

KEY FEATURES



Grade 304 Stainless Steel Build

Tough, hygienic, and easy to clean



Eco-Friendly Cooling

Utilizes HC refrigerant and high-density foam insulation



Optimized Door Design

Self-closing doors, magnetic balloon gaskets, and a replaceable door mullion heater to prevent condensation and ice build-up



Precision Temperature Monitoring

Special insert probe that reads core temperatures accurately



High-Speed Chilling & Freezing

Blast Chilling: Max 1.5 hours from +70°C to +3°C

Blast Freezing: Max 4.0 hours from +70°C to -18°C

This line of blast chillers is built for rapid temperature reduction, ensuring food safety and quality, with stainless steel construction, intuitive controls, and efficient airflow for high-performance kitchen operations.



Dixell Digital Controller

R290

Natural Refrigerant

+40°C

High Ambient Temperature

70mm

High Insulation Density

SPECIFICATIONS

Shelving System



GN 1/1 or 400x600 baking tray



ALT-BF-03

three tray blast chiller-freezer



ALT-BF-05

five tray blast chiller-freezer



ALT-BF-10

ten tray blast chiller-freezer

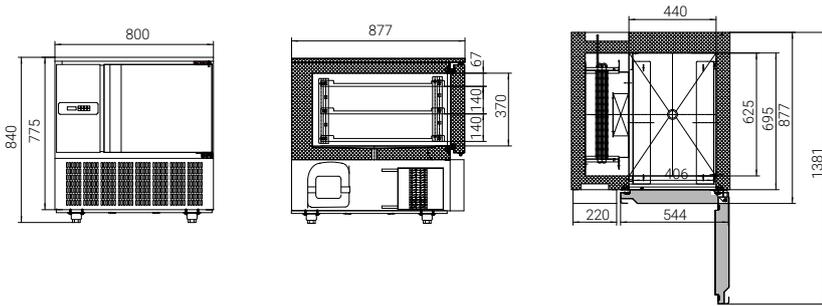


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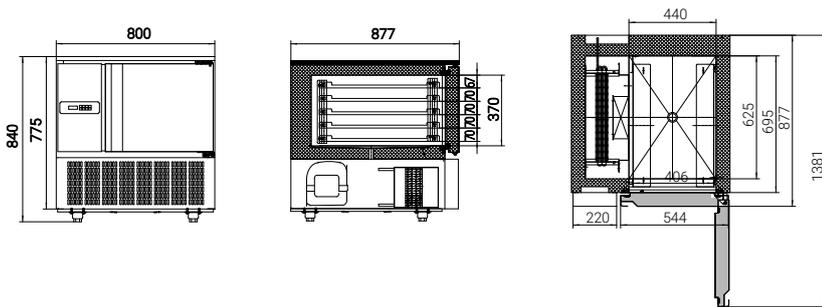
fifteen tray blast chiller-freezer

External Dimensions	800x875x835mm	800x875x850mm	800x875x1665mm	800x870x1950mm
Capacity	139L	156L	368L	494L
Shelf Pcs	3	5	10	15
Power	700W	720W	900W	2000W
Voltage	220V	220V	220V	220V
Frequency	50Hz	50Hz	50Hz	50Hz
Temperature Range	-30~+8°C	-30~+8°C	-30~+8°C	-30~+8°C
Mode of Refrigeration	built-in	built-in	built-in	built-in
Packing Dimensions	870x955x1015mm	870x955x1015mm	870x955x1725mm	870x955x2000mm

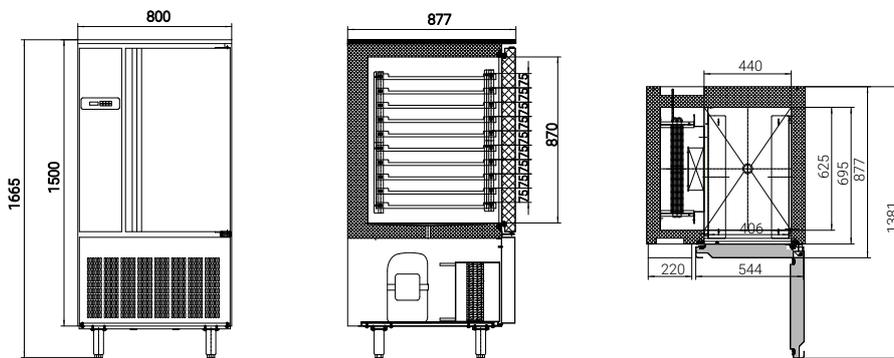
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