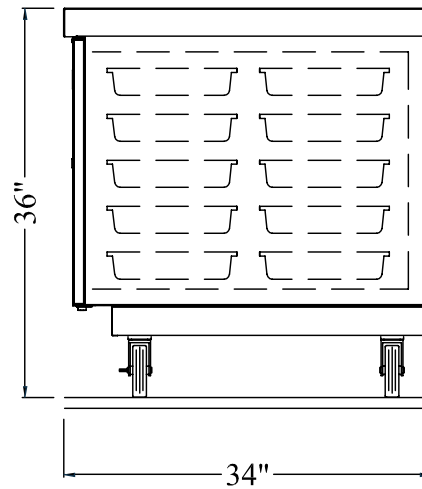
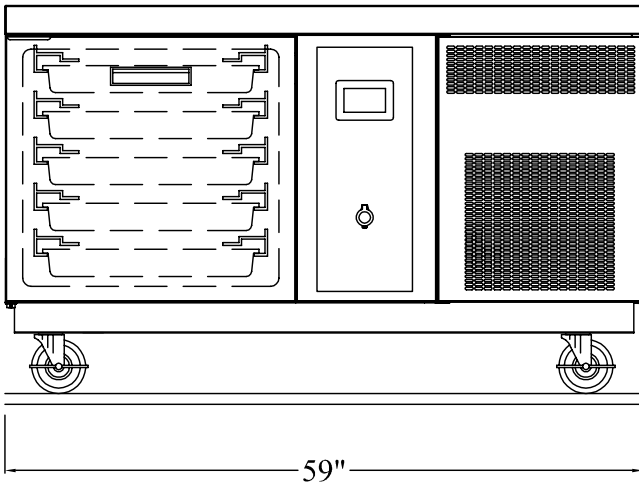
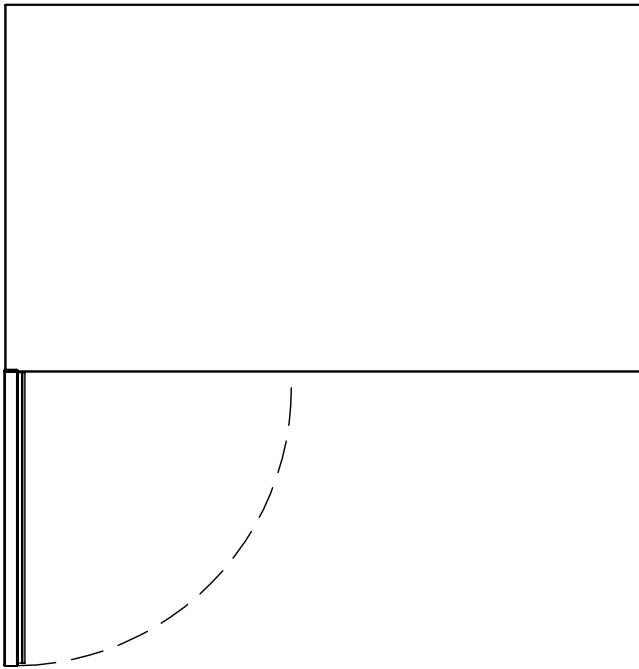


PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	11400



OPTIONS/ACCESSORIES:

- Add up to 2 probes
- Stainless steel finished back
- Backsplash
- Remote operation
- Build into Ranspec counter
- Legs (4) in lieu of casters



L	D	H	Pan Capacity		HP	Amps. Min. Volt/Hz/Ph	Circuit Ampacity	NEMA	Crated Wt.
			12"x20"x2.5"	18"x26" Sheet					
59"	34"	36"	10	5	3/4	120/60/1	20	5-20P	565