

BLAST CHILLER / SHOCK FREEZER



Item Number: DDXBC70

Application

This compact unit has a self-contained, air-cooled refrigeration system and is complete with all required controls and accessories. The microprocessor control system provides a choice of operating cycles: soft chilling, hard chilling, shock freezing, holding, and sterilizing. A heated core temperature probe is provided for accurate control of temperature within the product. This model is provided with one stainless steel wire shelf per level, sized to accommodate any size pan up to a maximum of 18" x 26" (pans not included). The capacity is 7 levels.

Construction

The chilling/freezing cabinet is constructed of polished type 304 stainless steel, with 2-3/4" of CFC-free, high density polyurethane insulation. The interior panels have a mirror finish and interior bottom corners are fully rounded. The door is equipped with a removable magnetic gasket. The door is hinged on operator's left. All motors are sealed ball bearing wash-down type. A 6' long three wire cord set with a NEMA L6-20P plug is provided.

Refrigeration System

The self-contained refrigeration system includes a condensing unit using R-404A

refrigerant. The evaporator temperature range is +25°F to -40°F. The compressor is a hermetic type with inherent overload protection.

Performance

Blast chilling (soft or hard) lowers the food core temperature from 160°F to 38°F in less than 2 hours. Shock freezing lowers the food core temperature from 160°F to 0°F within 4 hours. Chilling and freezing times will vary somewhat, depending on the food quantity, initial temperature, density, moisture content, specific heat, and type of container. The airflow has a high velocity, indirect pattern designed to cool all levels at identical rates. Time/temperature chilling and freezing rates meet or exceed all FDA and state regulations.

Microprocessor Control System

The solid state electronic control panel is user friendly, easy to reach and can be set for automatic or manual operation. The heated core probe continuously measures the product temperature during the chilling or freezing cycles. At the end of freezing cycle the probe can be heated for ease of removal from the frozen product. Easy to read VFD display and buzzer alarm are standard features. All settings are programmable by the

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operator. The standard operating cycles include the following:

- **Soft Chilling:** The air temperature is held in the range of 28°F to 35°F, ideal for delicate food items. The chilling cycle is completed when the food core temperature reaches 38°F to 40°F.
- **Hard Chilling:** The air temperature is lowered to 0°F. When the food core temperature reaches 60°F, the air temperature rises to a range of 28°F to 35°F. The chilling cycle is completed when the food core temperature reaches 38°F to 40°F.
- **Shock Freezing:** This cycle is designed to avoid damage to the food structure, keeping the food free of large ice crystals. The air temperature is lowered to and held at -25°F. The freezing cycle is completed when the food core temperature reaches 0°F.
- **Holding:** At the end of any cycle (soft chilling, hard chilling or shock freezing), the unit will automatically switch to a holding mode which will keep the food at 38°F (chilled) or at 0°F (frozen) until START/STOP button is pressed to end the cycle. If the door is opened before pressing START/STOP button, the holding mode will resume when the door is closed and continue until START/STOP button is pressed.

Options

6" high s/s legs are standard extra heavy duty 4" diameter casters 2-w/brakes are optional.

Warranty

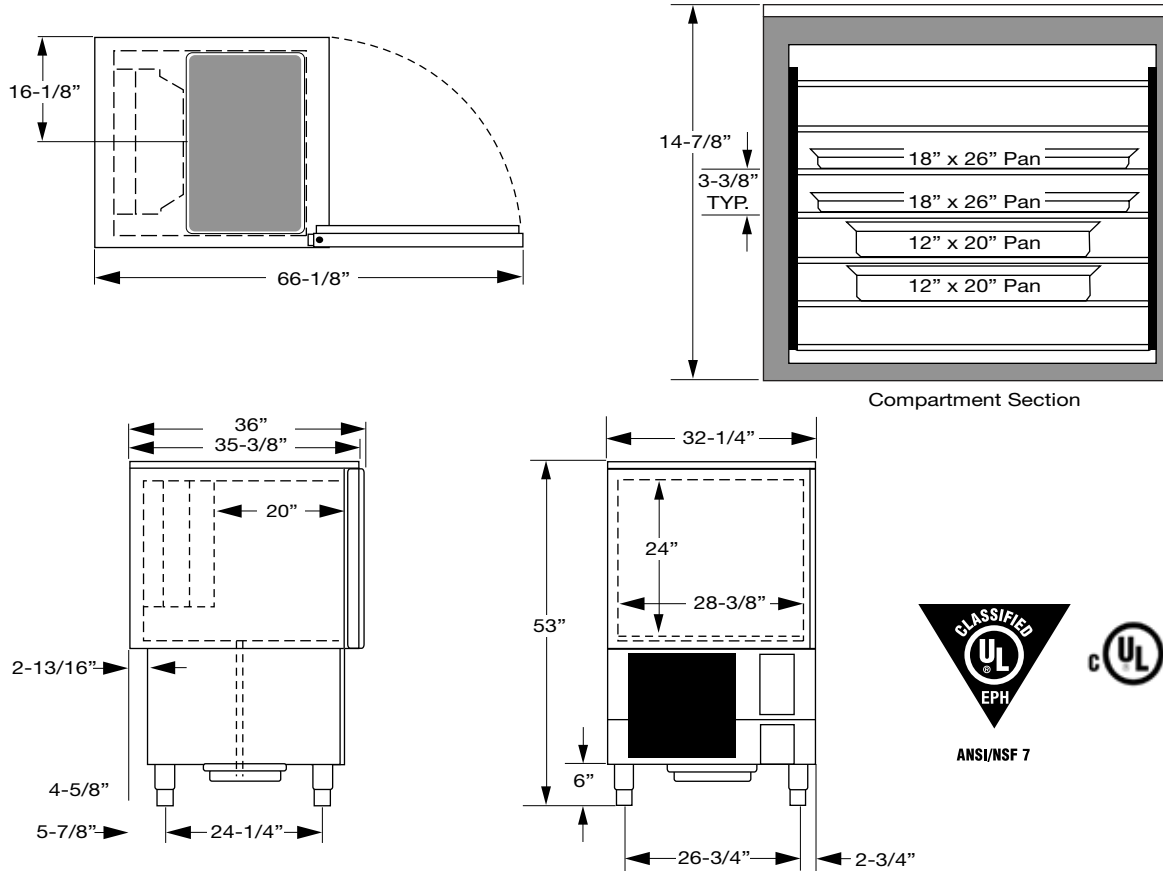
One year parts and labor.

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Items and Dimensions

	OUTSIDE			INSIDE			DEPTH WITH DOOR OPENED	SHIP WEIGHT
	LENGTH	DEPTH	HEIGHT	LENGTH	DEPTH	HEIGHT		
English	32.25"	36"	53"	28.375"	28"	24.75"	66.125"	400 lb. (181kg)
Metric (cm)	82.0	91.4	134.7	72.1	71.1	62.9	168.0	

ITEM NUMBER	MODEL NUMBER	MAXIMUM LOAD PER CYCLE (LBS)		ELECTRICAL TOTAL					COMPRESSOR HP
		CHILL	FREEZE	VOLTS	PH.	HZ.	AMPS	NEMA	
DXDBC70	DBC70	70 lb.	42 lb.	208	1	60	12.0	L6-20P	1.2



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