

PBC-450-TS-CAB-1DR, 1-Rack 450 lbs Modular Blast Chiller

BLAST CHILLER SPECIFICATIONS

The standard modular blast chiller solution includes the panel walk-in, evaporator, and condensing unit. The high-capacity unit is well suited to a high-volume professional kitchen workflow, making it possible to improve your kitchen efficiency and food quality while staying within HACCP guidelines.

Standard features include a NEW advanced touch screen controller with USB port, holding cycle (once your cycle is completed the unit automatically switches over to a cooler), a single point product core probe, and up to 99 customized recipe programs.

Touch screen controller



**PBC450-TS
P/N 5978**

EVAPORATOR OUTSIDE DIMENSIONS

(single evaporator coil only)
28.8" W x 16.67" D x 72.08" H

OUTPUT CHILLING CAPACITY*

450 lbs within 90 minutes

OUTPUT THAWING CAPACITY*

0°F/38°F 90 lbs within 240 minutes
0°F/38°F 180 lbs within 480 minutes
0°F/38°F 270 lbs within 720 minutes

REFRIGERANT:

R448A

HEAT LOAD BTU/HR:

25,850/-10°F SST/+95°F ambient

ELECTRICAL SUPPLY:

1 PH/208-240 V/60 Hz

20 A circuit, # 12 wire required

STANDARD FEATURES

- New advanced 7" Gorilla glass touch screen controller with USB port on easy-to-use control panel
- Holding cycle: automatically switches over to holding mode after each cycle is completed
- One single point product core probe registers product temperatures
- Meets the demands of HACCP guidelines for proper food chilling
- Automatic air defrost
- Evaporator is enclosed in a frame and cabinet
- Programmable controller with up to 99 customized options
- Electric thawing heaters

WARRANTY

- Two years warranty on parts and labor
- Compressor warranty 3-5 years (parts only)

A COMPLETE SOLUTION

The package includes a PrepRite™ walk-in, perfectly designed to fit your blast chiller needs. The walk-in is available with 1 or 2 doors, external ramp, 8" deep interior ramp designed to accommodate 1 roll-in rack at 32" x 32" x 74" and features our exclusive anti-bacterial Sanisteel interior metal finish.

It also includes an air cooled, remote, outdoor condensing unit as standard. Other condensing unit options, including indoor and water-cooled models are available on request.

Note: * Performance ratings for this unit are based on exterior dimensions of 64.5" W x 50" D x 88"H. Your performance results may vary based on the interior dimensions of your unit and the characteristics of the food being processed. Contact your regional sales person for more information.

Notes: The installation of the blast chiller and the installation of the remote condensing unit must be performed by a qualified professional. All specifications are subject to change without notice.

