

VISION

BC 1411 Comfort



An appliance that has already become an irreplaceable helper in every professional kitchen. The shock cooler can reduce food to +3 °C or freeze it to -18 °C in the set time. The speed of the chilling or freezing cycle eliminates the risk of unwanted microorganisms propagating and ensures trouble-free compliance with HACCP standards. High speed is an essential advantage in freezing. It ensures that the food does not form ice crystals that, during slow freezing in an ordinary freezer, would otherwise tear the cell walls, causing most of meat's natural juices to be lost during defrosting.

ADVANTAGES

Guaranteed hygiene and safety

Shock chilling or freezing makes it easier to comply with HACCP standards and minimizes the risk of bacterial contamination of food.

More efficient use of time

Pre-cooking and chilling food makes it easier and faster to serve individual meals at peak serving time.

Cost savings and a more exciting menu

Combined preparation of more meals in the combi oven and then chilling them in the blast chiller saves electricity, personnel time and provides maximum quality and variety of foods.

High-quality food with less shrinkage

Foods prepared with blast chilling or freezing retain their natural inner moisture, do not shrink and do not lose quality. Chilled meals can be stored up to 5 days and then frozen up to several months.

Less waste and more precise portion control

With blast chilling and freezing, there is no needless waste, only ordered meals are restored, and accurate portions are served.

TECHNICAL DATA

Model	BC 1411 Comfort
Capacity	14 x GN1/1
Chilling capacity +90 °C > +3 °C	55 kg
Freezing capacity +90 °C > -18 °C	35 kg
Spacing	67 mm
Total power	3 kW
Electricity consumption when chilling 1 kg of food	0,083 kW
Electricity consumption when freezing 1 kg of food	0,287 kW
Dimensions (W x H x D)	800 x 2025 x 825 mm
Weight	220 kg
Fuse	16 A
Voltage	3N~/400 V/ 50 Hz
Refrigerant type	R 452 A

TECHNICAL PARAMETERS

- Manual cooling and freezing cycles
- Cooling and freezing cycles controlled by time and temperature
- Automatic cooling and freezing control according to the amount and type of food put in
- Touch controls
- 99 possible programs
- Automatic thawing
- 5-speed fan
- Automatic fan setting when doors are open
- Overall design made of AISI 304 stainless steel
- Air-cooled condensation unit
- 60 mm polyurethane foam insulation (40 kg/m³)
- Electronic micro-computer controls
- Hygienic interior with rounded corners for better air circulation and easier cleaning
- Optimal temperature evenness in the internal chamber
- Optional heated probe for measuring temperature at the core of the food
- Automatic transition to conservation mode to end the cooling or freezing cycle

OPTIONAL ACCESSORIES

- Heated temperature core probe
- UV sterilisation lamp
- HACCP set + USB port